

VIBRANT TABLE

CATERING & EVENTS

IMAGO BALLROOM DINNER

IMG041612FA



WELCOME

Welcome! We are pleased you are considering VIBRANT TABLE CATERING & EVENTS and IMAGO BALLROOM for your special event.

Our goal is to transform your ideas and dreams into spectacular reality. We offer a wide range of services including planning your menu, selecting decor, floral and lighting. We are proud to hold the highest reputation and are excited to begin working on your special day.

Contact us to speak with an event coordinator for a personalized consultation. We look forward to creating the day you have been dreaming of!

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.

IMAGO BALLROOM PACKAGES INCLUDE:

Menu of Choice

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

Labor & Staffing for an event lasting up to 4 hours: 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.

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.

PAYMENTS

Deposit

Non refundable deposits are required to reserve Imago Theatre venue rental and VIBRANT TABLE services. Deposits vary and will be indicated in your event proposal.

Payment

Payment in full, based on the estimated total, is due 7 days prior to event date. Any subsequent changes will be reflected in the final invoice.

Final Payment

You will receive a final invoice within 10 days of your event. Final Payment is due 2 weeks post event; both check and credit card payment are acceptable.

Additional Deposits

Additional deposits may be required to retain our services for floral, décor, wedding cakes, entertainment, or other non catering services.

CANCELLATION

Please forward requests for cancellation to your Event Coordinator along with payment of a \$250 administrative fee. You may apply your non refundable deposit to a future event with Vibrant Table within one year of cancellation.

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.

CATERING GUIDELINES continued

GUEST COUNT

Package prices are based on guest counts of at least 100. For events with less than 100 guests, additional charges may be added to the package price. A minimum guaranteed guest count is due two weeks prior to event date and can **ONLY BE INCREASED**. Increases may incur additional charges.

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.

CASH BAR

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

SERVICE CHARGE

A service charge of 19% of food and beverage is included in the event total and is outlined in your proposal's Financial Summary.

DECORATIONS

All decorations and signage **MUST** be approved by your catering representative and Imago Ballroom and be compatible with local fire codes.

FLOOR PLANS

We request that a floorplan is finalized 10 days before your event. 1 floor plan set up and breakdown is included in Vibrant Table–Imago Packages. Set up and break down for further floorplans may incur additional charges.

HORS D'OEUVRE

HOT

- LAMB CHOP LOLLIPOPS** *Mint Pesto*
- GRILLED BEEF TENDERLOIN TIP SKEWERS**
Bleu Cheese Fondue
- BLACKENED CHICKEN SKEWERS** *Peach Chutney*
- LEMONGRASS CHICKEN SKEWERS**
Mint-Ginger Rub & Plum Sake Sauce
- KOBE BEEF SLIDERS**
Pickle & Smokey Ketchup
- MINI CAROLINA PULLED PORK SANDWICHES**
Chipotle Barbeque Sauce
- BLACKENED SALMON SLIDERS** *Arugula & Aioli*
- CREOLE CORNDOGS**
Polenta-Encrusted Andouille Sausage
Smoked-Tomato Ketchup
- BRAISED LAMB MEATBALLS**
Garlic, Red Onion & Red Wine
Shallots & Fire-Roasted Tomatoes
- CITRUS RISOTTO CAKES** *Crab & Caper Aioli*
- DUNGENESS CRAB CAKES** *Red Pepper Aioli*
- CHAR GRILLED PRAWNS**
Lime Marinade & Mango-Sake Sauce
- ROASTED CORN & SHRIMP FRITTERS**
Watercress-Lime Aioli
- MANCHEGO QUESADILLAS**
Apple Relish & Caramelized Onion
- CHORIZO QUESADILLAS**
Black Bean & Queso Fresco
Pico de Gallo & Lime Crème
- PHYLLO TRIANGLES** *Brie & Cranberry Chutney*
- CRISPY WONTON CUPS**
Curried Vegetables & Minted Crème Fraîche
- PUFFED PASTRIES** *Wild Mushroom & Chèvre*
- VEGETABLE SAMOSAS** *Lemon-Cilantro Chutney*
- CRISPY POTATO CAKES**
Wild Mushroom Ragoût & Gorgonzola
- ROASTED FINGERLING POTATOES**
Pepper Bacon, Sour Cream & Scallions
- ASIAN CHICKEN DUMPLINGS**
Thai-Basil Dipping Sauce
- PEARL BALLS**
Sticky Rice, Pork Sausage & Sweet Pepper Sauce

