



V
VIBRANT TABLE
CATERING *&* EVENTS

PORTLAND ART MUSEUM

PAM060109FA

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

2236 SE BELMONT STREET
PORTLAND OREGON 97214
5 0 3 2 9 7 9 6 3 5
CATER@VIBRANTTABLE.COM
WWW.VIBRANTTABLE.COM

TABLE OF CONTENTS

GUIDELINES	
CATERING	4
HORS D'OEUVRE	
COLD	6
HOT	6
PLATTER	7
PACKAGE	7
STATION	
CARVING	8
SEAFOOD	8
DINNER	
PLATED	9
BUFFET	11
DESSERT	
PLATED	12
MINIATURE	12
BUFFET	12
DRINK	
SPECIALTY	13
COCKTAIL	13
WINE	13
BEER	13

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

CATERING GUIDELINES

PORTLAND ART MUSEUM PACKAGES INCLUDE:

Menu of Choice (Hors d'oeuvre Reception Service Packages excluded. Menus for Hors d'oeuvre Receptions are customized and charged accordingly.)

Linens Choice of white, black or ivory linens: 120" standard round table linens, service-table linens for bars and buffet, and linen napkins only.

Tableware Bone China, Beverage Glassware, and Baguette Silverware

Labor & Staffing for an event lasting up to 4 hours (2.5 hours for Hors d'oeuvre Reception Service Packages): 2.5 hours of set up and 1.5 hours of post-event break down (one floor plan only), table-side food service, and bar service for beer and/or wine. Staffing ratios are 1 Event Manager, 1 Bartender for beer and/or wine, and 3 to 5 Servers for every 100 guests. Additional staffing is available at \$22.00 an hour per staff member. Packages do not include set up and break down for labor hours pertaining to other than the dinner service (ie- specialty décor, wedding ceremonies, outdoor bars, floral, overtime).

ADDITIONAL SERVICES

Many additional services are available through **VIBRANT TABLE CATERING & EVENTS** (ie- wedding cakes, lighting, complete floral service, longer event times, and entertainment). Please inquire with your event coordinator to learn more about our complete services.

PAYMENT

The Portland Art Museum will collect the initial deposit for catering and the event space. Ninety-five percent of the entire balance is due to **VIBRANT TABLE CATERING & EVENTS** no later than 10 days before your event. Additional deposits may be necessary to procure special décor and/or floral displays.

CANCELLATION FEE SCHEDULE WITH SIGNED CONTRACT

- 6 to 12 months prior to event: 20%
- 3 to 6 months prior to event: 30%
- 1 to 3 months prior to event: 40%
- Less than 30 days prior to event: 50%
- Less than 48 hours prior to event: 95%

ATTENDANCE GUARANTEE

Package prices are based on guest counts of at least 100 (75 for Hors d'oeuvre Packages). For events with less than the minimum guests, additional charges will be added to the package price. A guarantee of the number of guests is required no later than ten business days prior to your function. Once the guarantee is received by **VIBRANT TABLE CATERING & EVENTS**, the number will be considered a guarantee, not subject to reduction. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

CATERING GUIDELINES

Continued

DECORATIONS

All decorations and signage **MUST** be approved by your catering representative and the Portland Art Museum and be compatible with local fire codes.

DUAL PROTEIN MEALS

Duet plates and multiple entrées (via RSVP) are available to groups of up to 200 people. To guarantee the highest quality of our food and service, only one protein (with a vegetarian option) can be offered to parties larger than 200.

SERVICE CHARGE

A 19% service charge is added to all food and beverage and event packages.

BEVERAGES

The Portland Art Museum does not allow “client provided” beverages to be served at events.

CASH BAR

A cash bar can be provided for your event with bar minimum deposits for each bar well. Deposits are refundable once minimums are met.

