

PAM BREAKFAST

CHAMPAGNE

\$22.50 Buffet Only

SCRAMBLED EGGS *Prosciutto, Provolone Cheese & Sundried Tomatoes*

ROASTED POTATOES *Red Onions, Green & Red Peppers*

PEPPER BACON & SAUSAGE

SEASONAL FRESH FRUIT

QUICKBREAD *Chef's Selection Sweet Cream Butter*

BRIOCHE FRENCH TOAST *Rhubarb-Strawberry Compote & Maple Syrup*

NOSSA FAMILIA COFFEE & TAZZO TEA

FRUIT JUICE

OJAI

\$20.50 Buffet / \$21 Plated

SCRAMBLED EGGS *Roasted Garlic, Spinach, Mushrooms & Parmesan Cheese*

ROASTED POTATOES *Red Onions, Green & Red Peppers*

PEPPER BACON

SEASONAL FRESH FRUIT

QUICKBREAD *Chef's Selection Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

FRUIT JUICE

CONTINENTAL

\$16.50 Buffet Only

BREAKFAST PASTRIES *Sweet Cream Butter*

SEASONAL FRESH FRUIT

NOSSA FAMILIA COFFEE & TAZZO TEA

FRUIT JUICE

ASTORIA

\$17.50 Buffet Only

SMOKED SALMON BAGELS *Chive & Caramelized Onion Spread*

SEASONAL FRESH FRUIT

BREAKFAST PASTRIES *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

FRUIT JUICE

MANKATO

\$20.50 Buffet / \$22.50 Plated

QUICHE *Lorraine or Roasted-Vegetable Provençal*

FRUIT SALAD *Panna Cotta Dressing*

ROASTED POTATOES *Red Onions, Green & Red Peppers*

SEASONAL FRESH FRUIT

QUICKBREAD *Chef's Selection Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

FRUIT JUICE

*All Breakfast Packages require a minimum of 50 people.
Delivery options are available; please inquire with your Event Coordinator.
Prices are subject to change.*

VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS

CATERING GUIDELINES

PORTLAND ART MUSEUM BREAKFAST 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.

Tableware Bone China, Glassware for included beverages and Baguette Silverware (Additional glassware is available at an extra charge.)

Labor & Staffing for an event lasting up to 4 hours: 2 hours of set up, 1 hour of post-event break down (one floor plan only) and table-side food service.

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 A deposit and signed contract are required to retain VIBRANT TABLE services and confirm event spaces at the Portland Art Museum. Payments should be made to VIBRANT TABLE CATERING & EVENTS.

Full Payment Payment in full is due no later than 7 business days prior to event date. We understand that some details may still change. Any subsequent charges and/or credits will be reflected in the final event invoice.

Final Payment You will receive a Final Invoice within 10 business days after your event. Payment of the final balance is due within 15 business days of the final billing date. 1.5% will be added to any unpaid balance monthly after 30 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.

CANCELLATIONS

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.

SERVICE CHARGE

A 19% service charge is added to all event packages & any additional food & beverage.

VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS