

An introduction to Reedville Catering

Whether you are entertaining clients, planning a special event, or getting together with family and friends, Reedville Catering will create the right menu for your event. Our emphasis is on fresh Northwest ingredients uniquely prepared and tastefully presented. Reedville Catering's service staff is courteous, professional and efficient.

Where do you begin?

Call us. We are experienced, creative caterers who will help you plan your event from the beginning to the end.

We will ask you questions about your event that will enable us to develop a proposal and a preliminary estimate of costs for food, service, and rentals (if required). We will also respond to any questions you may have about our catering services.

We will discuss the proposal with you in detail and revise it if necessary. The final agreement will include the time and place, guest count, menu offerings and quantities provided, set-up, clean-up and hours of service. Food, beverage, service, rental costs, gratuities and other charges (if any) will be included in our proposal.

What about rental equipment?

Reedville Catering generally coordinates the procurement, delivery and set-up of chairs, canopies, linen, tables and equipment we use in our catering operation. This saves you and Reedville Catering time and money.

Who creates the menu?

We will suggest appropriate menu items, taking into consideration many factors including the nature of the event, time of day, your taste, preferences and budget.

What about beverage service?

Reedville Catering offers complete beverage service including non-alcoholic beverages, espresso bar, beer, wine and spirits. Reedville Catering can provide drink services and liquor liability insurance coverage.

What about service staff?

We provide professional service staff to set up, provide service and breakdown.

Please call us for your next catered event.

Reedville Catering offers a wide range of catering and event services:

- Wedding Receptions, Rehearsal Dinners, Bridal Brunches, & Wedding Showers

- Baby Showers

- Anniversary Parties

- Formal Seated Dinners

- Barbeques & Company Picnics

- Hors d'oeuvre Buffets

- Breakfast, Lunch & Dinner Buffets

- Grand Openings & Open Houses

- Fundraising Events & Auctions

- Brown Bag Lunches

- Hosted & Non-Hosted Beverage Service

- Holiday Parties

- Memorials

- Graduation Parties

Contact us at:
info@reedvillecatering.com



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
Tel: 503-642-9898
Fax: 503-642-5536

www.reedvillecatering.com

Breakfast

CONTINENTAL

SEASONAL FRUIT DISPLAY

REEDVILLE'S HOMEMADE GRANOLA PARFAIT

A combination of toasted oats, organic dried fruits & berries, pecans, & coconut layered with yogurt and garnished with fresh fruit.

CONTINENTAL BREAKFAST

Includes:

- An assortment of breakfast breads, bagels & pastries (2 per) served with butter, cream cheese & fruit preserves.
- Fresh seasonal fruit display
- Freshly brewed French roast coffee (decaffeinated & regular) & assorted hot teas with condiments

MINI PASTRIES (2 per) served with butter

REEDVILLE COFFEECAKE

BREAKFAST SPECIALTIES

BREAKFAST BUFFET

Breakfast buffet with scrambled eggs, assorted sliced cheeses, maple-smoked bacon, & fresh tomato slices. Served with bagels, buttermilk biscuits, and croissants.

INDIVIDUAL BREAKFAST SANDWICHES

A sandwich with egg, cheese & your choice of sausage, bacon or smoked ham on English muffins or bagels.

TRADITIONAL SCRAMBLE

HOUSE SCRAMBLES

- Mediterranean: sun-dried tomatoes, fresh spinach & feta cheese
- Northwest Delight: crumbled smoked salmon, sliced green onions, sautéed wild mushroom & herb cream cheese
- Gardener's Favorite: oven-roasted seasonal vegetable medley tossed with fresh herbs & Parmesan cheese
- Smoked Ham & Cheese

QUICHE (10 guest minimum)

Individually-sized homemade quiche served warm or at room temperature. Choice of: Three Cheese & Vegetable / Wild Mushroom & Salmon / Ham & Swiss

ASSORTED PETITE QUICHES (1 per)

Quiche Lorraine / Mushroom / Ham & Cheese

STRATA (portions of 9 or 18, 9 guest minimum)

A classic brunch item in which bread, eggs, cream, & other ingredients are layered together and baked. This savory breakfast item is always a hit. Choice of: Ham & Swiss / Sun-dried Tomato-Basil / Three Cheese

NW BAKED FRENCH TOAST (portions of 12 or 24, 12 guest minimum)

A rich, baked version of French toast with cinnamon and nutmeg, topped with a crunchy mixture of butter, brown sugar and chopped pecans.

BREAKFAST LOX PLATTER (15 guest minimum)

Cold smoked salmon served with mini bagels and condiments including diced red onions, capers, chopped hard-boiled eggs and herb cream cheese.

ESSENTIAL SIDES

COCKTAIL FRUIT SKEWERS (1 per)

OVEN-BAKED COTTAGE FRIES

Topped with sautéed onions and melted Tillamook® cheddar cheese.

HICKORY SMOKED BACON (2 pieces per)

PORK SAUSAGE LINKS (2 pieces per)



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
Tel: 503-642-9898
Fax: 503-642-5536

www.reedvillecatering.com

- We can create a custom menu for your buffet or formal seated event.
- You may make a selection from our current menu or visit our web site.