FLOOR PLANS

When guest counts are 500 or more, a floor plan must be made no later than 14 days in advance so as to be approved by the Fire Marshall. If your event is less than 500, we request that a floor plan is received 10 days before your event. Final floor plans are also due to the Museum no later than 10 days before your event. Late fees may be applied to floor plans submitted after the above dates.

HORS D'OEUVRE

COLD

ASIAN SMOKED-SALMON ROLLS

Daikon, Scallions, Carrots & Cilantro

WILD MUSHROOM & FENNEL TART

MINTED PEA SOUP Crème Fraîche

GOAT CHEESE PANNA COTTA

Balsamic-Fig Sauce, Egg Cup & Demitasse Spoon

CRUDITÉS SHOTS

Herb Aioli

SMOKED TROUT ON CROSTINI

Watercress Garnish

OLIVE BISCOTTI

Smoked-Tomato Marmalade

SPICY TUNA ROLLS

RED ENDIVE

Bleu Cheese Mousse, Oregon Pear & Roasted Walnuts

GREEK SALAD SKEWERS

Cucumbers, Kalamata Olives, Cherry Tomatoes

& Feta-Oregano Vinaigrette

SESAME SEARED AHI TUNA ON SPOONS

Spicy Slaw & Avocado-Wasabi Mousse

PEPPER VODKA GAZPACHO SHOTS

Shrimp Garnish

ROASTED GARLIC POLENTA CAKE

Basil Pesto

BAY SCALLOP CEVICHE

Square Shot Glass & Cocktail Fork

SARDINIA MELON SALAD

French Feta & Mint, Embassy Glass & Demitasse Spoon

CRISPY POTATO CAKES

Smoked Salmon & Lemon-Chive Crème Fraîche

SPICY PORT-POACHED FIGS

Prosciutto-Wrapped

THAI SPRING ROLLS

Ponzu Dipping Sauce

SANTA FE ROLLS

Tortillas, Sticky Rice, Cucumber, Carrot & Wasabi-Ponzu Dipping Sauce

VICHYSOISE

Morel Gougere & White Truffle Oil

PROFITEROLES

Almond Chicken Salad or Pollo Verde

PETITE PHYLLO CUPS

Blackened Salmon, Caramelized Onions, Chèvre & Creole Mustard

or Piquant Almonds, Sherried Figs & Chèvre

CAPRESE SALAD SKEWERS

Balsamic Reduction

DUNGENESS CRAB & ASPARAGUS

TIANS Cordial Glass & Demitasse Spoon

THAI MELON WRAPS

Prosciutto & Thai Vinaigrette

OREGON BAY SHRIMP COCKTAIL

Horseradish Cocktail Sauce

HOT

LAMB CHOP LOLLIPOPS

Mint Pesto

GRILLED BEEF TENDERLOIN TIP

SKEWERS Bleu Cheese Fondue

CITRUS RISOTTO CAKES

Crab & Caper Aioli

ROASTED CORN & SHRIMP

FRITTERS Watercress-Lime Aioli

FOREST MUSHROOM CAPPUCCINO

CRANAKOPITA Brie & Cranberry Chutney

JERK CHICKEN SATÉ

Lime-Peanut Dipping Sauce

RECADO CHICKEN SKEWERS

Roasted Garlic & Herb Crème Fraîche

CRISPY POTATO CAKES

Wild Mushroom Ragoût & Gorgonzola

VIBRANT SLIDERS

Bread & Butter Pickle, Smokey Ketchup

WILD MUSHROOM & CHÈVRE

PUFFED PASTRIES

SHRIMP SPRING ROLLS

Cilantro-Lime Sauce

DUNGENESS CRAB CAKES

House-Made Aioli

VEGETABLE SAMOSAS

Lemon-Cilantro Chutney

MUSHROOM CAPS

Italian Sausage & Asiago

ASIAN CHICKEN DUMPLINGS

Thai-Basil Dipping Sauce

SALT & PEPPER ROASTED FINGERLING

POTATOES Pepper Bacon, Sour Cream & Scallions

THAI SHRIMP ROLLS

Lemon-Basil Sauce

PEARL BALLS

Sticky Rice, Pork Sausage & Sweet Pepper Sauce

STUFFED CRIMINI MUSHROOMS

Crab & Artichoke

Hors d'oeuvres are ordered by the piece. Prices range from \$2.25 to \$3.25.

