

HOLIDAY

BUFFET \$27

SALAD *choose one*

BABY FIELD GREENS

*Pecan Encrusted Goat Cheese
Roasted-Shallot & Maple Vinaigrette*

NORTHWEST SPINACH

*Rogue Bleu Cheese & Toasted Hazelnuts
Sherry-Pear Vinaigrette*

ENTRÉES *choose two*

ROASTED BREAST OF CHICKEN

Oregon Truffle Sauce

HERB-SEARED FILET OF SALMON

Pomegranate-Butter Sauce

SAUTEÉD BEEF TENDERLOIN

TIPS & PORTOBELLAS

TURKEY WELLINGTON

*Wild Mushrooms, Roasted Chestnuts,
Applewood Bacon & Cranberry Demi-Glace
Puff-Pastry Wrapped*

ROASTED BUTTERNUT SQUASH

Oregon Wild Mushrooms & Baby Spinach

SIDE DISHES *choose two*

SWEET POTATO HASH

ROASTED WINTER-VEGETABLE RAGOÛT

GARLIC MASHED POTATOES

SAUTÉED FRENCH BEANS

Caramelized Pearl Onions

DESSERT *choose one*

GINGERBREAD

*Candied Ginger & Pineapple Compote
Chantilly Crème*

PEAR FRANGIPANE TART

Cranberry-Caramel Sauce & Chantilly Crème

PUMPKIN CRÈME BRÛLÉE

Pecan Praline

CHOCOLATE BREAD PUDDING

Crème Anglaise

PLATED* \$26

FIRST COURSE *choose one*

WILD MUSHROOM BISQUE

Truffled Leek Gougère

BABY FIELD GREENS

*Peppered Pecans, Goat Cheese & Cranraisins
Basalamic-Maple Vinaigrette*

NORTHWEST SPINACH

*Rouge Bleu Cheese & Toasted Hazelnuts
Sherry-Pear Vinaigrette*

ENTRÉES *choose two*

ROASTED BREAST OF CHICKEN

*Butternut Squash Risotto Cake
Oregon Truffle Sauce*

HERB-SEARED FILET OF SALMON

*Pomegranate-Butter Sauce
Roasted Winter-Vegetable Ragoût*

MOLASSES-ROASTED PORK LOIN

Heirloom Apple Chutney & Sweet Potato Hash

TURKEY WELLINGTON

*Wild Mushrooms, Roasted Chestnuts,
Applewood Bacon & Cranberry Demi-Glace
Puff-Pastry Wrapped*

BAKED STUFFED ACORN SQUASH

*Wild Rice, Cranraisins, Hazelnuts & Cornbread
Cider Reduction & Wilted Greens
(Vegetarian)*

DESSERT *choose one*

GINGERBREAD

*Candied Ginger & Pineapple Compote
Chantilly Crème*

PEAR FRANGIPANE TART

Cranberry-Caramel Sauce & Chantilly Crème

PUMPKIN CRÈME BRÛLÉE

Pecan Praline

BITTERSWEET CHOCOLATE MOUSSE

Grand Marnier Cream & Gaufrettes

** Delivery is not available for Plated Packages.*

HOLIDAY

continued

HORS D'OEUVRES \$28*

INDIVIDUAL

CRANAKOPITA

Brie & Cranberry Chutney

CIDER-GLAZED CHICKEN SKEWERS

Pear Chutney

WILD OREGON MUSHROOM

& FENNEL TART

SPICY PORT-POACHED FIGS *Prosciutto-Wrapped*

PLATTERS

NORTHWEST CHARCUTERIE

*Sudan Farms Lamb Sausage, Smoked Duck,
Carton Peppered Ham, Red-Onion Marmalade,
Cornichons & Toasted Baguette*

CHEESEBOARD

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

FRUIT *Fresh Seasonal Fruit*

DESSERTS

CHRISTMAS-TREE CAKE SKEWERS

LEMON BARS

GINGER SNAP COOKIES

** Approximately 10 hors d'oeuvres per person.*

VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS

CATERING GUIDELINES

DELIVERIES

A charge of \$150 will be applied for deliveries within twenty miles of downtown Portland. Set-up and pick-up of **VIBRANT TABLE** food and equipment are included. Delivery is available outside this area; please inquire with your Event Coordinator for further details.

FOOD SERVICE

Package prices do not include chefs, servers or bartenders. Your Event Coordinator will gladly prepare a customized proposal including full or partial service if you are interested. A 19% gratuity will be applied to all food and beverage for events including service.

ADDITIONAL SERVICES

Additional services are available through **VIBRANT TABLE CATERING & EVENTS** (i.e. tableware and linens, flowers and décor, lighting, and rental equipment). Please inquire with your event coordinator to learn more about our complete services.

SUSTAINABLE OBJECTIVES

VIBRANT TABLE CATERING & EVENTS gives preference to local and organic products whenever it is viable. If you would like to incorporate local and/or organic ingredients exclusively, we will gladly work with you to design a menu reflecting both your personality and the season. Customizing your menu may affect the package price.

CATER @ VIBRANTTABLE.COM

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CATERING & EVENTS