

VIBRANT TABLE

CATERING & EVENTS

**ZENITH VINEYARD
LUNCH**

ZLUN041612FA



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

WELCOME

Welcome! We are pleased you have chosen **VIBRANT TABLE CATERING & EVENTS** and **ZENITH VINEYARD** to create your special event.

Our goal is to transform your ideas into a memorable event. **VIBRANT TABLE** is proud to hold the highest reputation in catering and event planning, and we are excited to work with you.

Our services include: planning your menu, selecting floral and décor, and providing professional services for your event.

Contact us to speak with an Event Coordinator.

VIBRANT TABLE CATERING & EVENTS

2236 SE BELMONT STREET
PORTLAND OREGON 97214
5 0 3 2 9 7 9 6 3 5
CATER@VIBRANTTABLE.COM
WWW.VIBRANTTABLE.COM

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Prices listed are estimated based on market conditions at the time menu is printed. Prices are subject to change.

CATERING GUIDELINES

ZENITH VINEYARD LUNCH PACKAGES INCLUDE:

Menu of Choice One entrée with a pre-determined vegetarian option. First courses are preset.

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: 1 hour 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.

EVENT TIME

Lunch Packages at Zenith Vineyard are for an event lasting up to 4 hours, with limited time slots available for weekend events. Please contact your Zenith Vineyard representative for further information.

WEEKEND WEDDING TIMELINE

Weekend weddings are scheduled with the following timeline. Due to multiple events, only minimal timeline adjustments to assist the smooth flow of your event are allowed. To give Vibrant Table and Zenith staff ample time to prepare for the evening event, we regret that dancing is not permitted at lunch wedding receptions. Live musicians during ceremony and/or background music during dining is acceptable.

9:00 AM	Vibrant Table arrives on site.
9:30 AM	Wedding party may arrive.
10:00 AM	Outside vendors may arrive. (i.e. Floral, Cake, Music, etc.)
10:30 AM	Guests may arrive.
10:50 AM	Wedding ceremony may begin.
11:30 AM	Post-ceremony reception, if desired.
12:00 PM	First course service.
12:30 PM	Plated entrée service.
1:00 PM	Cake and coffee service.
1:30 PM	Bridal Lounge completely cleared for evening event.
2:00 PM	Reception concludes.

ATTENDANCE GUARANTEE

Package prices are based on guest counts of at least 75. For events with less than 75 guests, a custom package will be prepared.

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.

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.

Additional Deposits may be required to retain our services for Floral, Décor, and/or Wedding Cakes

ADDITIONAL SERVICES

VIBRANT TABLE CATERING & EVENTS offers additional services to complement our catering packages. Examples of these services include: complete floral design, 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.

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.

DECORATIONS

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

CASH BAR

A cash bar can be provided for your event with bar minimum deposits of \$750 for each bar well. Deposits are refundable once minimums are met.

SERVICE CHARGE

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

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–Zenith Vineyard Packages. Set up and break down for further floorplans may incur additional charges.

HORS D'OEUVRE

COLD

ASIAN SMOKED-SALMON ROLLS

Daikon, Scallions, Carrots & Cilantro

WILD MUSHROOM & FENNEL TART

MINTED PEA SOUP Crème Fraîche

GOAT CHEESE PANNA COTTA

Balsamic Fig Sauce, Egg Cup & Demitasse Spoon

CRUDITÉS SHOTS

Herb Aioli

SMOKED TROUT ON CROSTINI

Watercress Garnish

OLIVE BISCOTTI

Smoked-Tomato Marmalade

SPICY TUNA ROLLS

RED ENDIVE Bleu Cheese Mousse,

Oregon Pear & Roasted Walnuts

GREEK SALAD SKEWERS

Cucumbers, Kalamata Olives, Cherry Tomatoes & Feta-Oregano Vinaigrette

SESAME SEARED AHI TUNA ON SPOONS

Spicy Slaw & Avocado-Wasabi Mousse

PEPPER VODKA GAZPACHO SHOTS

Shrimp Garnish

ROASTED GARLIC POLENTA CAKE

Basil Pesto

BAY SCALLOP CEVICHE

Square Shot Glass & Cocktail Fork

SARDINIA MELON SALAD

French Feta & Mint, Embassy Glass & Demitasse Spoon

CRISPY POTATO CAKES

Smoked Salmon & Lemon-Chive Crème Fraîche

SPICY PORT-POACHED FIGS

Prosciutto-Wrapped

THAI SPRING ROLLS

Ponzu Dipping Sauce

SANTA FE ROLLS

Tortillas, Sticky Rice, Cucumber, Carrot & Wasabi-Ponzu Dipping Sauce

VICHYSOISE

Morel Gougere & White Truffle Oil

PROFITEROLES

Almond Chicken Salad or Pollo Verde

PETITE PHYLLO CUPS

Blackened Salmon, Caramelized Onions, Chèvre & Creole Mustard or Piquant Almonds, Sherried Figs & Chèvre

