

An introduction to Reedville Catering

Whether you are entertaining clients, planning a special event, getting together with family and friends, or making plans for your unique wedding day, Reedville Catering will help you create the perfect event, one that you and your guests will enjoy and remember.

Getting started.

Call us. The event planners at Reedville Catering are experienced professionals that understand your needs and work to create a customized event tailored to your desires. We will ask you questions about your event that will enable us to develop a proposal and preliminary estimate.

Creating the perfect menu.

Our planners work very closely with you to customize a menu that best incorporates all the ingredients, flavors, and textures that you desire and will please all your guests. From our Northwest wild salmon, to Oregon bleu cheese, local wild mushrooms, and homemade strawberry vinaigrette, Reedville strives to use the highest quality ingredients. We pride ourselves on using fresh, seasonal, and locally grown produce and meat. Our culinary staff prepares many of the dishes on site to guarantee freshness and quality.

Professional staffing.

Our service staff is courteous, professional and efficient in providing excellent service for your guests.

Beverage service.

Reedville Catering can provide complete beverage service for any event, including all beverages (alcoholic and non-alcoholic), OLCC licensed bartenders and servers, and liquor liability insurance coverage.

Rental equipment and special services.

Saving you time and money, we can coordinate the procurement, delivery and set-up of chairs, canopies, linen, tables, and specific equipment that will be required for your event, as well as any special services, such as floral arrangements and music.

Your final event proposal.

Your proposal will include all event detail -- a customized menu, quantities, nature of the event, time of day, location, guest count, hours of service, rental costs, set-up, and clean-up, gratuities, and other charges (if any). We will discuss the proposal with you in detail and revise it if necessary.

We look forward to working with you on your next event.

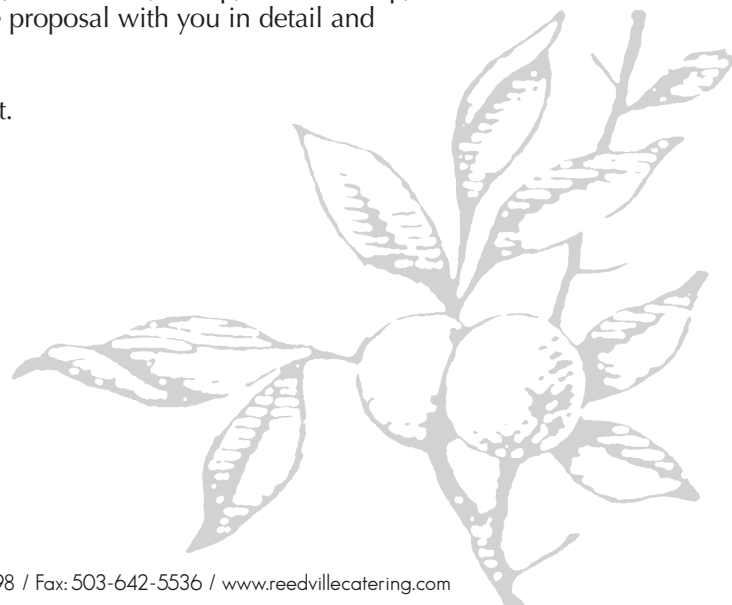
Reedville Catering
Event Planners

Celebrating
20
YEARS
1990~2010



*"Great selection...
and the best value
and quantity for
the price of all the
catering companies
we initially
considered."*

- Reedville Catering Client -



Breakfast & Brunch

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 breads & pastries (2 per) served with butter & fruit preserves
- Fresh seasonal fruit display
- Freshly brewed French roast coffee (decaffeinated & regular) & hot teas with condiments

MINI PASTRIES (2 per) or FULL SIZE PASTRIES (1 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 mini croissants.

BREAKFAST BURRITO

Make your own with tortillas, scrambled eggs with Tillamook® cheddar cheese, chorizo, sour cream, salsa and sliced olives.