Contact us at:
info@reedvillecatering.com

Hors d'oeuvre Menu (1)

SKEWERS

COCKTAIL FRUIT SKEWERS (1 per)

GRILLED SKEWERS (*cocktail or dinner size available*):

VEGETABLE: per skewer

CHICKEN: per skewer

FLANK STEAK: per skewer

Served with choice of dipping sauce (see selection below).

COLD SHRIMP SKEWERS (1 per)

Served with choice of dipping sauce (see selection below).

☞ PETITE STEAK SKEWERS (1 per)

A bite sized piece of medium-rare beef, topped with cucumber and Peppadew pepper.

☞ CAPRESE OR OLIVE SKEWERS (1 per)

■ Caprese: grape tomatoes & fresh mozzarella minis on a pick drizzled with olive oil, lemon zest & basil

■ Olive: variety of marinated and stuffed olives on a pick

Dipping Sauce Selection:

Teriyaki | Thai Peanut | BBQ | Coconut-Curry | Ginger-Plum | Traditional Cocktail | Sesame-Ginger

SPECIALTY PLATTERS

SEASONAL FRUIT DISPLAY

ASSORTED CHEESE PLATTER (*Imported & Domestic Cheeses*)

Garnished with nuts, fresh & dried fruit served with baguette & assorted crackers.

SMOKED SALMON PLATTER (15 guest minimum)

Served with assorted cocktail breads & condiments including diced red onions, capers, chopped hard-boiled eggs & herb cream cheese.

☞ CHILLED PRAWN PLATTER (3 per)

Served with traditional cocktail sauce.

GRILLED MARINATED VEGETABLE PLATTER

Red and green peppers, zucchini, portobello mushrooms, red onion, yams and asparagus (when in season).

FRESH HAND-CUT VEGETABLE PLATTER

Fresh carrots, celery, broccoli, cauliflower, grape tomatoes, mushrooms & cucumber served with spinach dip & ranch dressing.

VEGETABLE ANTIPASTO PLATTER

Sun-dried tomatoes, kalamata olives, cipiollini onions, assorted pickled vegetables, artichoke hearts, & marinated mushrooms.

BLEU CHEESE TORTA PLATTER (10 person minimum)

Layers of bleu cheese, crushed hazelnuts, dried cranberries, & basil pesto served with baguette and assorted crackers.

HOT ITEMS

CREAMY BAKED ARTICHOKE DIP (20 guest minimum)

Served with French baguette slices.

☞ SPANAKOPITA (2 per)

Sautéed spinach and feta rolled in crispy phyllo dough and served with pesto-ranch dipping sauce.

☞ ASSORTED PETITE QUICHES (1 per)

Quiche Lorraine / Mushroom / Ham & Cheese

☞ DUNGENESS CRAB CAKES (1 per) with sauce rémoulade

COCKTAIL MEATBALLS (3 per)

Select one of the following sauces: Teriyaki, BBQ, Jamaican Jerk, or Ginger Plum

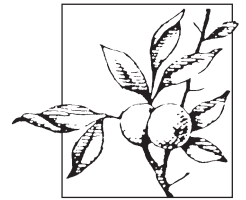
☞ MINI BURGERS (1 per)

Topped with a crunchy pickle slice and our special sauce.

☞ MINI PULLED PORK SANDWICHES (1 per)

(more Hors d'oeuvres listed on next page)

REEDVILLE



CATERING

COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

■ We can create a custom menu for your buffet or formal seated event.

■ You may make a selection from our current menu or visit our web site.

Note: the ☞ symbol indicates that this item is a good choice for being passed to guests. Please note that there may be additional charges for this service.

Contact us at:

info@reedvillecatering.com

Art d'oeuvre Menu (2)

(continued from previous page)

COLD SELECTIONS

- ☞ PROSCIUTTO WRAPPED ASPARAGUS (1 per)
Pickled asparagus spears (*fresh in-season*) individually wrapped in prosciutto.
- ☞ DEVILED EGGS (1 per)
Choose from: Traditional / Bleu cheese / Bacon
- ☞ CROSTINI Toasted French baguette slices with topping (1 per)
Choice of one of the following toppings:
- | | |
|-------------------------------------|---|
| ■ Marinated grilled vegetable | ■ Gorgonzola cheese & chopped hazelnuts |
| ■ Herb cream cheese & smoked salmon | ■ Goat cheese & caramelized onions |
| ■ Goat cheese & pear-apple chutney | ■ Hummus, preserved lemon & peppadew pepper |
| ■ Pesto & fresh mozzarella | |
- ☞ COCKTAIL FOCACCIA SANDWICHES (1 per)
Choice of:
- Grilled chicken with red onions & sun-dried tomato mayonnaise
 - Roasted pepper with sun-dried tomato hummus
- ☞ PUFFED PASTRIES (1 per)
Choice of: Beef & Mushroom / Chicken & Jack Cheese / Brie & Red Pepper / Sausage
- ☞ "PINWHEEL" SANDWICH ROLLS (1 per, 10 guest minimum)
Choice of:
- TURKEY with kalamata olive spread, lettuce, & feta cheese on flatbread
 - CHICKEN with cream cheese, bean sprouts & peanut sauce on flatbread
 - SUN-DRIED TOMATO HUMMUS with carrots, sprouts, zucchini & yellow squash on flatbread
 - SMOKED SALMON herb cream cheese, sprouts, red onion & cucumber on flatbread
- ☞ POLENTA SQUARES (1 per) with bleu cheese, tomato & pine nuts
- ☞ BELGIAN ENDIVE SPEARS (1 per)
Choice of:
- Gorgonzola & Spiced Pecan
 - Goat Cheese & Pear-Apple Chutney
 - Moroccan Couscous and Harrissa Cream Cheese
- ☞ PHYLLO CANAPÉS (1 per)
Choice of:
- Smoked salmon mousse with fresh dill
 - Bleu cheese mousse with toasted crushed hazelnuts
 - Southwest grilled chicken with avocado, roasted corn & tomatoes
 - Almond chicken salad
 - Herb cream cheese with pear-apple chutney
- MINI COCKTAIL SANDWICHES (1 per)
- Individual sandwiches with choice of roast beef, turkey, or ham with cheddar or Swiss cheese on sliced cocktail rolls with herb mayonnaise.