HORS D'OEUVRE

continued

HOT *continued*

CREOLE CORNDOGS *Polenta-Encrusted
Andouille Sausage & Smoked-Tomato Ketchup*

**MINI CAROLINA PULLED PORK
SANDWICHES** *Chipotle Barbeque Sauce*

CHAR GRILLED PRAWNS
Lime Marinade & Mango-Sake Sauce

BRAISED LAMB MEATBALLS *Garlic, Red Onion,
Red Wine, Shallots & Fire-Roasted Tomatoes*

HORS D'OEUVRE RECEPTION SERVICE PACKAGE* \$13

PLATTER

*Small serves 40 (\$80 – \$200)
Medium serves 55 (\$110 – \$275)
Large serves 70 (\$140 – \$350)*

BRIE EN CROÛTE**
Grilled Gewurztraminer-Marinated Pears

THREE DIP FONDUE FROID *Roasted Red
Pepper Mousse, Roasted Garlic & Brie, Artichoke-
Basil, Crostini, Lavosh & Croccantini Crackers*

OREGON SMOKED SALMON PATÉ** *Capers,
Red Onion, Crostini & Black-Pepper Croccantini*

BLACK TURTLE BEAN TERRINE**
*Chorizo Sausage, Montrachet, Cilantro Pesto,
Roasted-Red Pepper Pesto & Fresh Tortilla Chips*

MEZZA *Rosemary Red Wine & Oregano-
Marinated Feta, Hummus, Eggplant, Sun
Dried Tomato Relish, Lamb Sausage,
Greek Olives & Fried Roti Bread*

CRUDITÉS *Blanched, Smoked, Marinated
& Raw Vegetables, Sun Dried Tomato
& Lemon-Basil Dipping Sauces*

ANTIPASTO *Fresh Peppers, Marinated
Artichokes, Olives, Garlic-Marinated
Mushrooms & a Selection of Charcuterie*

NORTHWEST CHARCUTERIE *Sudan
Farms Lamb Sausage, Smoked Duck, Carlton
Peppered Ham, Red Onion Marmalade,
Cornichons & Toasted Baguette*

CHEESEBOARDS *Seasonal Assortment of Local
& Imported Cheeses, Grapes, Berries, Dried
Fruit, Nuts, Assorted Crackers & Baguette*

FRUIT *Fresh Seasonal Whole & Sliced Fruit*

**Hors d'oeuvre Reception Service Packages require a minimum of 75 guests. For further information about
our Packages, please refer to our Catering Guidelines on page 4.*

***Limited Platter sizes available. Please inquire with your Event Coordinator.*

STATION

CARVING*

NEW YORK STRIP LOIN

*Shallot & Garlic Marinade, Cognac Horseradish,
Drunken Onions & Half-Dollar Rolls*

\$10

GARLIC-RUBBED LEG OF LAMB

*Rosemary-Scented Goat-Cheese
Fondue & Ciabatta Rolls*

\$8

HERB-ROASTED TURKEY BREAST

*Cranberry-Orange Chutney
Whole Wheat Rolls*

\$7

SEAFOOD

ICED SEAFOOD STATION

*Jumbo Prawns, Half-Shelled Oysters,
Snow Crab Claws & Scallop Ceviche
Cordials, Cocktail Sauce, Champagne
Mignonette, Sweet Mustard & Lemons*

\$16

COLD POACHED SALMON

Orange-Fennel Relish

\$7

*Prices are per person.
Carving Stations include an attending chef.