HOUSE SCRAMBLES

- Traditional: fluffy scrambled eggs
- Mediterranean: sun-dried tomatoes, fresh spinach & feta cheese
- Northwest Delight: crumbled smoked salmon, sliced green onions, sautéed wild mushroom & herb cream cheese
- Shack Scramble: chunks of smoked ham, Tillamook® cheddar cheese and green onions.

BISCUITS WITH SAUSAGE GRAVY & EGGS

Homemade biscuits with scrambled eggs and sausage gravy.

QUICHE (sold as whole quiche only; serves 8-10)

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, & chosen 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.

RUSTIC APPLE TART (sold as whole tarts only - serves 8-10)

Roasted apples, cinnamon, & butter wrapped in homemade short crust pastry

ESSENTIAL SIDES & BEVERAGES

COCKTAIL FRUIT SKEWERS (1 per)

OVEN-BAKED COTTAGE FRIES

Topped with sautéed onions and melted Tillamook® cheddar cheese.

HICKORY SMOKED BACON (2 per)

PORK SAUSAGE LINKS (2 pieces per)

HARD BOILED EGGS (1 per)

KNUDSEN & OCEAN SPRAY JUICES

Individual bottles:

Cranberry Nectar, Natural Apple, Orange

FRENCH ROAST COFFEE & HOT TEA

Fresh ground regular & decaffeinated with condiments.

HOT COCOA / HOT CIDER

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Art of Cuisine Menu

SKEWERS

CHICKEN & ANDOUILLE
SAUSAGE BROCHETTE (1 per)

GRILLED SKEWERS (1 per)
Choose Vegetable, Chicken, or Flank Steak in
cocktail or dinner size with one dipping sauce

CAPRESE OR OLIVE SKEWERS (1 per)
■ Caprese: grape tomatoes & fresh mozzarella
minis drizzled with olive oil, lemon zest & basil
■ Olive: variety of marinated and stuffed olives

COLD SHRIMP SKEWERS (1 per)
Served with choice of one dipping sauce

SPECIALTY PLATTERS

ASSORTED CHEESE PLATTER
(Imported & Domestic) with fresh & dried
fruits, nuts, 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

FRESH HAND-CUT VEGETABLE PLATTER
Assorted fresh seasonal vegetables with ranch
dressing (other dips and dressings available).

GRILLED MARINATED VEGETABLE PLATTER
Red & green peppers, zucchini, portobello mush-
rooms, red onion, asparagus (in season) & yams.

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 - choose one variation)
Served with French baguette slices.
Artichoke | Dungeness Crab-Artichoke
Spinach-Artichoke | Jalapeno-Artichoke

SPANAKOPITA (1 per) - Sautéed spinach &
feta rolled in crispy phyllo dough. Served
with pesto-ranch dipping sauce.

ASSORTED PETITE QUICHES (1 per)
Quiche Lorraine / Mushroom / Ham & Cheese

DUNGENESS CRAB CAKES (1 per) served with
your choice of rémoulade or wasabi-aioli sauce

SLIDERS (1 per) served on small slider buns
■ Mini crab cakes with wasabi-aioli sauce
■ Mini beef patties with pickle slice & special sauce
■ Pulled pork with bbq sauce

COCKTAIL MEATBALLS (3 per)
Select on of the following sauces:
Teriyaki | BBQ | Jamaican Jerk | Ginger Plum

COLD SELECTIONS

COCKTAIL FRUIT SKEWERS

ASPARAGUS-PROSCIUTTO SPEARS
(1 per) Pickled asparagus spears individually
wrapped in prosciutto.