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
Tel: 503-642-9898
Fax: 503-642-5536

www.reedvillecatering.com

- We can create a custom menu for your buffet or formal seated event.
- You may make a selection from our current menu or visit our web site.

Note: the ☞ symbol indicates that this item is a good choice for being passed to guests. Please note that there may be additional charges for this service.

Contact us at:
info@reedvillecatering.com

Casual Buffets

DELI BAR

SANDWICH with choice of a side salad* (15 person minimum)

Deli Sandwich Bar includes assorted deli meats including roasted turkey, baked ham and lean roast beef, Swiss & Tillamook® cheddar cheeses, alfalfa sprouts, green leaf lettuce, sliced tomatoes, Dijon mustard, herb mayonnaise, and a selection of fresh breads, rolls and croissants with your choice of a side salad.

BAKED POTATO BAR

BAKED POTATO with choice of a side salad* (15 person minimum)

Baked Potato Bar includes diced baked ham, hickory-smoked bacon, sour cream, shredded Tillamook® cheddar cheese, butter, black olives, sautéed mushrooms, broccoli, and green onions.

- Add homemade vegetarian or beef chili

PASTA BAR

PASTA BAR with choice of a side salad*

Pasta Bar includes your choice of one pasta & sauce, cheese breadsticks, and grated Parmesan.

Pasta Selection: Penne / Gemellini

Sauce Selection: Creamy Alfredo / Marinara / Cajun Cream (mildly spicy)

GOURMET PASTA BAR

GOURMET PASTA BAR

Pasta Bar includes your choice of one meat or seafood, one pasta, & two sauces. Served with garlic baguette, grated Parmesan cheese, and Caesar salad.

Pasta Selection: Cavatappi / Penne

Meat/Seafood Selection: Shrimp / Chicken / Grilled Andouille Sausage / Smoked Salmon

Sauce Selection: Primavera Marinara / Wild Mushroom Alfredo / Basil-Pesto

FAJITA BAR

FAJITA BAR with choice of side salad* (2 per, 15 person minimum)

Warm flour tortillas with sautéed onions & peppers, black beans & Mexican rice.

Accompaniments are diced tomatoes, shredded Tillamook® cheddar cheese, black olives, sour cream, guacamole and fresh salsa.

Choose one: Grilled Chicken Breast / Grilled Flank Steak / Grilled Portobello Mushrooms

* Side Salad Selection:

Traditional Caesar / Garden / Greek Pasta / Northwest Pasta
Reedville Red Potato / Grilled Corn & Black Bean / Fruit Salad

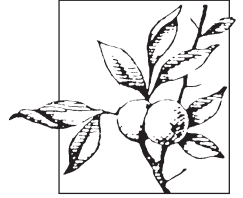
Carving Station

CARVING STATION (50 guest minimum)

Chef to carve at station

- ROASTED TURKEY
 - GRILLED FLANK STEAK
 - OVEN-ROASTED PRIME RIB
-

REEDVILLE



CATERING

COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

- We can create a custom menu for your buffet or formal seated event.

- You may make a selection from our current menu or visit our web site.

