



V
VIBRANT TABLE
CATERING *&* EVENTS

**THE PORTLAND ART MUSEUM
LUNCH**

PLUN060109FA

WELCOME

Welcome to the Portland Art Museum. We are glad you have chosen **VIBRANT TABLE CATERING & EVENTS** to coordinate your special event. We will help you turn your idea of a spectacular event into a successful reality. The services we provide include: planning your menu, determining decor, flowers, lighting, and all the services and talent you need to translate your ideas into being.

Just give us a call. From first thoughts to lights out, we are available to consult with you and set your event in motion.

Contact us to speak to an event coordinator for a personalized consultation. We look forward to putting on your event!

VIBRANT TABLE CATERING & EVENTS

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Prices listed are estimated based on market conditions at the time menu is printed. Prices are subject to change.

CATERING GUIDELINES

MUSEUM SERVICED LUNCH PACKAGES INCLUDE:

Selected Menu

Linens Choice of white, black or ivory linens: 120" standard round table linens, catering service table linens & linen napkins only

Tableware House white bone china, baguette silverware, tumbler, water glass & coffee cup are included with PAM Lunch Packages. Additional tableware are available.

Labor for an event lasting up to 2.5 hours: 1.5 hours of set up & 1 hour of post-event breakdown, food service, & 1 on-site manager. Wine & bar service are priced separately. Packages do not include set up & break down for labor hours pertaining to other than lunch service - i.e. specialty décor, wedding ceremonies, floral, overtime. Additional staffing is available at \$22.00 an hour per staff member.

MUSEUM BOXED LUNCHES:

All Boxed Lunches include selected sandwich, chips, whole fruit & a jumbo cookie.

A minimum order of 20 is required for Specialty Sandwiches for each sandwich type. There is no minimum order for House Sandwiches.

Delivery & set up of boxed lunches are included. Further set up & additional services are available - i.e. event staffing, room decor, beverage service. Please inquire with your Event Coordinator.

ADDITIONAL SERVICES

VIBRANT TABLE CATERING & EVENTS offers additional services to complement our catering packages. Examples of these services include: complete floral design, longer event times, event décor, customized menus, wedding cakes, lighting, & entertainment. Please inquire with your Event Coordinator to learn more about the complete range of services we provide.

DEPOSIT

The Portland Art Museum will collect the initial deposit for catering & the event space. Ten days before your event ninety-five percent (95%) of the entire balance is due to **VIBRANT TABLE CATERING & EVENTS**. Additional deposits may be necessary to procure special décor or floral displays.

SERVICE CHARGE

A 19% service charge is added to all event packages & any additional food & beverage.

MARKET FLUCTUATIONS

We do our best to provide you with the utmost quality at the greatest value. The prices listed in this menu are based on market conditions at the time this menu is printed. Due to potential changes in market conditions, prices may be subject to change up to 3 months before your event.

PLATED LUNCH

GRILLED BREAST OF CHICKEN

Gorgonzola, Apricots & Yellow Bell Peppers

JASMINE RICE

ROASTED BABY CARROTS

APPLE CROUSTADE

Chantilly Cream

COFFEE & TEA

\$26

BRAISED PORK OSSO BUCCO

Leeks, Spinach & Garlic

FLAGEOLET BEANS

HERB-CRUSTED ROMA TOMATOES

BITTERSWEET CHOCOLATE MOUSSE

Grand Marnier Cream & Gaufrettes

COFFEE & TEA

\$26

SMOKED CHICKEN LASAGNA

Wild Mushrooms & Mozzarella

FRESH GREEN SALAD *Tomatoes, Cucumbers,
Red Onion & Balsamic Vinaigrette*

BAILEY'S & FRANGIPANE MOUSSE

COFFEE & TEA

\$26

CHICKEN BREAST SAUTÉ

Lemon, Garlic, Sour Cream & Smokey Paprika

HOUSE-MADE SPAETZLE

ROASTED BEET SALAD

Red Onion & Sherry Vinaigrette

PISTACHIO BAKLAVA

COFFEE & TEA

\$25

BEEF BOURGUIGNONNE

Roasted Carrots, Mushrooms & Pearl Onions

GARLIC MASHED POTATOES

FRESH GREEN SALAD *Herb Crème Fraîche*

ESPRESSO CRÈME BRÛLÉE

COFFEE & TEA

\$24

GRILLED WASABI-MARINATED

SALMON *Lime-Mango Marmalade*

JASMINE RICE

ASIAN CAESAR SALAD

ORANGE-GINGER CRÈME BRÛLÉE

COFFEE & TEA

\$27

*Lunch Packages require a minimum of 50 guests and include service for up to a 2.5-hour event.
Extended event times and customized packages for smaller groups are
available; Please inquire with your Event Coordinator.*

LUNCH BUFFET

BUTTERFIELD \$26

OVEN ROASTED TURKEY BREAST, PIT HAM & ROAST BEEF *Swiss & Oregon Cheddar, Sliced Tomatoes, Lettuce, Red Onion, Pickles, Cranberry & Whole Grain Mustards, Mayonnaise*