COLD

- ASIAN SMOKED-SALMON ROLLS**
Daikon, Scallions, Carrots & Cilantro
- SPICY TUNA ROLLS** *Cucumber-Wrapped*
- SAUTÉED TIGER PRAWNS**
Crostini Moon, Arugula & Preserved-Lemon Aioli
- OREGON BAY SHRIMP COCKTAILS**
Horseradish Cocktail Sauce
- SESAME SEARED AHI TUNA**
Spicy Slaw & Avocado-Wasabi Mousse
- DUNGENESS CRAB TIANIS** *Asparagus & Tomato*
- SMOKED TROUT CROSTINI** *Watercress Garnish*
- BAY SCALLOP CEVICHE**
Peppers, Onions, Lime, Garlic & Cilantro
- CRISPY POTATO CAKES**
Smoked Salmon & Lemon-Chive Crème Fraîche
- PEPPER VODKA GAZPACHO**
Shrimp Garnish
- SESAME SEAWEED SALAD**
Shrimp & Smoked Scallop
Minimum order of 100
- PROFITEROLES**
Cobb Salad or Dungeness Crab & Avocado
- PETITE PHYLLO CUPS**
Blackened Salmon & Caramelized Onions
Chèvre & Creole Mustard, or
Piquant Almonds, Sherried Figs & Chèvre
- THAI MELON WRAPS**
Prosciutto & Thai Vinaigrette
- SPICY PORT-POACHED FIGS** *Prosciutto-Wrapped*
- CUCUMBER-HUMMUS CANOES**
Feta & Kalamata Olive
- WILD MUSHROOM & FENNEL TARTS**
- CRUDITÉS SHOTS** *Herb Aioli*
- OLIVE BISCOTTI** *Smoked-Tomato Marmalade*
- RED ENDIVE**
Bleu Cheese Mousse
Oregon Pear & Roasted Walnuts
- GREEK SALAD SKEWERS**
Cucumbers, Kalamata Olives & Cherry Tomatoes
Feta-Oregano Vinaigrette

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

HORS D'OEUVRE

continued

COLD *continued*

CAPRESE SALAD SKEWERS *Balsamic Reduction*

ROASTED GARLIC POLENTA CAKES *Basil Pesto*

SARDINIA MELON SALAD *French Feta & Mint*

THAI SALAD ROLLS *Ponzu Dipping Sauce*

VICHYSOISE *Morel Gougere & White Truffle Oil*

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 Dip

Artichoke-Basil Sauce

Crostini, Lavosh & Croccantini Crackers

OREGON SMOKED SALMON PATÉ**

Capers & Red Onion

Crostini & Black-Pepper Croccantini

CHILLED BLACK TIGER PRAWNS

Wasabi Avocado & Red-Pepper Horseradish Sauces

Counts of 50, 100 & 150

TEA-SMOKED & HOISIN-GLAZED SALMON**

Wasabi-Edamame Dip & Wonton Chips

BLACK TURTLE BEAN TERRINE**

Chorizo Sausage, Montrachet & Cilantro Pesto

Roasted Red Pepper Pesto & Fresh Tortilla Chips

MEZZA

Marinated Feta & Hummus

Eggplant & Sun Dried Tomato Relish

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

Selection of Charcuterie

NORTHWEST CHARCUTERIE

Sudan Farms Lamb Sausage & Smoked Duck

Carlton 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

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

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STATION

CARVING

NEW YORK STRIP LOIN

*Shallot-Garlic Marinade & Cognac Horseradish
Red-Onion Marmalade & Half-Dollar Rolls*
\$11

GARLIC-RUBBED LEG OF LAMB

*Rosemary-Scented Goat Cheese
Fondue & Ciabatta Rolls*
\$10

HERB-ROASTED TURKEY BREAST

*Cranberry-Orange Chutney
Whole Wheat Rolls*
\$7

SEAFOOD

ICED SEAFOOD

*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

PLATED DINNER

PLATED ENTRÉES ARE SERVED WITH:

Choose one

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

ROASTED RED PEPPER & DUNGENESS CRAB BISQUE *Asiago Gougère & Rustic Bread*

Included

NOSSA FAMILIA COFFEE & TAZZO TEA

ROSEMARY-ENCRUSTED RACK OF LAMB

Garlic-Dijon Marinade & Rosemary Demi-Glace

CHÈVRE MASHED POTATOES

\$50

BAKED YAQUINA SALMON

Oregon Dungeness Crab Crust

Fennel-Saffron Broth

SUCCOTASH

Lima Beans, Corn, Peppers, Tomatoes & Zucchini

\$43

GAUCHO CHICKEN

Roasted Frenched Breast

Cilantro, Parsley, Garlic & Lemon Chimichurri Sauce

DIRTY BASMATI RICE

Red Beans, Butternut Squash & Poblano Peppers

\$41

GRILLED SALMON RANGPUR

Lime-Shallot Marinade & Roasted-Pineapple Relish

TOASTED-COCONUT RISOTTO CAKE

ROASTED BROCCOLINI

\$42

GORGONZOLA CHICKEN

Seared Frenched Breast

Dried Apricots & Yellow Bell Peppers

ROASTED-GARLIC MASHED POTATOES

\$41

ROASTED MUSCOVY DUCK BREAST

Black Fig & Clover Honey Relish

SWEET POTATO MASH

ROASTED FENNEL & BROCCOLI RAAB

\$43.50

GRILLED MYSTIC SWORDFISH

Garlic-Herb Marinade

Artichoke Heart & Tomato Vinaigrette

ORZO SALAD

Tomatoes, Scallions, Feta & Parsley

\$42.50

PANCETTA-BRAISED PORK SHANKS

WHITE BEAN CASSOULET

Smokey Tomato & Cannellini Beans

APPLE, MANCHEGO & ARUGULA SLAW

\$39

GRILLED FLAT IRON STEAK

Oregon Wild Mushroom & Tomato Salsa

YUKON GOLD & SWEET POTATO CONFIT

\$43

SAUTÉED DUNGENESS CRAB CAKES

Lemon-Chive Crème Fraîche

SPINACH & FINGERLING SAUTÉE

Wild Mushrooms & Tomatoes

\$42

CHICKEN ZANZIBAR

Roasted Frenched Breast

Harissa Marinade

Castelvetrano Olives, Preserved Lemon & Fennel

ISRAELI COUSCOUS

\$41

CEDAR PLANKED PACIFIC SALMON

Lemon-Caper Gremolata

SALT & PEPPER

ROASTED FINGERLING POTATOES

\$42

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

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PLATED DINNER continued

HUNTER'S CHICKEN

Classic Chasseur Sauce

ROASTED GARLIC & CHÈVRE POLENTA

STEAMED BROCCOLINI

\$36

PORK TWO-WAYS

Pulled Pork & Hand-Carved Pork Loin

Sage-Rosemary Brown Sauce

ROASTED GARLIC POTATOES

MARINATED VEGETABLES

\$36

THREE-CHEESE RISOTTO CAKES

Parmesan, Asiago & Gruyère

Fresh Oregon Mushroom Cream Sauce

\$38

LAYERED PORTABELLA NAPOLEON

Roasted Eggplant & Grilled Asparagus

Braised Romaine & Tomatoes

\$38

STUFFED ROASTED PEPPER

Sweet Caramelized Onion Quinoa Stuffing

Spinach & Balsamic Syrup

\$38

GARLIC-CHÈVRE POLENTA

Eggplant, Zucchini, Tomato & Basil Ratatouille

\$37

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

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DINNER BUFFET

NORTHWEST \$44

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*

NOSSA FAMILIA COFFEE & TAZZO TEA

PACIFIC RIM \$42

Choice of two entrées

TERIYAKI SALMON *Chinese Five Spice*

RED-CURRY ROASTED CHICKEN *Mango Salsa*

KALBI PORK RIBS

Roasted Garlic & Pineapple Relish

INCLUDED SIDES

JASMINE RICE *Lemongrass-Infused*

ROASTED COCONUT SWEET POTATOES

ASIAN CAESAR SALAD

Roasted Peanuts & Fried Wontons

Wasabi-Lime Vinaigrette

HAWAIIAN BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

CAMPAGNA \$37.50

Choice of two entrées

FARFALLE

Spinach, Mushrooms & Tomatoes

Roasted Garlic, Olive Oil & Basil

CHICKEN LASAGNA

Smoked Mozzarella & Béchamel Sauce

PENNE POLLO

Italian-Sausage Bolognese & Asiago

INCLUDED SIDES

CAESAR SALAD

Shaved Asiago & Toasted Croutons

CAPRESE SALAD

Tomatoes & Fresh Mozzarella

Basil, Olive Oil & Balsamic Vinegar

GREEN BEANS

Red Peppers, Bacon & Balsamic Vinegar

GARLIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

TUSCANY \$39

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*

NOSSA FAMILIA COFFEE & TAZZO TEA