Contact us at:
info@reedvillecatering.com

Complete Wedding Packages

*These packages are sample packages only.
Every wedding is customized to suit the needs of each individual couple.*

A SIMPLE GATHERING

- **BUFFET STYLE DINNER MENU:** Assorted Rolls, Oregon Bleu Salad, Roasted Seasonal Vegetables, Garlic Mashed Potatoes, Stuffed Chicken Breasts (*with hot food to be delivered right before service*)
- **BEVERAGES:** Strawberry Lemonade, Champagne/Cider Toast & Iced Water and Coffee/Tea Service
- **CAKE CUTTING PACKAGE:** Cake Knife, Server, and all disposable serviceware needed for cutting and serving of cake
- **DISPOSABLE SERVICEWARE:** upscale paper plates, paper napkins, plastic silverware and cups
- **LINENS:** Guest tables, skirted buffet table, beverage table, and cake table
- **SERVICE:** Four catering servers attired in bistro style uniforms for delivery, set-up, service, and clean-up (average 7 hours for entire event)

AN ELEGANT AFFAIR

- **BUFFET STYLE DINNER MENU:** Assorted rolls, Oregon Bleu Salad, Roasted Seasonal Vegetables, Garlic Mashed Potatoes, Stuffed Chicken Breasts or Hazelnut-Crusted Salmon
- **BEVERAGES:** Hosted bar (beer, wine, coffee, soda), Strawberry Lemonade, Iced water service & Champagne/Cider toast
- **CAKE CUTTING PACKAGE:** Server, cake knife, and serviceware needed for cutting and serving of cake
- **SERVICEWARE:** Glass dinner plate, glass dessert plate, dinner fork, dinner knife, dessert fork, water goblet, wine glass, coffee mug, and glass water pitcher for each table
- **LINENS:** Guest tables with folded linen napkin for each guest, skirted buffet table, beverage table, skirted bar, and cake table
- **SERVICE:** Five catering servers, an Event Manager, and a Bartender attired in bistro style uniforms for delivery, set-up, service, and clean-up (average 8 hours for entire event)

A GRAND CELEBRATION

- **HORS D'OEUVRE MENU:** Seasonal Fruit Skewers, Spanakopita, Cocktail Shrimp
- **BUFFET STYLE DINNER MENU:** Baguettes & Specialty Bread, Oregon Bleu Salad, Roasted Seasonal Vegetables, Garlic Mashed Potatoes, Hazelnut-Crusted Salmon or Beef Tenderloin Medallion
- **BEVERAGES:** Hosted Bar (beer, wine, coffee, soda), Strawberry Lemonade, Iced Water Service & Champagne/Cider Toast
- **CAKE CUTTING PACKAGE:** Server, cake knife, and serviceware needed for cutting and serving of cake
- **GLASS SERVICEWARE:** Hors d'oeuvre plate, dinner plate, dessert plate, dinner fork, dinner knife, dessert fork, water goblet, wine glass, champagne flute, coffee mug, punch cup, pilsner, and glass water pitcher for each table
- **LINENS:** Guest table linens with folded linen napkin for each guest, skirted bar, and tailored box linens for the buffet, beverage, and cake tables
- **SERVICE:** Six Servers, an Event Manager, and a Bartender attired in bistro style uniforms for delivery, set-up, service, and clean-up (average of 8 hours for entire event)

Please inquire about a proposal tailored to your specific needs.



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
Tel: 503-642-9898
Fax: 503-642-5536

www.reedvillecatering.com

*Reedville Catering can
help you book a number
of services for your event:*

Cake

Floral Arrangements

Venue Suggestions

Music / DJ Services

Balloons

Decorations

Photographer

Chocolate Fountains

Tents / Canopies

Dance Floor

Espresso Service

Menu Cards

Cupcake Towers

Contact us at:
info@reedvillecatering.com

Entrées

CHICKEN

Chicken entree selection:

- STUFFED CHICKEN BREAST - with choice of stuffing: Sweet Pepper Cornbread with Roasted Red Pepper Sauce, Spinach & Feta, Goat Cheese, Dried Apricot & Fig, prosciutto, or Fresh Mozzarella & Sun-dried Tomato with Basil-Pesto Sauce

Chicken entree selection:

- CHICKEN BREAST MARSALA - seasoned and grilled chicken breasts finished with sautéed mushrooms and marsala sauce.
- HERB-CRUSTED SOUR CREAM CHICKEN BREAST
- JAMAICAN JERK GRILLED CHICKEN BREAST
- MEDITERRANEAN GRILLED CHICKEN BREAST - with roasted tomatoes, feta & artichokes
- SOUTHWEST SPICE-RUBBED CHICKEN QUARTERS
- HERB-MARINATED CHICKEN BREAST - with basil pesto sauce

BEEF

Beef entree selection:

- GRILLED FLANK STEAK - with choice of teriyaki, BBQ, or mushroom demi-glace sauces
- GRILLED, SPICE-RUBBED FLANK STEAK - with roasted peppers

Beef entree selection:

- TENDERLOIN MEDALLION - with choice of red wine demi-glace or sautéed mushrooms
- OVEN-ROASTED PRIME RIB - with creamy horseradish sauce & au jus (8 guest minimum)

PORK

Pork entree selection:

- KENTUCKY-BOURBON ROASTED PORK LOIN
- MAPLE-TERIYAKI ROASTED PORK LOIN
- HERB-CRUSTED ROASTED PORK LOIN - with roasted apples

FISH

Fish entree selection:

- HAZELNUT-CRUSTED ALASKAN WILD SALMON - with lemon beurre blanc sauce
- ALASKAN WILD SALMON FILLET - with lemon & dill, basil hollandaise or honey-chipotle glaze
- MAPLE-TERIYAKI SALMON

Fish entree selection:

- PARMESAN-CRUSTED HALIBUT - with lemon beurre blanc sauce
- COCONUT-CRUSTED HALIBUT - with tropical salsa

PASTA

Pasta entree selection:

- PENNE BAKE - with oven-roasted chicken-basil sausage, sun-dried tomatoes, sautéed mushrooms, & three cheeses (vegetarian option available)
- PENNE RUSTICA - penne pasta tossed with Italian sausage, sun-dried tomatoes, artichoke hearts, feta cheese, and olives (vegetarian option available)
- MACARONI & CHEESE - made with three cheeses

Pasta entree selection:

- CLASSIC BEEF STROGANOFF - slow cooked beef with mushroom demi-glace over noodles
- HOMEMADE ROASTED VEGETABLE LASAGNA (9 servings or 18 servings)
- HOMEMADE ITALIAN SAUSAGE LASAGNA (9 servings or 18 servings)

VEGETARIAN

Vegetarian entree selection:

- REEDVILLE SIGNATURE STUFFED-MARINATED PORTOBELLO MUSHROOM
- WILD MUSHROOM STRUDEL (4 guest minimum)
- SEASONAL ROASTED VEGETABLE STRUDEL (4 guest minimum)
- STUFFED RED BELL PEPPER - with Mediterranean couscous (Vegan)
- GRILLED VEGETABLE SKEWERS (Vegan)

KIDS MENU

KIDS BUFFET (10 guest minimum):

- Entree (choose one):* ■ Chicken Fingers ■ Mini Corn Dogs
- Pasta (choose one):* ■ Cheddar Mac & Cheese ■ Curly Noodles with choice of Alfredo or Marinara Sauce, or Butter & Parmesan
- Side (choose one):* ■ Veggie Basket (with black olives, baby carrots, celery sticks, & pickle assortment served with ranch dressing)
- Sliced Fruit Platter (sliced melons, berries, grapes, & pineapple)



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

■ We can create a custom menu for your buffet or formal seated event.

■ You may make a selection from our current menu or visit our web site.

Contact us at:

info@reedvillecatering.com

Accompaniments

BREAD & ROLLS

Served with butter

CHEESE BREAD STICKS
BUTTERMILK BISCUITS
HERB FOCACCIA
ASSORTED DINNER ROLLS
FRENCH BAGUETTES & SPECIALTY BREADS

SALADS

Salad selection:

- **OUR SIGNATURE OREGON BLEU SALAD:** Fresh mixed greens topped with bleu cheese crumbles, crushed hazelnuts, red onion slices, crisp bacon & red grapes tossed in a Reedville strawberry vinaigrette.
- **HOUSE SPINACH SALAD:** Fresh baby spinach with roasted peppers, cipicolini onion relish, goat cheese crumbles & toasted pine nuts tossed with balsamic vinaigrette.
- **HARVEST SALAD:** Fresh mixed greens with pickled red onion, pine nuts, feta cheese, & dried cranberries served with balsamic vinaigrette.
- **FRESH FRUIT SALAD:** Seasonally available fruit pieces tossed with orange juice, honey & mint.
- **TRADITIONAL CAESAR SALAD:** Crisp romaine tossed with shaved Parmesan cheese, garlic croutons & traditional Caesar dressing; garnished with lemon wedges.

Salad selection:

- **FRESH GARDEN SALAD:** Fresh mixed greens topped with grape tomatoes, shredded carrots, cucumber slices & garlic croutons with choice of two dressings (see selection of dressings below).
- **MEDITERRANEAN VEGETABLE SALAD:** Roasted red & yellow bell pepper, rough chopped tomato, & olives tossed with fresh basil, balsamic vinegar and olive oil.
- **FINGERLING & ARTICHOKE SALAD:** Sliced fingerling potatoes, red onion, olives, & artichoke hearts tossed with a light Dijon dressing.
- **GRILLED CORN & BLACK BEAN SALAD:** (Summer Salad) Sweet, fresh grilled corn mixed with black beans, cilantro, cherry tomatoes, red onions, and lime.
- **GREEK PASTA SALAD:** Tender shell pasta tossed with kalamata olives, red onion, feta cheese crumbles, diced tomatoes & cucumbers in an herb vinaigrette.
- **NORTHWEST PASTA SALAD:** Gemellini pasta tossed with sun-dried tomatoes, chopped chives & lemon vinaigrette.
- **REEDVILLE RED POTATO SALAD:** Red potatoes in a creamy dressing combined with chopped hardboiled egg, pickles, and red onion.

