

**VIBRANT TABLE**

CATERING & EVENTS

**PORTLAND ART MUSEUM  
DINNER**

PAM041612FA



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W W W . V I B R A N T T A B L E . C O M

# WELCOME

Welcome to the Portland Art Museum. 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, 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 event coordinator for a personalized consultation. We look forward to putting on your event!

## 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.

## PORTLAND ART MUSEUM PACKAGES INCLUDE:

**Menu of Choice** Hors d'oeuvre Reception Service Packages excluded. Menus for hors d'oeuvre receptions are customized and charged accordingly.

**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 Beer and Wine Service, and Baguette Silverware (Full cocktail barware is available for an additional charge.)

**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** 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.

## 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.

## ATTENDANCE GUARANTEE

A guarantee of the number of guests is required no later than 10 business days prior to event date. Once the guarantee is received by VIBRANT TABLE CATERING & EVENTS, the number is not subject to reduction. If no verbal or written guarantee is received,

# CATERING GUIDELINES

*continued*

the originally contracted number of guests will be used.

Package prices are based on guest counts of at least 100 (75 for Hors d'oeuvre Packages). For events with less than the minimum guests, additional charges will be added to the package price.

## **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.

## **BEVERAGES**

The Portland Art Museum does not allow "client provided" beverages to be served at events.

## **CASH BAR**

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

## **SERVICE CHARGE**

A 19% service charge is added to all food, beverages and event packages.

## **DECORATIONS**

All decorations and signage **MUST** be approved by your catering representative and the Portland Art Museum and be compatible with local fire codes.

## **FLOOR PLANS**

If your guest count exceeds 499, then the event floor plan must be submitted to the Fire Marshal no later than 14 days prior to event date and is subject to a \$150 charge, payable by the client. For events under 500, floor plans should be finalized no later than 10 days before your event.

# 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 TIAN** *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 \$2.00 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*

## **HORS D'OEUVRE RECEPTION SERVICE PACKAGE\*** \$13.00

## **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  
Crosthini, Lavosh & Croccantini Crackers*

## **OREGON SMOKED SALMON PATÉ\*\***

*Capers & Red Onion  
Crosthini & 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*

*\*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.*

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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

**DESSERT, NOSSA FAMILIA COFFEE & TAZZO TEA**

### ROSEMARY-ENCRUSTED RACK OF LAMB

*Garlic-Dijon Marinade & Rosemary Demi-Glace*

### CHÈVRE MASHED POTATOES

\$59

### LOVEJOY FILET

*Grilled Filet of Beef*

*Oregon Rogue Bleu Cheese & Port Demi-Glace*

### YUKON-GOLD MASHED POTATOES

*Roasted Garlic*

\$61

### BAKED YAQUINA SALMON

*Oregon Dungeness Crab Crust*

*Fennel-Saffron Broth*

### SUCCOTASH

*Lima Beans, Corn, Peppers, Tomatoes & Zucchini*

\$51

### GAUCHO CHICKEN

*Roasted Frenched Breast*

*Cilantro, Parsley, Garlic & Lemon Chimichurri Sauce*

### DIRTY BASMATI RICE

*Red Beans, Butternut Squash & Poblano Peppers*

\$49

### GRILLED SALMON RANGPUR

*Lime-Shallot Marinade & Roasted-Pineapple Relish*

### TOASTED-COCONUT RISOTTO CAKE

### ROASTED BROCCOLINI

\$50

### GORGONZOLA CHICKEN

*Seared Frenched Breast*

*Dried Apricots & Yellow Bell Peppers*

### ROASTED-GARLIC MASHED POTATOES

\$49

### ROASTED MUSCOVY DUCK BREAST

*Black Fig & Clover Honey Relish*

### SWEET POTATO MASH

### ROASTED FENNEL & BROCCOLI RAAB

\$51.50

### GRILLED MYSTIC SWORDFISH

*Garlic-Herb Marinade*

*Artichoke Heart & Tomato Vinaigrette*

### ORZO SALAD

*Tomatoes, Scallions, Feta & Parsley*

\$50.50

### PANCETTA-BRAISED PORK SHANKS

### WHITE BEAN CASSOULET

*Smokey Tomato & Cannellini Beans*

### APPLE, MANCHEGO & ARUGULA SLAW

\$47.50

### GRILLED FLAT IRON STEAK

*Oregon Wild Mushroom & Tomato Salsa*

### YUKON GOLD & SWEET POTATO CONFIT

\$51

### CHICKEN ZANZIBAR

*Roasted Frenched Breast*

*Harissa Marinade*

*Castelvetro Olives, Preserved Lemon & Fennel*

### ISRAELI COUSCOUS

\$49

### CEDAR PLANKED PACIFIC SALMON

*Lemon-Caper Gremolata*

### SALT & PEPPER

### ROASTED FINGERLING POTATOES

\$50

Plated Dinner Packages require a minimum of 100 guests.

# PLATED DINNER

*continued*

## **SAUTÉED DUNGENESS CRAB CAKES**

*Lemon-Chive Crème Fraîche*

## **SPINACH & FINGERLING SAUTÉE**

*Wild Mushrooms & Tomatoes*

*\$50*

## **THREE-CHEESE RISOTTO CAKES**

*Parmesan, Asiago & Gruyère*

*Fresh Oregon Mushroom Cream Sauce*

*\$45.50*

## **LAYERED PORTABELLA NAPOLEON**

*Roasted Eggplant & Grilled Asparagus*

*Braised Romaine & Tomatoes*

*\$46.50*

## **STUFFED ROASTED PEPPER**

*Sweet Caramelized Onion Quinoa Stuffing*

*Spinach & Balsamic Syrup*

*\$45.50*

## **GARLIC-CHÈVRE POLENTA**

*Eggplant, Zucchini, Tomato & Basil Ratatouille*

*\$46.50*

*Plated Dinner Packages require a minimum of 100 guests.*

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# BUFFET DINNER

## **NORTHWEST \$47**

*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 \$45.50**

*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 \$41.50**

*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 \$44.50**

*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*

#### **NOSSA FAMILIA COFFEE & TAZZO TEA**

*Buffet Dinner Packages require a minimum of 100 guests.*

# BUFFET DINNER

*continued*

**AINSWORTH \$46.50**

*Choice of two entrées*

**CIDER-GLAZED PACIFIC SALMON**

*Roasted Pear & Apple Relish*

**SEARED BREAST 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 \$44**

*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**

*Buffet Dinner Packages require a minimum of 100 guests.*

# 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 PELLIGRINO \$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  
Dewers White Label Scotch*

STANDARD WELL \$6

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 \$6+

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.*