

VIBRANT TABLE

CATERING & EVENTS

PORTLAND ART MUSEUM LUNCH

PLUN041612FA



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.

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

Labor & Staffing for an event lasting up to 2.5 hours: 1.5 hours of set up and 1 hour of post-event break down (one floor plan only), table-side food service, and bar service for beer and/or wine.

MUSEUM BOXED LUNCHES:

All Boxed Lunches include selected sandwich, chips, whole fruit & a jumbo cookie.

A minimum order of 20 is required for Specialty Sandwiches for each sandwich type. There is no minimum order for House Sandwiches.

Delivery & set up of boxed lunches are included. Further set up & additional services are available - i.e. event staffing, room decor, beverage service. Please inquire with your Event Coordinator.

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.

CATERING GUIDELINES

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 food, beverages and event packages.

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, 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.

BEVERAGES

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

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.

PLATED LUNCH

GRILLED BREAST OF CHICKEN

Gorgonzola, Apricots & Yellow Bell Peppers

JASMINE RICE

ROASTED BABY CARROTS

APPLE CROUSTADE

Chantilly Cream

NOSSA FAMILIA COFFEE & TAZZO TEA

\$26

BRAISED PORK OSSO BUCCO

Leeks, Spinach & Garlic

FLAGEOLET BEANS

HERB-CRUSTED ROMA TOMATOES

BITTERSWEET CHOCOLATE MOUSSE

Grand Marnier Cream & Gaufrettes

NOSSA FAMILIA COFFEE & TAZZO TEA

\$26

SMOKED CHICKEN LASAGNA

Wild Mushrooms & Mozzarella

FRESH GREEN SALAD

Tomatoes, Cucumbers & Red Onion

Balsamic Vinaigrette

BAILEYS & FRANGIPANE MOUSSE

NOSSA FAMILIA COFFEE & TAZZO TEA

\$25.50

HERB-SEARED SALMON SALAD

Baby Greens & Lemon Vinaigrette

MOROCCAN SPICED COUSCOUS

Dried Apricots, Almonds & Scallions

POLENTA SHORTCAKE

Seasonal Fruit & Chantilly Cream

NOSSA FAMILIA COFFEE & TAZZO TEA

\$27

CHICKEN BREAST SAUTÉ

Lemon, Garlic, Sour Cream & Smokey Paprika

HOUSE-MADE SPAETZLE

ROASTED BEET SALAD

Red Onion & Sherry Vinaigrette

PISTACHIO BAKLAVA

NOSSA FAMILIA COFFEE & TAZZO TEA

\$25

BEEF BOURGUIGNONNE

Roasted Carrots, Mushrooms & Pearl Onions

GARLIC MASHED POTATOES

FRESH GREEN SALAD *Herb Crème Fraîche*

ESPRESSO CRÈME BRÛLÉE

NOSSA FAMILIA COFFEE & TAZZO TEA

\$24

GRILLED WASABI-MARINATED

SALMON *Lime-Mango Marmalade*

JASMINE RICE

ASIAN CAESAR SALAD

ORANGE-GINGER CRÈME BRÛLÉE

NOSSA FAMILIA COFFEE & TAZZO TEA

\$27

GRILLED YELLOW-FIN NIÇOISE

French Beans & Niçoise Olives

Boiled Potatoes & Eggs

Lemon-Tarragon Vinaigrette

PEAR FRANGIPANE TART

Cranberry Caramel Sauce & Chantilly Cream

NOSSA FAMILIA COFFEE & TAZZO TEA

\$28

*Lunch Packages require a minimum of 50 guests and include service for up to a 2.5-hour event.
Extended event times and customized packages for smaller groups are
available; Please inquire with your Event Coordinator.*

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PLATED LUNCH

continued

GRILLED DRAPER VALLEY CHICKEN BREAST

*Wild-Rice Salad, Hazelnuts & Dried Cranberries
Baby Greens & Cider Vinaigrette*

PANNA COTTA

Raspberry Coulis

NOSSA FAMILIA COFFEE & TAZZO TEA

\$26

CLASSIC COBB SALAD

*Grilled Chicken Breast, Bacon & Avocado
Tomatoes, Egg, Rogue Bleu & Mixed Greens
Bleu Cheese Dressing*

CHOCOLATE-HAZELNUT TART

NOSSA FAMILIA COFFEE & TAZZO TEA

\$25

VEGETARIAN PAELLA

*Zucchini & Yellow Squash
Red Peppers & Asparagus*

SAFFRON ARBORIO RICE

NOSSA FAMILIA COFFEE & TAZZO TEA

FRESH BERRIES

Chantilly Cream & Almond Biscotti

\$23.50

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available; Please inquire with your Event Coordinator.*