Selection of dressings:

Caesar, Honey-Mustard, Buttermilk-Dill Ranch, Reedville Strawberry Vinaigrette, Herb Vinaigrette, Huckleberry Vinaigrette, Citrus-Cranberry Vinaigrette & Balsamic Vinaigrette

VEGETABLES & STARCHES

Vegetable Selection:

- **SEASONAL ROASTED VEGETABLES** - mix of zucchini, yellow squash, red onion, mushrooms
- **SEASONAL ROASTED ROOT VEGETABLES** - a mix of some, or all, of the following: beets, carrots, parsnips, yams, and turnips
- **ROASTED CORN SAUTE** - with red onion, red & green bell pepper
- **GREEN BEANS** - Choice of: Walnuts & Walnut Oil / Roma / Almandine
- **FRESH ASPARAGUS** (in season)

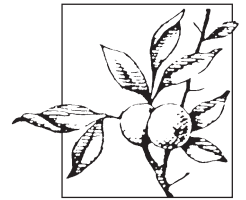
Starch Selection:

- **OVEN-ROASTED ROSEMARY RED POTATOES**
- **YAM & YUKON GOLD MASHED POTATOES**
- **SCALLOPED POTATOES**
- **HERB-GARLIC MASHED POTATOES**
- **ROASTED FINGERLING POTATOES**
- **SWEET PEPPER CORNBREAD STUFFING**
- **COUSCOUS** with lemon & pine nuts
- **COCONUT RICE** with cilantro
- **ALMOND-THYME HERBED RICE**
- **WILD RICE MIX** with cranberries & pecans

Vegetable/Starch Combination:

- **GRILLED MARINATED VEGETABLES** - a mix of zucchini, red & green peppers, portobello mushrooms, red onion, yams, & asparagus (when in season).
- **SEASONAL ROASTED VEGETABLES WITH FINGERLINGS** - a mix of zucchini, yellow squash, red onion, mushrooms, and fingerling potatoes

REEDVILLE



CATERING

COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

■ We can create a custom menu for your buffet or formal seated event.

■ You may make a selection from our current menu or visit our web site.

Contact us at:

info@reedvillecatering.com

Suggested Menus

MENU ONE

PENNE RUSTICA
with Italian sausage, sun-dried tomatoes, artichoke hearts, feta cheese & olives
FRESH GARDEN SALAD - with choice of dressing
FOCACCIA - served with butter

MENU TWO

LASAGNA
Choice of Roasted Vegetable or Italian Sausage
TRADITIONAL CAESAR SALAD
GARLIC BAGUETTE - served with butter
(9 or 18 serving size)

MENU THREE

BEEF STROGANOFF
with parsley buttered noodles
FRESH GARDEN SALAD - with choice of dressing
POTATO ROLL - served with butter

MENU FOUR

STUFFED CHICKEN BREAST
with sweet pepper-cornbread stuffing
HARVEST SALAD
ROASTED VEGETABLES
DINNER ROLLS - served with butter

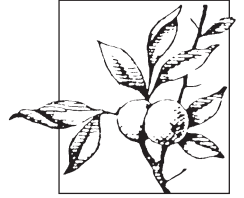
MENU FIVE

KENTUCKY-BOURBON ROASTED PORK LOIN
HOUSE SPINACH SALAD
OVEN ROASTED YAMS
DINNER ROLL - served with butter

MENU SIX

FLANK STEAK
with mushroom demi-glace
OUR SIGNATURE OREGON BLEU SALAD
GARLIC MASHED POTATOES
DINNER ROLL - served with butter

REEDVILLE



CATERING

COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
Tel: 503-642-9898
Fax: 503-642-5536

www.reedvillecatering.com

- We can create a custom menu for your buffet or formal seated event.
- You may make a selection from our current menu or visit our web site.

Contact us at:
info@reedvillecatering.com

Seasonal Barbecue Menu

BBQ & GRILL ITEMS

GRILLED BEEF HAMBURGERS or VEGETARIAN GARDEN BURGERS®

With assorted condiments (1 per)

JUMBO ALL-BEEF HOT DOGS (1 per) with assorted condiments

GRILLED MARINATED CHICKEN BREAST (1 per)

GRILLED BARBECUE CHICKEN QUARTERS (1 per)

GRILLED BARBECUE PORK RIBS (8 oz. per)

PULLED B.B.Q. PORK SANDWICHES (1 per)

JAMAICAN JERK GRILLED CHICKEN BREAST (6 oz. per)

B.B.Q. BEEF BRISKET (6 oz. per, 10 guest minimum) sliced or shredded on a bun

GRILLED PORTOBELLO MUSHROOMS (1 per)

SKEWER SELECTION with choice of one dipping sauce:

- VEGETABLE: per skewer
- CHICKEN: per skewer
- FLANK STEAK: per skewer

Dipping Sauce Selection:

Teriyaki | Thai Peanut | BBQ | Coconut-Curry | Ginger-Plum | Traditional Cocktail | Sesame-Ginger

SIDE DISHES

OUR SIGNATURE OREGON BLEU SALAD

TRADITIONAL CAESAR SALAD

GARDEN SALAD

Selection of dressings: Caesar, Honey-Mustard, Buttermilk-Dill Ranch, Herb Vinaigrette, Reedville Strawberry Vinaigrette, Huckleberry Vinaigrette and Balsamic Vinaigrette

REEDVILLE RED-SKIN POTATO SALAD

FINGERLING POTATO & ARTICHOKE SALAD

GRILLED CORN & BLACK BEAN SALAD

NORTHWEST PASTA SALAD

SEASONAL FRUIT DISPLAY

MOLASSES BAKED BEANS

ROASTED CORN SAUTE with red onion, red & green bell pepper

INDIVIDUAL BAGS OF CHIPS

BREADS

BREAD SELECTION *Served with butter*

- Assorted Dinner Rolls
- Potato Rolls
- Buttermilk Biscuits
- Fresh Baked Cornbread with cheddar cheese & corn kernels
- Cheese Bread Sticks
- Herb Focaccia

