



# REEDVILLE CATERING

## BREAKFAST

Min 20 order per item

### **Continental Breakfast**

Assortment of Artisan Baked, Breads & Pastries (2 per), Fresh Seasonal Fruit Display, Freshly Brewed French Roast Coffee.

*Includes 1 hour of coffee service*

Decaffeinated & regular and hot teas with condiments.

### **Breakfast Buffet**

**Choice of Egg Dish (3 eggs per serving)**

**House Frittata** with sausage, fresh local mushrooms and Tillamook® cheddar cheese

**NW Frittata** with kale, house-cured bacon and Gruyere

**House Strata** with crusty bread, roasted tomato, seasonal herbs and Oregon goat cheese

**Choice of one breakfast potato :**

**Homestyle Potatoes**

Yukon Gold potatoes, pan-fried with onions & peppers

**Potato Pancakes**

individual cakes, pan-fried in butter

**Choice of one breakfast meat :**

**Smoked Thick-Sliced Bacon (2 per)**

**Zenner's Pork Sausage Links (2 per)**

**Smoked Ham**

**Assorted Breakfast Pastries included**

### **Breakfast Burrito Bar**

*includes the following:*

**Fluffy Scrambled Eggs and Flour Tortillas (2 per)**

**Choose 1:**

Chorizo , ham, sausage, or Bacon

**Accompaniments:**

black beans, crispy potatoes, sautéed onion & peppers, diced tomatoes,

shredded Tillamook® cheddar cheese & sour cream

**two toppings:**

Housemade Salsa, Salsa Verde



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## Stationary Hors D 'Oeuvres

Min 20 order per item

### **Chef's Cheese & Charcuterie Board**

Chef-selected, roasted, locally-cured meats and cheeses with Artisan crackers and baguettes, candied

nuts, dried fruit & seasonal chutney

*The following add-ons are available to enhance your charcuterie display:*

#### **\*\*\*Farmer's Board Add On \*\*\***

house-made artisan dips and seasonal roasted vegetables, chef's deviled eggs

#### **\*\*\*Northwest Board Add On \*\*\***

house cured salmon served with crostini, Reedville's schmeres, artisan pickled vegetables

Chef's Pate, and Garlic Roasted Brie Encroute

#### **\*\*\*Antipasto Board Add On \*\*\***

Bruschetta Dip, House Marinated Olives and Season Vegetables and Tortilla Espanola Bites

### **Flank Steak Platter**

Served with brioche buns, horseradish cream, French onion spread & caramelized onions.

### **Assorted Cheese Platter**

Chef-selected cheeses with assorted crackers, nuts and dried fruit garnish.

### **Mezze Platter**

Grilled pita, sliced cucumber, carrot, Kalamata olives, feta cheese, red & yellow bell peppers, olive tapenade & hummus.

### **Gulf Shrimp Cocktail Platter**

Pinot Gris & lemon poached shrimp with cocktail sauce and lemon wedges

### **Seasonal Fruit Display**

Variety of cut seasonal fresh fruit, beautifully displayed.



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## Lunch Buffet

**Min 20 order per item**

### **Deli Bar Sandwich Buffet**

Assorted deli meats - roast turkey, baked ham and lean roast beef, Swiss & Tillamook® cheddar cheeses, green leaf lettuce, sliced tomato, Dijon mustard, herb mayonnaise, locally-sourced breads & rolls, Individually Bagged Chips

**Choice of:**

Pasta or Potato Side Salad

### **Fajita Bar**

**Choice of ONE of the following:**

Grilled Chicken Breast, Grilled Flank Steak, or Grilled Portobello Mushrooms

**Includes:**

Sautéed Onions, Peppers, and Tomatoes  
Tillamook® Cheddar Cheese, Housemade Salsa, Sour Cream & Juanita Chips, Flour Tortillas (2 per), Cilantro-Lime Rice, Black Beans

**Served with:**

Mixed Green Salad with Cilantro Vinaigrette

### **Northwest Harvest Buffet**

Reedville's Signature Oregon Bleu Salad  
Citrus Marinated Chicken Breast with Basil Pesto  
Grilled Flank Steak, Rosemary Roasted Red Potatoes  
Seasonal Vegetable Selection, Assorted Portland French Dinner Rolls with whipped butter