PLATED DINNER

PLATED ENTRÉES ARE SERVED WITH:

WILLAMETTE SALAD* *Baby Field Greens, Chèvre, Hazelnuts & Pinot Vinaigrette*

RUSTIC BREAD *Sweet Cream Butter*

DESSERT*

COFFEE & TEA

HERB-CRUSTED RACK OF LAMB

Rosemary Demi-Glace

CHÈVRE MASHED POTATOES

\$55

GRILLED FILET OF BEEF

Oregon Bleu Cheese & Port Demi-Glace

YUKON-GOLD MASHED POTATOES

Applewood-Smoked Bacon

\$61.50

DUNGENESS-ENCRUSTED PACIFIC SALMON

Fennel-Saffron Broth

SEASONAL SUCCOTASH

\$50

CHICKEN MOUTARDE

Smoked Mozzarella, Caramelized

Onion & Hazelnuts

YUKON-GOLD MASHED POTATOES

\$48

LIME GRILLED PACIFIC SALMON

Roasted-Pineapple Relish

TOASTED-COCONUT RISOTTO CAKE

BROCCOLINI

\$48

FRENCHED CHICKEN BREAST

Apricots, Yellow Bell Peppers & Gorgonzola

GARLIC MASHED POTATOES

\$48

ROASTED MUSCOVY DUCK BREAST

Orange Chutney

WILD RICE CUVÉE

ROASTED FENNEL & BROCCOLI RAAB

\$50

GRILLED ATLANTIC SWORDFISH

Tomato-Artichoke Vinaigrette

MEDITERRANEAN ORZO SALAD

\$53

ROASTED CARLTON-FARM PORK LOIN

Apple Chutney

SWEET POTATO & WILD RICE CAKE

\$49

GRILLED HANGER STEAK

Roasted-Corn Salsa & Ancho-Lime Butter

RED CHILE & POTATO CROQUETTE

\$52

ROASTED BREAST OF CHICKEN

Wild-Mushroom Ragoût

WILD RICE CUVÉE

\$49

THREE-CHEESE RISOTTO CAKES

Oregon Wild Mushrooms

\$44

PORTABELLA NAPOLEON

Tomatoes, Eggplant, Asparagus & Romaine

\$45

**Ask your coordinator for available options.
Plated Dinner Packages require a minimum of 100 guests.
Packages without dessert, subtract \$2 per person.*