CROSTINI (1 per) - toasted French baguette
slices with one of the following toppings:
■ 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

BELGIAN ENDIVE SPEARS (1 per)
■ Gorgonzola cheese & spiced pecans
■ Goat cheese & pear-apple chutney
■ Moroccan couscous and harrissa cream
cheese

CANAPÉS (1 per)
■ Smoked salmon mousse with fresh dill
■ Spiced shrimp with sweet chili sauce
■ Bleu cheese mousse with toasted,
crushed hazelnuts
■ Southwest grilled chicken with avocado,
roasted corn & tomatoes
■ Almond chicken salad
■ Herb cream cheese & pear-apple chutney

SEASONAL FRUIT DISPLAY

MINI COCKTAIL FOCACCIAS (1 per)
■ Grilled chicken with red onions & sun-dried
tomato mayonnaise
■ Roasted red pepper with sun-dried tomato hummus
■ Roast beef, tomato creole mayo, lettuce and
Swiss cheese

PUFFED PASTRIES (1 per)
Choice of: Beef & Mushroom, Chicken & Jack Cheese,
or Brie & Red Pepper

"PINWHEEL" SANDWICH ROLLS
(1 per, 10 guest minimum)
■ 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

DEVILED EGGS (1 per)
Variations: Traditional / Bleu cheese / Bacon

POLENTA SQUARES (1 per) with bleu cheese,
tomato & pine nuts

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Dipping Sauce Selection:

Teriyaki
Thai Peanut
Coconut-Curry
Ginger-Plum,
Spicy Szechuan
Sesame-Ginger
Wasabi-Ginger-Lime
Traditional Cocktail
BBQ

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. As an additional option: add homemade vegetarian or beef chili

HOMEMADE CHILI BAR

CHILI BAR with choice of a side salad*

Reedville Catering's own homemade beef chili served with shredded cheddar cheese, sour cream, diced onion, hot sauce and cornbread (vegetarian option available).

PASTA BAR

PASTA BAR with choice of a side salad*

Pasta Bar includes your choice of one pasta & two sauces, cheese breadsticks & grated Parmesan

Pasta Selection: Penne / Gemellini

Sauce Selection: Creamy Alfredo / Marinara / Pesto

GOURMET PASTA BAR

GOURMET PASTA BAR

Pasta Bar includes your choice of one topping, one pasta, & two sauces.

Served with garlic baguette, grated Parmesan cheese, and Caesar salad.

Pasta Selection: Penne / Rigatoni / Colored Cavatappi

Topping Selection (choose one):

Shrimp / Chicken / Smoked Salmon / Roasted Vegetables / Grilled Andouille Sausage

Sauce Selection: Primavera Marinara / Wild Mushroom Alfredo / Roasted Red Pepper

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
 - BAKED HAM
-

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Entrées

CHICKEN

- **STUFFED CHICKEN BREAST**
Choice of stuffing: Sweet Pepper Cornbread with Roasted Red Pepper Sauce, Spinach & Feta, Goat Cheese, Prosciutto, Coconut Rice with Green Curry Sauce, Wild Rice Stuffing, or Fresh Mozzarella & Sun-dried Tomato with Basil Pesto Sauce
- **CHICKEN BREAST MARSALA** - seasoned and grilled chicken breasts finished with sautéed mushrooms and marsala sauce.
- **CHICKEN BREAST PROVENÇAL** - sautéed chicken breast in a pan sauce made of white wine, roasted tomatoes, olives and garlic
- **CHICKEN BELLA** - chicken cutlet in a cream sauce with mushrooms and snap peas
- **MEDITERRANEAN CHICKEN BREAST** - with roasted tomatoes, feta & artichokes
- **HERB-MARINATED CHICKEN BREAST** - with basil pesto sauce

BEEF

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

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

FISH

- **HAZELNUT-CRUSTED ALASKAN WILD SALMON** - with lemon beurre blanc sauce
- **ALASKAN WILD SALMON FILET** - with lemon & dill, basil hollandaise or honey-chipotle glaze
- **MAPLE-TERIYAKI SALMON**
- **GRILLED TUNA STEAK** - with choice of wasabi-ginger-lime sauce or cilantro-lime butter

PASTA

- **PENNE BAKE** - with oven-roasted chicken-basil sausage, sun-dried tomatoes, andouille sausage, 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)
- **THREE CHEESE PASTA** (*a better mac n'cheese*) - made with mozzarella, Parmesan & Tillamook® cheddar
- **CLASSIC BEEF STROGANOFF** - slow-cooked beef with mushroom demi-glace over noodles
- **HOMEMADE ITALIAN SAUSAGE LASAGNA** (9 servings or 18 servings)

