

DELIVERY

BUFFET

TUSCANY \$23.50

Choice of two entrées

GRILLED FLANK STEAK

Wild Mushroom Demi-Glace

ROASTED BREAST OF CHICKEN

Rosemary & Lemon

BRAISED PORK SHANKS

Porcinis & Red Wine

INCLUDED SIDES

FARFALLE SALAD *Arugula, Pine Nuts & Lemon*

ITALIAN WHITE BEAN SALAD

Pancetta & White Wine

CAPRESE SALAD

*Tomatoes & Fresh Mozzarella
Basil, Olive Oil & Balsamic Vinegar*

RUSTIC BREAD *Sweet Cream Butter*

TEXICAN-MEXAS \$21.50

Choice of two entrées

TEXAS-STYLE SLOW-SMOKED BEEF BRISKET

Chipotle Barbeque Sauce

SONORAN GRILLED CHICKEN

*Lime, Tequila, Garlic & Chilies
Herbs, Spices & Pico de Gallo*

HAND-ROLLED TAMALES

Yucatan Chicken or Cotija-Artichoke

INCLUDED SIDES

CORN ON THE COB

Lime-Paprika Butter

POTATO SALAD

Caramelized Pearl Onions

NAPA CABBAGE SLAW

Sweet Peppers & Aioli

ROASTED CORN BREAD

Sweet Cream Butter

NORTHWEST \$26

Choice of two entrées

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

ROASTED PORK LOIN

Stone Ground Mustard & Balsamic Vinaigrette

GRILLED FLANK STEAK

Wild Mushroom Demi-Glace

INCLUDED SIDES

WILLAMETTE SALAD

*Baby Field Greens, Chèvre & Hazelnuts
Pinot Vinaigrette*

WILD-MUSHROOM MASHED POTATOES

GRILLED ASPARAGUS

Citrus & Shallot Vinaigrette

RUSTIC BREAD *Sweet Cream Butter*

CARIBBEAN \$23

Choice of two entrées

JAMAICAN JERK CHICKEN

25 Exotic Spices & Mango Salsa

CUMIN ROASTED PORK

Ginger-Lime Beurre Blanc

CUBAN GARLIC BEEF *Roasted Poblano Chilies*

INCLUDED SIDES

TOASTED-COCONUT JASMINE RICE

ROASTED CORN & BLACK BEAN SALAD

Red-Pepper Vinaigrette

JICAMA SALAD

Green Cabbage, Orange & Red Onion

ROASTED CORN BREAD *Sweet Cream Butter*

*\$500 Food Minimum
Delivery between 11 am & 6 pm
Next day pick-up between 10 am and 4 pm*

VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS

DELIVERY

continued

PLATTER

Serves 40

MEZZA PLATTER \$101

*Marinated Feta & Hummus
Eggplant & Sun Dried Tomato Relish
Greek Olives & Fried Roti Bread*

ANTIPASTO PLATTER \$91

*Fresh Peppers & Marinated Artichokes
Olives & Garlic-Marinaded Mushrooms
Selection of Charcuterie*

CHEESEBOARD \$200

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

DESSERT

GINGERSNAPS \$1.75

PEAR FRANGIPANE TARTLETS \$2.50

CHECKER SHORTBREADS \$1.75

HORS D'OEUVRE

Per Piece

BLACKENED CHICKEN SKEWERS \$2.50

Peach Chutney

BRAISED LAMB MEATBALLS \$2.50

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

GREEK SALAD SKEWERS \$2.35

*Cucumbers, Kalamata Olives & Cherry Tomatoes
Feta-Oregano Vinaigrette*

CAPRESE SALAD SKEWERS \$2.35

Balsamic Reduction

THAI SALAD ROLLS \$2.35

Ponzu Dipping Sauce

ALMOND COOKIES \$1.75

LEMON-GUAVA TARTLETS \$2.25

CHOCOLATE CAKE SKEWERS \$2.50

Chocolate Ganache

GUIDELINES

VIBRANT TABLE CATERING & EVENTS will deliver and set up your catering order, then return to pick up catering equipment. Please schedule deliveries between the hours of 11 am and 6 pm and pick up between 10 am and 4 pm.

MINIMUM ORDER of \$500 is required.

DELIVERY FEE (greater Portland area): \$150

Includes delivery, set up, serving equipment, and pick up of catering equipment.

PLEASE PROVIDE US WITH THE FOLLOWING INFORMATION:

- Billing Client Name & Address
- Primary & Secondary Day-Of Contact Name, Email & Phone
- Delivery Address & Load-in Instructions
- Event Date, Start Time & VT Arrival Time
- Pick Up Date & Time
- Guest Count
- Service Table Sizes
- Optional Equipment Available:
Disposable Tableware, Cups & Napkins
Service Table Linens
Floral & Decor Items

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