### **Gourmet Pasta Bar**

**Toppings included:**

olives, seasonal roasted, vegetables, & shredded Parmesan cheese

**Pasta Selection (choose ONE):**

Penne or Farfalle

**Topping Selection (choose ONE):**

Chicken or Meatballs

**Sauce Selection (choose TWO):**

House Marinara, Garlic Alfredo, Parmesan-Pesto Cream, or Bolognese

**Includes:**

Traditional Caesar Salad & Tuscan Garlic Toast

### **Gyro Bar**

**Choice of ONE of the following:**

Lamb, Falafel or Chicken Shawarma

**Includes:**

Mini pitas, Feta, tomatoes, cucumbers, red onion, tzatziki, spicy sauce, shredded, romaine, Kalamata olives & pepperoncini

**Choose TWO of the following salads:**

Mediterranean Garden Salad, Cucumber Salad,  
Or Mediterranean Orzo Salad  
(with Kalamata olives, feta cheese, sundried tomatoes)



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## Dinner Buffett Menu

Min 20 order per item

### Buffet Package 1

#### **Salad Choices: (select one)**

Signature Oregon Bleu Salad - fresh mixed greens topped with Rogue Creamery bleu cheese crumbles, toasted hazelnuts, pickled red onion, crisp bacon and red grapes tossed in our housemade strawberry vinaigrette. Fresh Garden Salad - fresh mixed greens topped with sliced cucumber, carrots, cherry tomatoes and croutons.

#### *Choice of dressing:*

Ranch, Caesar, Bleu Cheese, Honey Poppyseed Citrus, Cilantro Vinaigrette or Balsamic Vinaigrette

#### **Entrée Choices:**

##### **Chicken entree included with package #1:**

Citrus Brined Chicken Breast (5 oz) - with basil pesto

##### **Select ONE of the following for 2nd entree:**

Braised Beef Short Ribs (4 oz), Stuffed Pork Tenderloin (5 oz) - with Mushroom Sauce, Plank-Roasted Columbia River Salmon (4 oz), (1 per) with seasonal fruit salsa  
*(all fish requires kitchen personnel)*  
White Bean Stuffed Portabella

##### **Starch Choices: (select one)**

Smoked Cheddar Mashed Potatoes, Roasted Rosemary Potatoes, Gratin Dauphinois Potatoes, Herbed Cous Cous

##### **Chef's Seasonal Vegetable Selections:**

Chef's Choice of Seasonal & Local Vegetable

##### **House French-Style Dinner Rolls**

Served with butter

### Buffet Package 2

#### **Salad Choices: (select one)**

Traditional Caesar Salad - crisp romaine tossed with shaved Parmesan cheese, garlic croutons and traditional Caesar dressing; garnished with lemon wedges  
Romaine & Spinach Salad - fresh romaine & spinach, citrus supremes and shaved fennel, with a blood orange vinaigrette

#### **Entrée Choices:**

##### **Chicken entree included with package #2:**

Seasonal Fruit Glazed Chicken Breast (5 oz)

##### **Select ONE of the following for 2nd entree:**

Grilled Thick-Cut NY Steak (5 oz) – with bleu cheese or herb butter  
Marsalla Pork Chops (5 oz) with Mushrooms and Shallots  
Fresh Catch of the Day  
*(all fish requires kitchen personnel)*  
Quinoa Stuffed Red Peppers - with sweet corn, and black beans

##### **Starch Choices: (select one)**

Creamy Polenta - with fresh herbs, Seasonal Risotto  
Gouda Mashed Potatoes, Vegetarian Pasta - with seasonal vegetables in an Oregon Pinot Gris cream sauce

##### **Seasonal Vegetable Choices:**

Chef's Choice of Seasonal & Local Vegetable

##### **Housemade Herb Focaccia**

Served with olive oil and balsamic



# REEDVILLE CATERING

## **Dessert Menu**

**Min 20 order per item**

### **Petite Dessert Display**

Pastry Chef's seasonal selection  
examples include: Mousse cups,  
Mini Tarts and Pies,  
Eclairs, and Cream Puffs

### **Reedville Assorted Dessert Bars & Brownies**

Seasonal Chef Specialties, cut in half diagonally.

### **Assorted Fresh Baked Cookies**