VEGETARIAN

- **REEDVILLE SIGNATURE STUFFED-MARINATED PORTOBELLO MUSHROOM**
- **HOMEMADE ROASTED VEGETABLE LASAGNA** (9 servings or 18 servings)
- **PASTA WITH ROASTED VEGETABLES & RED PEPPER SAUCE**
- **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 n'Cheese
Curly Noodles (with choice of alfredo, marinara, or butter & Parmesan)

Side (choose one): Veggie Basket (with black olives, baby carrots, celery sticks, pickles, & ranch dressing)
Sliced Fruit Platter (sliced melons, berries, grapes, & pineapple)

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Accompaniments

BREADS & ROLLS

Choose from the following:

CHEESE BREAD STICKS | BUTTERMILK BISCUITS | CORNBREAD
HERB FOCACCIA | ASSORTED DINNER ROLLS | GARLIC BAGUETTES

Served with butter

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.
- 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.
- 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 - cavatappi 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, Italian Vinaigrette, Huckleberry Vinaigrette, Citrus-Cranberry Vinaigrette & Balsamic Vinaigrette

VEGETABLES & STARCHES

Vegetable Selection:

- SEASONAL ROASTED VEGETABLES - a mix of zucchini, yellow squash, red onion, butternut squash & mushrooms
- GREEN & YELLOW BEANS WITH BABY CARROTS - tossed with butter & herbs
- 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
- 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 RED POTATOES
A mix of zucchini, yellow squash, red onion, mushrooms, butternut squash & fingerling potatoes

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Special Value Menus

MENU ONE

PENNE BAKE
with oven-roasted chicken-basil sausage, sun-dried tomatoes, andouille sausage,
sautéed mushrooms, & three cheeses (*vegetarian option available*)
FRESH GARDEN SALAD - with choice of dressing
FOCACCIA - served with butter
Choice of: FRESH BAKED COOKIE OR BROWNIE

MENU TWO

LASAGNA
Choice of Roasted Vegetable or Italian Sausage (*9 or 18 serving size*)
TRADITIONAL CAESAR SALAD
GARLIC BAGUETTE - served with butter
Choice of: FRESH BAKED COOKIE OR BROWNIE

MENU THREE

BEEF STROGANOFF
with parsley buttered noodles
FRESH GARDEN SALAD - with choice of dressing
POTATO ROLL - served with butter
Choice of: FRESH BAKED COOKIE OR BROWNIE

MENU FOUR

CHICKEN BREAST PARMESAN
CAESAR SALAD
PENNE PASTA - with Parmesan cheese & brown butter
FOCACCIA - served with butter
Choice of: FRESH BAKED COOKIE OR BROWNIE

MENU FIVE

KENTUCKY-BOURBON ROASTED PORK LOIN
HOUSE SPINACH SALAD
OVEN-ROASTED REDS
CORNBREAD - served with butter
Choice of: FRESH BAKED COOKIE OR BROWNIE

MENU SIX

FLANK STEAK
with mushroom demi-glace
OUR SIGNATURE OREGON BLEU SALAD
GARLIC MASHED POTATOES
DINNER ROLL - served with butter
Choice of: FRESH BAKED COOKIE OR BROWNIE

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Seasonal Barbecue Menu

BBO & 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 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)

SKEWERS - Choose either cocktail or dinner size of the following variations:

VEGETABLE SKEWERS | CHICKEN SKEWERS | FLANK STEAK SKEWERS

Choose one of the following dipping sauces:

Teriyaki | Thai Peanut | BBQ | Coconut-Curry | Ginger-Plum | Traditional Cocktail
Spicy Szechuan | Sesame-Ginger | Wasabi-Ginger-Lime

SIDE DISHES

OUR SIGNATURE OREGON BLEU SALAD

TRADITIONAL CAESAR SALAD

GARDEN SALAD

SELECTION OF DRESSINGS: Caesar, Honey-Mustard, Buttermilk-Dill Ranch, Italian 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
- Fresh Baked Cornbread with cheddar cheese & corn kernels
- Garlic Baquette
- Cheese Bread Sticks
- Buttermilk Biscuits
- Herb Focaccia

BBO 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 hot dog per guest)
Vegetarian burgers available on request

Homemade Coleslaw

Assorted
Individually Bagged Chips (1 per)

Assorted Cookies (1 per)

Hawaiian BBQ

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

Macaroni salad

Fruit skewers (1 per)

Assorted cookies (1 per)

Down Home BBQ

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

BBQ chicken breast (1 per)

Reedville red-skinned
potato salad

Hearty molasses baked beans

Fresh cornbread
with honey & butter

Homemade brownies (1 per)

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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)
Strawberry Shortcake (seasonal, 1 per) - homemade shortcake biscuits and whipped cream
Tiramisù (1 per) - with mascarpone cheese, espresso, kahlua, & lady fingers
Cupcake Tower - delectable tiers of homemade Reedville cupcakes... choice of flavor, frosting, and color.
Prices vary, depending on complexity. Additional charge for cupcake stand and/or platters.

WHOLE CAKES

Carrot Cake - topped with cream cheese icing
Seasonal Cheesecake - served with fruit compote (ask about our specials)
Irish Apple Cake - served with whipped cream
Chocolate Buttermilk Cake - rich, moist & decadent chocolate cake iced in ganache
Chocolate Decadence - served with berry sauce & whipped cream
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 - Flaky tart dough filled with pastry cream & fresh fruit
Lemon Torte - Sweet Pastry crust filled with tart lemon custard & topped with whipped cream and seasonal berry sauce
1/2 Sheet Cake - 2 layers (serves 60) - customized to order
Full Sheet Cake - 2 layers (serves 120) - customized to order

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Set-up, Delivery & Rentals

DELIVERY/SET-UP

If there is not catering staff already present during a tended event charges for the following may be charges.

DELIVERY / NO SET-UP REQUIRED | DELIVERY / SET-UP REQUIRED
 DELIVERY WITH SET-UP & RETURN CLEAN-UP

For Glassware & China Rental: DELIVERY / 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.

REEDVILLE LINENS:

Linen Napkins - in assortment of colors

Pre-rolled Napkins

Pre-folded Napkins - in any folding style

Square Guest Table Linens - in assortment of colors

Square Overlays - in accent colors for tables

Buffet Skirting & Clouding

Bar Skirting

REEDVILLE GLASSWARE FLATWARE: & DISPOSABLE SERVICEWARE

Glass Plates: 6" Hors d'oeuvre / 8" Salad / 10" Dinner / 6" Dessert

Stainless Flatware:

Hors d'oeuvre Fork / Salad Fork / Dinner Fork / Dinner Knife / Teaspoon / Dessert Fork

Glassware: 8 oz. Wine Glass / 14 oz. Water Goblet / 7 oz. Coffee Mug

Green Compostable Servicewares

REEDVILLE TABLEWARE:

Additional Salt & Pepper Shakers

Sugar Bowls / Cream Pitchers / Sugar Tongs

Glass & Metalware Water Pitchers

Bread Baskets

Votive Candles & Votive Holders

ADDITIONAL ITEMS:

4', 6', and 8' Rectangular Tables

60" Round Tables

Additional Rentals - a partial list of other rentals we can offer:

LINENS: Round Linens - specialty colors / Tailored Box Linens - specialty colors

ASSORTED CHAIRS: wood, resin, metal, plastic; chair covers

ASSORTED GLASSWARE & FLATWARE - specialty wine glasses & barware

DINNERWARE - white china, ivory with gold trim, white square

SPECIALTY TABLES - all sizes, square, bistro height, serpentine

TENTS - all sizes, siding, lining, lighting

DANCE FLOORS - black & white, wood, resin

MISCELLANEOUS ITEMS - specialty lighting, stages, bars, runners, coat racks, lattice arches

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.