PLATED DINNER

continued

ROASTED-VEGETABLE RAGOÛT

Roasted Red Pepper Infused Quinoa

\$44

ROASTED GARLIC-POLENTA TERRINE

Chèvre & Housemade Ratatouille

\$45

BUFFET DINNER

NORTHWEST \$47.50

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

BRAISED PORK LOIN *Blackberry & Apple Relish*

WILLAMETTE SALAD *Baby Field Greens, Chevre, Hazelnuts & Pinot Vinaigrette*

MEDITERRANEAN ORZO SALAD

WILD-MUSHROOM MASHED POTATOES

ROASTED SEASONAL VEGETABLES

Garlic & Herbs

GRILLED ASPARAGUS

Citrus & Shallot Vinaigrette

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

MARCHÉ \$46.50

ROASTED NORTHWEST SALMON

Orange, Tomato & Basil Sauce

PULLED CHICKEN RAGOÛT

Braised Spinach & Grilled Wild Mushrooms

SAFFRON RISOTTO CAKES

HARICOTS VERTS *Caramelized Pearl Onions, Fennel, Olives, Red Peppers & Almonds*

CAESAR SALAD *Shaved Asiago & Toasted Croutons*

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

BENTON-KLICKITAT \$46.50

CIDER-GLAZED PACIFIC SALMON

Roasted Pear & Apple Relish

ROASTED BREAST OF CHICKEN

Wild Mushroom Ragoût

WILD RICE CUVÉE

YUKON-GOLD MASHED POTATOES

GREEN BEANS *Brown Butter, Asiago & Egg*

HEARTS OF ROMAINE & RADICCHIO

Spiced Walnuts, Bleu Cheese & Basil Dressing

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

VEGETARIAN \$44

ROASTED-VEGETABLE RAGOÛT

Roasted Red Pepper Infused Quinoa

CHEESE TORTELLINI

Arugula, Pine Nuts, Garlic & Lemon

HARICOTS VERTS *Caramelized Pearl Onions, Fennel, Olives, Red Peppers & Almonds*

ROASTED BEET SALAD *Goat Cheese, Oranges, Red Onion & Sherry Vinaigrette*

PARMESAN-ROSEMARY ROASTED POTATOES

BABY SPINACH SALAD *Crispy Shitakes & Onions, Smokey Tomato Vinaigrette*

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

Buffet Dinner Packages require a minimum of 100 guests.

DESSERT

DESSERT PLATED \$6 – \$8

ROASTED FRUIT TRIFLE
*Orange-Ginger Pound Cake
& Spiced Rum Sauce*

DARK CHOCOLATE CAKE
*Raspberry Coulis
& Espresso Crème Anglaise*

SPICED APPLE TART
*Calvados Chantilly Cream
& Caramel Sauce*

CRÈME BRÛLÉE
*Assorted Flavors
& Seasonal Selection*

POACHED PEAR TART
Chantilly Cream

VANILLA BEAN PANNA COTTA
Orange & Ginger

SEASONAL FRUIT COBBLER
Nutmeg Chantilly Cream

NEW YORK CHEESECAKE
Selected Seasonal Topping

BITTERSWEET CHOCOLATE MOUSSE
Grand Marnier Cream & Gaufrettes

LEMON POLENTA CAKE
*Roasted-Fruit Compote,
Crème Fraîche & Rosemary Syrup*

DESSERT BUFFET \$4 – \$7

CARAMEL & HAZELNUT FLAN

MANGO-LIME COBBLER
Macadamia Nut Crust

SEASONAL FRUIT COBBLER *Chantilly Cream*

CHOCOLATE MARQUIS
*Bittersweet Chocolate-Espresso
Mousse & Chantilly Cream*

GRILLED POLENTA CAKE
*Tuaca, Cinnamon Apples
& Crème Fraîche*

SUMMER PUDDING
Oregon Berries & Whipped Cream

PANNA COTTA *Raspberry Coulis*

GRILLED PINEAPPLE SKEWERS
Coconut Chutney

ALMOND COOKIES

BLACK & WHITE SHORTBREAD

GINGERSNAPS

BISCOTTI *Chef's Selection*

DESSERT MINIATURES

3-4 miniatures per person: \$7.50

GINGERSNAPS

PEAR FRANGIPANE TARTLETS

BLACK & WHITE MOUSSE

GRILLED FRUIT SKEWERS
Coconut Chutney

CRÈME BRÛLÉE SPOONS

COCONUT SNOWBALLS

CHECKER SHORTBREADS

ALMOND COOKIES

LEMON-GUAVA TARTLETS

PANNA COTTA *Raspberry Coulis*

TIRAMISU

CHOCOLATE-HAZELNUT TARTLETS

CHOCOLATE CAKE SKEWERS
Chocolate Ganache

Prices vary; please inquire with your event coordinator.

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

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*

COCKTAIL

TOP SHELF WELL \$10

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

PREMIUM WELL \$8

ABSOLUT, TANQUERAY, BACARDI, JACK DANIELS, DEWERS, SAUZA

STANDARD WELL \$6

TOP SHELF MARTINIS \$12

GREY GOOSE, BOMBAY SAPPHIRE, ETC.

VIBRANT TABLE PREMIUM MARTINIS \$10

ABSOLUT, TANQUERAY, BACARDI, ETC.

SPECIALTY COCKTAILS \$10

COSMOPOLITAN, LEMONDROP, ETC.

SINGLE MALT SCOTCHES & AFTER-DINNER LIQUEURS

Available upon request.

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.*