CAPRESE SALAD SKEWERS

Balsamic Reduction

DUNGENESS CRAB & ASPARAGUS TIANS

Cordial Glass & Demitasse Spoon

THAI MELON WRAPS

Prosciutto & Thai Vinaigrette

OREGON BAY SHRIMP COCKTAIL

Horseradish Cocktail Sauce

HOT

LAMB CHOP LOLLIPOPS

Mint Pesto

GRILLED BEEF TENDERLOIN TIP SKEWERS

Bleu Cheese Fondue

CITRUS RISOTTO CAKES

Crab & Caper Aioli

ROASTED CORN & SHRIMP FRITTERS

Watercress-Lime Aioli

FOREST MUSHROOM CAPPUCCINO

CRANAKOPITA

Brie & Cranberry Chutney

JERK CHICKEN SATÉ

Lime-Peanut Dipping Sauce

RECADO CHICKEN SKEWERS

Roasted Garlic & Herb Crème Fraîche

CRISPY POTATO CAKES

Wild Mushroom Ragoût & Gorgonzola

VIBRANT SLIDERS

Bread & Butter Pickle, Smokey Ketchup

WILD MUSHROOM & CHÈVRE

PUFFED PASTRIES

SHRIMP SPRING ROLLS

Cilantro-Lime Sauce

DUNGENESS CRAB CAKES

House-Made Aioli

VEGETABLE SAMOSAS

Lemon-Cilantro Chutney

MUSHROOM CAPS

Italian Sausage & Asiago

ASIAN CHICKEN DUMPLINGS

Thai-Basil Dipping Sauce

SALT & PEPPER ROASTED FINGERLING

POTATOES *Pepper Bacon, Sour Cream & Scallions*

THAI SHRIMP ROLLS

Lemon-Basil Sauce

PEARL BALLS

Sticky Rice, Pork Sausage & Sweet Pepper Sauce

STUFFED CRIMINI MUSHROOMS

Crab & Artichoke

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

HORS D'OEUVRE

continued

HOT *continued*

CREOLE CORNDOGS *Polenta-Encrusted
Andouille Sausage & Smoked Tomato Ketchup*

**MINI CAROLINA PULLED PORK
SANDWICHES** *Chipotle Barbeque Sauce*

CHAR GRILLED PRAWNS
Lime Marinade & Mango-Sake Sauce

BRAISED LAMB MEATBALLS
*Shallots & Fire-Roasted Tomatoes
Garlic, Red Onion & Red Wine*

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, Artichoke-
Basil, Crostini, Lavosh & Croccantini Crackers*

OREGON SMOKED SALMON PATÉ* *Capers,
Red Onion, Crostini & Black-Pepper Croccantini*

BLACK TURTLE BEAN TERRINE*
*Chorizo Sausage, Montrachet, Cilantro Pesto,
Roasted-Red Pepper Pesto & Fresh Tortilla Chips*

MEZZA *Rosemary Red Wine & Oregano-
Marinated Feta, Hummus, Eggplant, Sun
Dried Tomato Relish, Lamb Sausage,
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 & a Selection of Charcuterie*

NORTHWEST CHARCUTERIE
*Sudan Farms Lamb Sausage, Smoked
Duck, Carlton Peppered Ham, Red Onion
Marmalade, Cornichons & Toasted Baguette*

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

FRUIT *Fresh Seasonal Whole & Sliced Fruit*

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

PLATED LUNCH

GRILLED BREAST OF CHICKEN

*Gorgonzola, Apricots & Yellow Bell Peppers
Roasted Baby Carrots & Jasmine Rice*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$33

BRAISED PORK OSSO BUCCO

*Leeks, Spinach & Garlic
Herb-Crusted Roma Tomatoes & Flageolet Beans*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$34

SMOKED CHICKEN LASAGNA

*Wild Mushrooms & Mozzarella
Sautéed Green Beans & Caramelized Pearl Onions*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$31