BBQ PACKAGES

All American BBQ

Grilled Beef Hamburgers and Jumbo All-Beef Hot Dogs served with sliced Swiss and Tillamook® cheddar cheeses, lettuce, tomatoes, onions, pickles, ketchup, mayonnaise, mustard & relish
(1 burger & 1 dog per guest)
Vegetarian burgers available on request

Homemade Coleslaw

Assorted Individually Bagged Chips (1 per)

Watermelon slices (1 per) - seasonal

Assorted Cookies (1 per)

Hawaiian BBQ

Teriyaki-marinated grilled chicken breasts with pineapple (1 per)

Marinated grilled vegetables

Hawaiian wild rice salad

Fruit skewers (1 per)

Assorted cookies (1 per)

Down Home BBQ

Mesquite Grilled BBQ baby back ribs (1/4 lb. per)

Mesquite Grilled BBQ chicken (1 quarter per)

Reedville red-skinned potato salad

Hearty molasses baked beans

Fresh cornbread with honey & butter

Homemade brownies (1 per)



COMPLETE CATERING AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

■ We can create a custom menu for your buffet or formal seated event.

■ You may make a selection from our current menu or visit our web site.

Contact us at:

info@reedvillecatering.com

Please Note:
If you prefer on-site grilling there will be extra charges that apply for chef labor and a 50 person guest minimum applies.

Dessert Selections

BARS & COOKIES

Reedville Assorted Dessert Bars (1 per) - Seasonal chef specialties
Assorted Fresh Baked Cookies (1 per)
Chocolate-Dipped Cookies (1 per)
Assorted Brownies (1 per)

SPECIALTY DESSERTS

Seasonal Fruit Tartlets (1 per)
Cream Puffs (1 per, 25 guest minimum) - filled with pastry cream
Turtles (1 per, 25 guest minimum) - assorted fillings encased in chocolate
Reedville Assorted Mini Dessert Display (1 per, 25 guest minimum)
Assorted Chocolate-Dipped Items:
■ Strawberries, Pretzels, Dried Fruit (1 per)
■ Graham Crackers, Marshmallows (2 per)

CAKES

Chocolate Decadence - served with berry sauce & whipped cream
Carrot Cake - topped with cream cheese icing
Seasonal Cheesecake - served with fruit compote (ask about our specials)
Irish Apple Cake - served with whiskey sauce
Strawberry Shortcake (seasonal) - homemade shortcake biscuits and whipped cream
Chocolate Buttermilk Cake - rich, moist & decadent chocolate cake iced in ganache
1/2 Sheet Cake - 2 layers (serves 60) - customized to order
Full Sheet Cake - 2 layers (serves 120) - customized to order

SPECIALTY ITEMS

Seasonal Cobblers & Crisps - Seasonal fruit topped with choice of streusel or crust
Rustic Apple Tart - Roasted apples, cinnamon, & butter wrapped in homemade short crust pastry
Large Fruit Tart (serves 10)
Flaky tart dough filled with pastry cream & fresh fruit
Tiramisù - with mascarpone cheese, espresso, kahlua, & lady fingers
Lemon Torte (portions of 10, 10 guest minimum) - Sweet Pastry crust filled with tart lemon custard & topped with whipped cream and seasonal berry sauce
Cupcake Tower - delectable tiers of homemade Reedville cupcakes... choice of flavor, frosting, and color.
50 Guests 100 Guests 150 Guests
Prices vary, depending on complexity. Additional charge for cupcake stand and/or platters.
Fruit Bouquet - seasonal combination of fruit, served on skewers and displayed in a decorative vase.
Small (10 Guests) Medium (20 Guests) Large (30 Guests)
Inquire about specific themes and/or colors.



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
Tel: 503-642-9898
Fax: 503-642-5536

www.reedvillecatering.com

- We can create a custom menu for your buffet or formal seated event.
- You may make a selection from our current menu or visit our web site.

Contact us at:
info@reedvillecatering.com

Set-up, Delivery & Rentals

DELIVERY/SET-UP

Charges only apply if there is not catering staff already present during a tended event.

DELIVERY / NO SET-UP REQUIRED

DELIVERY / SET-UP REQUIRED

DELIVERY WITH SET-UP & RETURN CLEAN-UP

For Glassware & China Rental:

DELIVERY WITH SET-UP & RETURN CLEAN-UP

RENTALS & DISPOSABLE SERVICEWARE

Please call for pricing on rentals.

We have special relationships with rental companies and can prepare a proposal/quote for those rentals you will need for your event.