KAISER ROLL, SOURDOUGH & WHEAT BREAD

GRILLED VEGETABLE SALAD *Sherry Vinaigrette*

YUKON-GOLD POTATO SALAD
Dijon & Red Onion

ASSORTED CHIPS

FRESH COOKIES

COFFEE & TEA

IWAKI \$26

MOO SHU PORK *Asian Pancakes, Edamame-Sake Dip & Fried Wontons*

ORCHID NOODLE SALAD *Red Peppers, Carrots, Snow Peas & Sesame Seeds*

THAI SPRING ROLLS *Ponzu Sauce*

ASIAN CHICKEN SALAD *Napa Cabbage, Greens, Broccoli Slaw & Chow Mein Noodles*

GRILLED PINEAPPLE SKEWERS
Coconut Chutney

COFFEE & TEA

NORTH BEACH \$27

GENOA SALAMI, CAPA COLA, MORTADELLA
Provolone, Gruyere, Sliced Tomatoes, Lettuce, Red Onion, Pickles, Dijon Mustard, Mayonnaise & Red Wine Vinaigrette

FOCACCIA, CIABATTA ROLL, ITALIAN BREAD

ANTIPASTO *Grilled & Marinated Vegetables*

MEDITERRANEAN ORZO SALAD

ASSORTED CHIPS

ALMOND COOKIES & BISCOTTI

COFFEE & TEA

PASTA LUNCH BUFFET \$24

Your choice of two pastas

BAKED PENNE *Italian Sausage, Tomatoes, Peppers, Roasted Garlic & Smoked Mozzarella*

FARFALLE *Arugula, Bay Shrimp, Garlic, Extra Virgin Olive Oil & Asiago*

ORECCHIETTE *Three Cheese Sauce, Sun Dried Tomatoes & Roasted Garlic*

ROTINI *Grilled Chicken, Pesto, Artichokes & Parmesan*

INCLUDED

GRILLED VEGETABLE SALAD
Balsamic Vinaigrette

CAESAR SALAD *Shaved Asiago & Toasted Croutons*

CHEESY GARLIC BREAD

TIRAMISU

COFFEE & TEA

Lunch Packages require a minimum of 50 guests and include service for up to a 2.5-hour event. Extended event times and customized packages for smaller groups are available; please inquire with your Event Coordinator.

BOXED LUNCH

HOUSE SANDWICH \$11.50

BAVARIAN HAM

Swiss Cheese, Lettuce & Tomato

ROAST TURKEY

Provolone, Lettuce & Tomato

MEDIUM ROAST BEEF

Cheddar, Lettuce & Tomato

MEDITERRANEAN

Grilled Zucchini, Yellow Squash, Pepper & Eggplant, Smoked Mozzarella, Lettuce & Tomato

SPECIALTY SANDWICH \$13.50*

SMOKED WILD-SALMON KETTLEMAN BAGEL

Boursin Cheese, Baby Spinach & Tomato

ROAST BEEF CIABATTA

Boursin Cheese, Baby Spinach & Red Onion

GRILLED PORTOBELLO FOCACCIA

Cyprus Grove Goat Cheese, Pesto, Roasted Red Peppers & Greens

GRILLED CHICKEN FOCACCIA

Draper Valley Chicken, Cyprus Grove Goat Cheese, Pesto, Arugula & Roasted Bell Peppers

SIDES & DESSERT *Included*

KETTLE CHIPS

SEASONAL WHOLE FRUIT

JUMBO COOKIE *Chef's Selection*

** Minimum order of 20 for Specialty Sandwiches, for each sandwich type.
Please refer to Catering Guidelines for further information (page 4).*

DRINK

NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER \$12/750 ml

SPARKLING CRANBERRY-
ORANGE PUNCH \$25/gal

FRESH-SQUEEZED LEMONADE \$20/gal

FLAVORED LEMONADE \$37.50/gal
Seasonal fresh-fruit flavors available.

PORTLAND PUNCH \$15/gal

SAN PELLIGRINO \$7/liter

FRESH JUICES \$2.75/each

CALISTOGA SPARKLING JUICE \$2.75/each
Assorted flavors

SODA \$2/each

COCKTAIL

TOP SHELF WELL \$10

GREY GOOSE, BOMBAY SAPPHIRE,
APPLETON ESTATE, MAKER'S
MARK, CHIVAS, HORNITOS

PREMIUM WELL \$8

CRATER LAKE, TANQUERAY, BACARDI,
JACK DANIELS, DEWERS, SAUZA

STANDARD WELL \$6

TOP SHELF MARTINIS \$12

GREY GOOSE, BOMBAY SAPPHIRE, ETC.

VIBRANT TABLE PREMIUM MARTINIS \$10

CRATER LAKE, TANQUERAY, BACARDI, ETC.

SPECIALTY COCKTAILS \$10

COSMOPOLITAN, LEMONDROP, ETC.

**SINGLE MALT SCOTCHES
& AFTER-DINNER LIQUEURS**

Available upon request.

BEER

NORTHWEST MICROBREW

OR IMPORT KEG \$190 ¼barrel / \$295 ½ barrel

DOMESTIC KEG \$150 ¼ barrel / \$200 ½ barrel

MICROS & IMPORTS IN BOTTLES \$4

DOMESTICS IN BOTTLES \$3.50

WINE

Please ask for our current selections.

HOUSE \$15.50

TABLE \$25.50

OREGON RESERVE prices vary

NO HOST/CASH BARS

COCKTAIL \$6+

WINE \$6 House / \$8 Table

BEER \$4

NON-ALCOHOLIC \$2

*Custom Wines & Spirits can be purchased with a per-case guarantee.
For No Host/Cash Bars, a guaranteed \$750 in bar sales is required per bar well.*