CHICKEN BREAST SAUTÉ

*Lemon, Garlic, Sour Cream & Smokey Paprika
House-Made Spaetzle*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$31

BEEF BOURGUIGNONNE

*Roasted Carrots, Mushrooms & Pearl Onions
Garlic Mashed Potatoes*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

NOSSA FAMILIA COFFEE & TAZZO TEA

RUSTIC BREAD

Sweet Cream Butter

\$32

GRILLED WASABI SALMON

*Lime-Mango Marmalade
Sautéed Seasonal Vegetables & Jasmine Rice*

ASIAN CAESAR SALAD

*Roasted Peanuts & Fried Wontons
Wasabi-Lime Vinaigrette*

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$34

*Lunch Packages require a minimum of 75 guests and include service for up to a 4-hour event.
Customized packages are available for smaller groups; please inquire with your Event Coordinator.
Please select one entrée. No menu substitutions.
First-course salads are pre-set.*

PLATED LUNCH

continued

GRILLED DRAPER VALLEY CHICKEN BREAST

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

SARDINIA MELON SALAD

French Feta & Mint

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$32

CLASSIC COBB SALAD

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

OLIVE BISCOTTI

Smoked-Tomato Marmalade

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$33

TILLAMOOK BAY SHRIMP & SCALLOPS

*Zucchini, Diakon & Carrot Linguini
Lemon-Fennel Vinaigrette*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

HERB CROSTINI

NOSSA FAMILIA COFFEE & TAZZO TEA

\$33

CARNEGIE DELI PLATE

*Roast Turkey, Honey Ham & Tillamook Cheddar
Leaf Lettuce, Dijon & Mayonnaise
Grilled Vegetable Salad & Fresh Grapes
Sour Dough Roll*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

NOSSA FAMILIA COFFEE & TAZZO TEA

\$29

VEGETARIAN PAELLA

*Zucchini, Yellow Squash, Red Peppers & Asparagus
Saffron Arborio Rice*

ST. INNOCENT SALAD

*Baby Field Greens & Feta Cheese
Hazelnuts & Cran-Raisins
Balsamic Vinaigrette*

RUSTIC BREAD

Sweet Cream Butter

NOSSA FAMILIA COFFEE & TAZZO TEA

\$28

DESSERT OPTIONS

PANNA COTTA *Raspberry Coulis*

DOUBLE CHOCOLATE CAKE

FRUIT & BERRY CRISP

Whole Oats & Brown Sugar

NEW YORK CHEESECAKE

Selected Seasonal Topping

\$4

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DRINK

NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER \$12/750 ml

SPARKLING CRANBERRY-ORANGE PUNCH \$25/gal

FRESH-SQUEEZED LEMONADE \$20/gal

FLAVORED LEMONADE \$37.50/gal
Seasonal fresh-fruit flavors available.

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

PORTLAND PUNCH \$15/gal

SAN PELLIGRINO \$7/liter

FRESH JUICES \$2.75/each

SPARKLING JUICE \$2.75/each
Assorted flavors

SODA \$2/each

BEER

NORTHWEST MICROBREW
OR IMPORT KEG \$190 ¼barrel / \$295 ½ barrel

DOMESTIC KEG \$150 ¼ barrel / \$200 ½ barrel

MICROS & IMPORTS IN BOTTLES \$4

DOMESTICS IN BOTTLES \$3.50

WINE

*Wine is provided through **ZENITH VINEYARD**. Please inquire about their current list at kari@zenithvineyard.com.*

COCKTAIL

TOP SHELF WELL \$10

GREY GOOSE, BOMBAY SAPPHIRE, APPLETON ESTATE, MAKER'S MARK, CHIVAS, HORNITOS

PREMIUM WELL \$8

CRATER LAKE, TANQUERAY, BACARDI, JACK DANIELS, DEWERS, SAUZA

STANDARD WELL \$6

TOP SHELF MARTINIS \$12

GREY GOOSE, BOMBAY SAPPHIRE, ETC.

VIBRANT TABLE PREMIUM MARTINIS \$10

CRATER LAKE, TANQUERAY, BACARDI, ETC.

SPECIALTY COCKTAILS \$10

COSMOPOLITAN, LEMONDROP, ETC.

SINGLE MALT SCOTCHES & AFTER-DINNER LIQUEURS

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-case guarantee.
For No Host/Cash Bars, a guaranteed \$750 in bar sales is required per bar well.*