RENTALS:

A partial list of rentals you may need for your event:

VARIOUS TABLES: 8' & 6' rectangular & 60" round

ASSORTED CHAIRS: wood, resin, metal, plastic

ASSORTED GLASSWARE & FLATWARE

DINNERWARE: bone, ivory gold band, glass

MISCELLANEOUS: cream & sugar set, salt & pepper set, cake knife set, coat rack & hangers

PIPE & DRAPE: 10 ft. sections

LINENS: napkins, tablecloths, skirting (please call for available colors & sizing)

DISPOSABLE SERVICEWARE

Staff

CATERING SERVER

EVENT MANAGER / CHEF

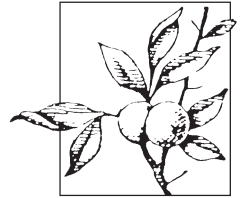
KITCHEN STAFF

WINE & BEER BARTENDER

FULL BAR BARTENDER

Reedville Catering offers competent, friendly, and experienced OLCC licensed bartenders.

REEDVILLE



CATERING

COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

- We can create a custom menu for your buffet or formal seated event.
- You may make a selection from our current menu or visit our web site.

Contact us at:

info@reedvillecatering.com

Alcoholic Beverage Packages

HOSTED BEVERAGE SERVICE

HOSTED BEVERAGE SERVICE includes set-up and alcoholic beverages (a combination of beer & wine). The client is charged a packaged price depending on the final selection of beer & wines. The guests are not charged for their drinks.

We average 2 drinks per guest. Ask about available wine varietals.

NO-HOST BEVERAGE SERVICE

NO-HOST BEVERAGE SERVICE includes alcoholic beverages. Guests pay cash for all beverages ordered from the bar. There is a set-up fee that is waived if bar sales exceed a certain amount.

SELECTED BEERS - Domestic Premium & Craft Beers

VARIETAL WINES - Red & White

Ask about available wine varietals.

SPECIALTY DRINK COCKTAILS

STAFFING

WINE & BEER BARTENDER

FULL BAR BARTENDER

Reedville Catering offers competent, friendly, and experienced OLCC licensed bartenders.

OTHER BAR SERVICES

If you want to supply your own beer and wine, but have Reedville's liability & bartending service:

BAR SET-UP FEE

Includes liability insurance, ice, galvanized tubs & disposable barware.

CORKAGE FEES:

Wine, Beer and Beer Kegs*

** includes all taps, CO2 tanks, liability, tubs, and extra ice and linens*

Hot & Cold Beverages

Bottled Water (12 oz.)
(16 oz.)

Assorted Sodas

Selection: Barq's Root Beer, Cherry Coke, Diet Coke, Classic Coke, Sprite, Sprite Zero, Fanta Orange

Knudsen Juices

Selection: Cranberry Nectar, Natural Apple, Orange

Calistoga Sparkling Waters

Selection: Sparkling Water, Sparkling Lemon

Bottled Nantucket Nectars

Selection: Lemonade, Pomegranate Pear

Assorted Teas:

Bottled: Tazo Teas

Canned: Nestea Lemon Ice Tea

Freshly Ground French Roast Coffee & Hot Tea

Regular & decaffeinated served with condiments.

Hot Cocoa / Hot Cider

Homemade Punch (in punch bowl)

Selection: Citrus, Cran-Raspberry, Lemonade, Strawberry Lemonade



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com

- Our bars are staffed with OLCC licensed bartenders. Reedville Catering reserves the right to check ID and refuse service to anyone who appears intoxicated or underage in accordance with state law.
- All alcoholic beverages service provided by Reedville Catering includes our liability insurance.
- Reedville Catering applies a corkage fee of per bottle of wine and per case of beer to client's final invoice for alcoholic products provided by the client.
- Reedville Catering prefers to cater food when serving alcoholic beverages.

Contact us at:
info@reedvillecatering.com

Additional Information

DEPOSIT & PAYMENT

Reedville Catering requires a non-refundable deposit for the entire event amount due two (2) weeks prior to the event date to confirm the catering contract*. A non-refundable deposit is required one (1) month prior to the event for events over 100 guests. The remaining balance for the catered event will be invoiced after your event date. Payment is due upon receipt of the invoice. Unpaid balances will be subject to a finance charge. Reedville Catering accepts payment by check, money order, Visa, American Express, Mastercard or cash.

** Wedding clients need to pay a \$500 deposit and provide a credit card number to hold the date. One half the entire amount is due one month before the event.*

CANCELLATION

Reedville Catering accepts cancellation up to ten (10) days prior to the event date. At this time we may either reschedule your event date and/or refund your deposit. Cancellations made less than ten (10) days prior to your event date will result in forfeiture of all deposits. In the case that a cancellation is made the day of the event, Reedville Catering will charge the full amount of the event total. If you must cancel your event due to inclement weather conditions (snow storms, ice storms, wind storms) or a natural disaster, you will only be billed for the actual costs incurred in producing your event up to the time of cancellation.

TASTING

Reedville Catering offers a complimentary menu tasting to large event clients, in our catering facility, after their event menu has been selected. Tasting provided for up to four guests.

GRATUITY

A gratuity charge ranging from 8% to 18%, based on the type and level of service provided, will be included on your proposal, and itemized on your final invoice. Gratuities are based on food and beverage charges only.

■



COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123

Tel: 503-642-9898

Fax: 503-642-5536

www.reedvillecatering.com