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LUNCH BUFFET

BUTTERFIELD \$26

PIT HAM & ROAST BEEF

OVEN ROASTED TURKEY BREAST

*Sliced Swiss & Oregon Cheddar Cheese
Tomatoes, Lettuce, Red Onion & Pickles
Cranberry & Whole Grain Mustards & Mayonnaise*

KAISER ROLL, SOURDOUGH & WHEAT BREAD

GRILLED VEGETABLE SALAD *Sherry Vinaigrette*

YUKON-GOLD POTATO SALAD *Dijon & Red Onion*

ASSORTED CHIPS

FRESH COOKIES

NOSSA FAMILIA COFFEE & TAZZO TEA

IWAKI \$27

MOO SHU PORK

Asian Pancakes, Edamame-Sake Dip & Fried Wontons

ORCHID NOODLE SALAD

Red Peppers, Carrots, Snow Peas & Sesame Seeds

THAI SALAD ROLLS *Ponzu Sauce*

ASIAN CHICKEN SALAD

*Napa Cabbage & Greens
Broccoli Slaw & Chow Mein Noodles*

GRILLED PINEAPPLE SKEWERS *Coconut Chutney*

NOSSA FAMILIA COFFEE & TAZZO TEA

NORTH BEACH \$28

GENOA SALAMI, CAPA COLA & MORTADELLA

*Sliced Provolone & Gruyere
Tomatoes, Lettuce, Red Onion, Pickles, &
Dijon, Mayonnaise & Red Wine Vinaigrette*

FOCACCIA, CIABATTA ROLL, ITALIAN BREAD

ANTIPASTO *Grilled & Marinated Vegetables*

MEDITERRANEAN ORZO SALAD

ASSORTED CHIPS

ALMOND COOKIES & BISCOTTI

NOSSA FAMILIA COFFEE & TAZZO TEA

PASTA LUNCH BUFFET \$27

Your choice of two pastas

BAKED PENNE

*Italian Sausage, Tomatoes & Peppers
Roasted Garlic & Smoked Mozzarella*

FARFALLE

*Arugula, Bay Shrimp & Garlic
Extra Virgin Olive Oil & Asiago*

ORECCHIETTE

*Sun Dried Tomatoes & Roasted Garlic
Three Cheese Sauce*

ROTINI

Grilled Chicken, Pesto, Artichokes & Parmesan

INCLUDED

GRILLED VEGETABLE SALAD

Balsamic Vinaigrette

CAESAR SALAD

Shaved Asiago & Toasted Croutons

CHEESY GARLIC BREAD

TIRAMISU

NOSSA FAMILIA COFFEE & TAZZO TEA

*Lunch Packages require a minimum of 50 guests and include service for up to a 2.5-hour event.
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available; please inquire with your Event Coordinator.*

BOXED LUNCH

HOUSE SANDWICH \$11.50

BAVARIAN HAM

Swiss Cheese, Lettuce & Tomato

ROAST TURKEY

Provolone, Lettuce & Tomato

MEDIUM ROAST BEEF

Cheddar, Lettuce & Tomato

MEDITERRANEAN

*Grilled Zucchini, Yellow Squash, Pepper & Eggplant,
Smoked Mozzarella, Lettuce & Tomato*

SPECIALTY SANDWICH \$13.50*

SMOKED WILD-SALMON KETTLEMAN BAGEL

Boursin Cheese, Baby Spinach & Tomato

ROAST BEEF CIABATTA

Boursin Cheese, Baby Spinach & Red Onion

GRILLED PORTOBELLO FOCACCIA

*Cyprus Grove Goat Cheese, Pesto,
Roasted Red Peppers & Greens*

GRILLED CHICKEN FOCACCIA

*Draper Valley Chicken, Cyprus Grove Goat Cheese,
Pesto, Arugula & Roasted Bell Peppers*

SIDES & DESSERT *Included*

KETTLE CHIPS

SEASONAL WHOLE FRUIT

JUMBO COOKIE *Chef's Selection*

** Minimum order of 20 for Specialty Sandwiches, for each sandwich type.
Please refer to Catering Guidelines for further information (page 4).*

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.

PORTLAND PUNCH \$15/gal

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

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

Cosmopolitan, Lemondrop, Etc.

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.*