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VIBRANT TABLE
CATERING & EVENTS

TREASURY BALLROOM

TRE010610FA

WELCOME

Welcome to the Treasury Ballroom. 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 and 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 events coordinator for a personalized consultation. We look forward to putting on your event!

VIBRANT TABLE CATERING & EVENTS

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TABLE OF CONTENTS

GUIDELINES	
CATERING	4
HORS D'OEUVRE	
HOT	6
COLD	6
PLATTER	7
STATION	
CARVING	8
SEAFOOD	8
DINNER	
PLATED	9
BUFFET	10
LUNCH	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

TREASURY PACKAGES INCLUDE:

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

Tables & Chairs for banquet seating of up to 225 guests: 60-inch rounds, banquets for buffet, gift table, etc., chiavari chairs

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

Tableware Bone China, Glassware for Beer and Wine Service, and Baguette Silverware

Labor & Staffing for a dinner event lasting up to 4 hours (2.5 hours for Hors d'oeuvre and Lunch 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 rations 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, room flips, auctions, overtime).

PAYMENTS

Deposit The Client agrees to pay a \$2,000 deposit to **VIBRANT TABLE** to reserve the Treasury Ballroom. This \$2,000 deposit will be added to the event total, as indicated on your Event Proposal. The Rental Deposit plus a signed Facility Rental Agreement are required before a requested date can be reserved.

10 Day Payment Payment in full is due no later than 10 days prior to event date. Any subsequent charges and/or credits will be reflected in the final event invoice.

Final Payment You will receive a Final Invoice within ten (10) business days after your event. Payment of the final balance is due within fifteen (15) business days of the post-billing date. One-and-one-half percent (1.5%) will be added to any unpaid balance monthly after thirty days. If the final billing is less than monies paid, a refund check will be issued.

Additional Deposits may be required to retain our services for Floral, Décor, and/or Wedding Cakes.

ADDITIONAL SERVICES

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.

CATERING GUIDELINES

continued

ATTENDANCE GUARANTEE

Dinner Package prices are based on guest counts of at least 100 (50 for Lunch Packages and 75 for Hors d'oeuvre Reception Service 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.

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.

DECORATIONS

All decorations and signage **MUST** be approved by your catering representative.

CASH BAR

A cash bar can be provided for your event with bar minimum deposits for each bar well of \$750. Deposits are refundable once minimums are met.

FLOOR PLANS

We request that a floor plan is finalized 10 days in advance.

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

PLATTERS

Small serves 40 (\$103 – \$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*

COFFEE & TEA

ROASTED CARLTON-FARM

PORK LOIN *Apple Chutney*

SWEET POTATO & WILD RICE CAKE

\$44

FILET OF BEEF AU POIVRE

Pinot Noir Demi-Glace

ROGUE BLEU CHEESE MASHED POTATOES

\$52.50

LIME-GRILLED PACIFIC SALMON

Roasted-Pineapple Relish

TOASTED-COCONUT JASMINE RICE

\$44

FRENCHED CHICKEN BREAST

Apricots, Yellow Bell Peppers & Gorgonzola

GARLIC MASHED POTATOES

\$43

HERB-SEARED SALMON

Roasted Tomato & Asiago Butter Sauce

POTATO-LEEK CONFIT

\$44

ROASTED BREAST OF CHICKEN

Wild-Mushroom Ragoût

WILD RICE CUVÉE

\$44

SMOKED CHICKEN LASAGNA

Wild Mushrooms & Mozzarella

\$39.50

GRILLED HANGER STEAK

Roasted-Corn Salsa & Ancho-Lime Butter

RED CHILE & POTATO CROQUETTE

\$46

CHICKEN MOUTARDE

Caramelized Onion, Smoked

Mozzarella & Hazelnuts

YUKON-GOLD MASHED POTATOES

\$43

THREE-CHEESE RISOTTO CAKES

Oregon Wild Mushrooms

\$40

PORTABELLA NAPOLEON

Tomatoes, Eggplant, Asparagus & Romaine

\$40

ROASTED-VEGETABLE RAGOÛT

Roasted Red Pepper Infused Quinoa

\$41

ROASTED GARLIC-POLENTA TERRINE

Chèvre & Housemade Ratatouille

\$41

Plated Dinner Packages require a minimum of 100 guests.

DINNER BUFFET

NORTHWEST \$43

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

BRAISED PORK LOIN *Blackberry & Apple Relish*

WILLAMETTE SALAD *Baby Field Greens, Chèvre, 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

AUBERGINE \$42.50

SAUTÉED TENDERLOIN TIPS & PORTABELLAS

GRILLED BREAST OF CHICKEN

Roasted Red Pepper & Basil Coulis

RATATOUILLE *Eggplant, Tomatoes,*

Onions & Olive Oil

GARLIC MASHED POTATOES

NORTHWEST SPINACH SALAD *Sherry-Pear Vinaigrette, Rouge Bleu & Toasted Hazelnuts*

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

VEGETARIAN \$40

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

PASTA & STUFF \$41

Your choice of three 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

ROTINA *Grilled Chicken, Pesto,*

Artichokes & Parmesan

INCLUDED

GRILLED VEGETABLE SALAD

Balsamic Vinaigrette

CAESAR SALAD *Shaved Asiago*

& Toasted Croutons

CHEESY GARLIC BREAD

COFFEE & TEA

Buffet Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.

LUNCH BUFFET

BUTTERFIELD \$27

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 \$28

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 \$29

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 \$29

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

All Lunch Buffet Packages require a minimum of 50 guests and include service for up to a 2.5 hour event.

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 \$8.95/750 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

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.

BEER

NORTHWEST MICROBREW

OR IMPORT KEG \$190 ¼ barrel / \$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

CORKAGE FEES & GRATUITY

In venues that allow client-provided alcohol, the following corkage fees apply:

\$20 per 5th (5ths only please)

\$5 per 750 ml wine bottle

\$1 per bottle beer

\$50 per ½ barrel beer

\$25 per ¼ barrel beer

\$2 per person bartender's gratuity

*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.*