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

DINNER BUFFET

continued

AINSWORTH \$41.50

Choice of two entrées

CIDER-GLAZED PACIFIC SALMON

Roasted Pear & Apple Relish

SEARED BREST OF CHICKEN

Orange-Mustard Sauce

SAUTÉED TENDERLOIN TIPS & PORTABELLAS

INCLUDED SIDES

NORTHWEST SPINACH SALAD

Rogue Bleu Cheese & Toasted Hazelnuts

Sherry-Pear Vinaigrette

YUKON GOLD MASHED POTATOES

Roasted Garlic

HARICOT VERTS

Caramelized Pearl Onions

Fennel, Olives, Red Peppers & Almonds

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

CARIBBEAN \$40.50

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*

NOSSA FAMILIA COFFEE & TAZZO TEA

EOLA HILLS \$35

ROASTED BREST OF CHICKEN

Rosemary-Lemon Pan Reduction

SWEET ONION & PEPPER BASMATI RICE

SEASONAL ROASTED VEGETABLES *Garlic & Herb*

BABY FIELD GREENS

Toasted Hazelnuts, Cranraisins & Pinot Vinaigrette

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

PIEDMONT \$35

SAUTÉED SIRLOIN TIPS

Baby Portobello Mushrooms

Pinot Noir Reduction

YUKON GOLD MASHED POTATOES

Roasted Garlic

GLAZED CARROTS *Butter, Thyme & Orange*

CAESAR SALAD

Shaved Asiago & Toasted Croutons

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

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

DESSERT

PLATED \$6 – \$7.50

ROASTED FRUIT TRIFLE

Orange-Ginger Pound Cake & Spiced Rum Sauce

CHOCOLATE TRUFFLE TORTE

Raspberry Coulis & Chantilly Cream

Chocolate Straw

SPICED APPLE CROSTATA

Calvados Chantilly Cream & Caramel Sauce

CLASSIC CRÈME BRÛLÉE

Chantilly Cream & Fan Wafer

PEAR FRANGIPANE TART

Cranberry Caramel Sauce & Chantilly Cream

VANILLA BEAN PANNA COTTA

Orange-Ginger or Raspberry

NEW YORK CHEESECAKE

Seasonal Toppings

BITTERSWEET CHOCOLATE MOUSSE

Grand Marnier Cream & Fan Wafer

LEMON POLENTA CAKE

Roasted-Fruit Compote

Crème Fraîche & Rosemary Syrup

B-52 PARFAIT

Mocha Mousse & Bailey's Mousse

Grand Marnier Cake

DECONSTRUCTED BANANA CREAM PIE

TRIPLE CHOCOLATE TERRINE

Red Chile & Pear Compote

Hazelnut Biscotti

ORANGE POLENTA SHORTCAKE

Grand Marnier Strawberries

Chantilly Crème

BUFFET \$4

SEASONAL FRUIT COBBLER

Chantilly Crème

SEASONAL FRUIT CRISP

Chantilly Crème

CHOCOLATE BREAD PUDDING

Crème Anglaise

CARAMEL & HAZELNUT FLAN

MINIATURES \$1.75 – \$2.50

GINGERSNAPS

PEAR FRANGIPANE TARTLETS

BLACK & WHITE MOUSSE

BISCOTTI

Chef's Selection

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

FRUIT SMOOTHIE

Seasonal Blend

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 FRESH LEMONADE \$37.50/gal
Seasonal flavors available.

DRAGONFLY CHAI ICED TEAS \$35/gal
Lemongrass Green, Mint Fennel or Sassafras

PORTLAND PUNCH \$15/gal

SAN PELLEGRINO \$7/liter

FRESH JUICE \$2.75/each

SPARKLING NATURAL JUICE \$2.75/each
Assorted flavors

SODA \$2/each

BEER

NORTHWEST MICROBREW or
IMPORT KEG \$190 ¼ barrel / \$320 ½ barrel

DOMESTIC KEG \$150 ¼ barrel / \$210 ½ barrel

MICROS & IMPORTS IN BOTTLES \$4

DOMESTICS IN BOTTLES \$3.50

WINE

Please ask for our current selections.

HOUSE \$16

TABLE \$26

OREGON RESERVE \$32 to \$49

COCKTAIL

TOP SHELF WELL \$10

Grey Goose Vodka & Bombay Sapphire Gin
10 Can Rum & Maker's Mark Bourbon
Sauza Hornitos Tequila
Johnnie Walker Black Label Scotch

PREMIUM WELL \$8

Crater Lake Vodka & Tanqueray Gin
Bacardi Superior Rum & Jim Beam Bourbon
Sauza Extra Gold Tequila
Dewar's White Label Scotch

TOP SHELF MARTINI \$12

VIBRANT TABLE PREMIUM MARTINI \$10

SPECIALTY COCKTAIL \$10

SINGLE MALT SCOTCH
& AFTER-DINNER LIQUEUR
Available upon request.

NO HOST/CASH BARS

COCKTAIL \$8+

WINE \$6 House / \$8 Table

BEER \$4

NON-ALCOHOLIC \$2

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