DELIVERY/SET-UP

Our talented and experienced staff will be happy to arrange and coordinate any extra services that you will need. We can arrange for floral arrangements, wedding cakes, venue suggestions, music/DJ services, photographers, decor, espresso services, chocolate bars, and anything else you may need on your big day.

STAFFING

CATERING SERVER | EVENT MANAGER / CHEF | KITCHEN STAFF

WINE & BEER BARTENDER | FULL BAR BARTENDER

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

Celebrating
20
YEARS
 1990~2010

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

Beverage Service

ALCOHOLIC BEVERAGES:

Reedville Catering's beverage service includes bar set-up & clean-up, alcoholic beverages, liability insurance, and licensed bartenders. We can provide either hosted or cash bars. Please ask our planner for further details.

Reedville Catering will assist you in selecting the right wine, beer, or spirits and the appropriate glassware for your event, taking into account your tastes and preferences as well as your budget. Reedville will advise you on the appropriate amount to order based on our experience. We offer three service options to provide excellent value to our clients.

Wine

HOUSE WINE

Reedville Catering is proud to offer a number of house wines (see list to the right) to our clients. Tasting notes for these products are available. Over time, we have determined that these wines have broad appeal, are of consistent quality and offer a solid value for our clients. If you select our house wines, we can serve them as part of an all inclusive beverage package or you may purchase them by the bottle for 20% over our wholesale cost. Reedville charges a corkage fee and \$6.00/bottle for bottles opened at your event. We will restock any wine left over from the event and charge you for only the bottles used.

SPECIAL ORDER

If you prefer another wine, Reedville Catering will provide an extensive list of wines available to you (and our advice, if asked) for purchase by the case (12 bottles) or half case (6 bottles) at 20% over our wholesale cost. Reedville charges a corkage fee of \$6.00/bottle for bottles opened at your event. We cannot restock specially ordered wine.

CLIENT WINE

If you choose to provide wine that you have purchased, Reedville Catering will properly store and transport it to and from your event for a \$1/bottle handling fee. Reedville Catering charges a \$6.00/bottle corkage fee for bottles opened at your event.

Beer

We offer beer service options similar to our wine service options. House beers are listed at right; corkage for special order, or client-supplied beers, is \$12/full case (24 bottles).

Cocktails

For bar set-ups Reedville Catering will provide a basic selection of liquors and mixers. We can also suggest a specialty cocktail for your special event, or create one especially for you and your guests.

- 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 beverage service provided by Reedville Catering includes our liability insurance.
- Reedville Catering prefers to cater food when serving alcoholic beverages.

Beverage Selection:

NON-ALCOHOLIC:

Bottled Water

Assorted Sodas & Iced Tea:

- Barq's Root Beer, Cherry Coke, Diet Coke, Classic Coke, Sprite, Sprite Zero, Fanta Orange, Iced Tea

Juices / Nectars:

- Knudsen & Ocean Spray: Orange, Cranberry Nectar, Natural Apple
- Izze Sparkling: Clementine, Grapefruit, Pomegranate
- Martinelli's Gold Medal Sparkling Cider

Calistoga Sparkling Waters:

Sparkling Water, Sparkling Lemon

Freshly Ground French Roast Coffee & Hot Tea

Regular & decaffeinated served with condiments.

Hot Cocoa / Hot Cider

Homemade Punch *(punch bowl)*

Cran-Raspberry, Lemonade, Strawberry Lemonade

Iced Tea *(in pitcher)*

HOUSE WINES:

Beringer Founder's Estate:

Chardonnay, Merlot, Cabernet Sauvignon

Oak Knoll:

Pinot Noir, Pinot Gris, Reisling

HOUSE BEERS:

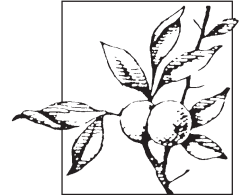
Bud Light
Widmer Hefeweizen
Broken Halo IPA
Corona
Black Butte Porter

SPECIALTY COCKTAILS:

Cosmopolitan
Peach Royale
Champagne Framboise
Classic Martini
Lemon Drop
Tootsie Roll Martini

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