

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 and local wild mushrooms, 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.

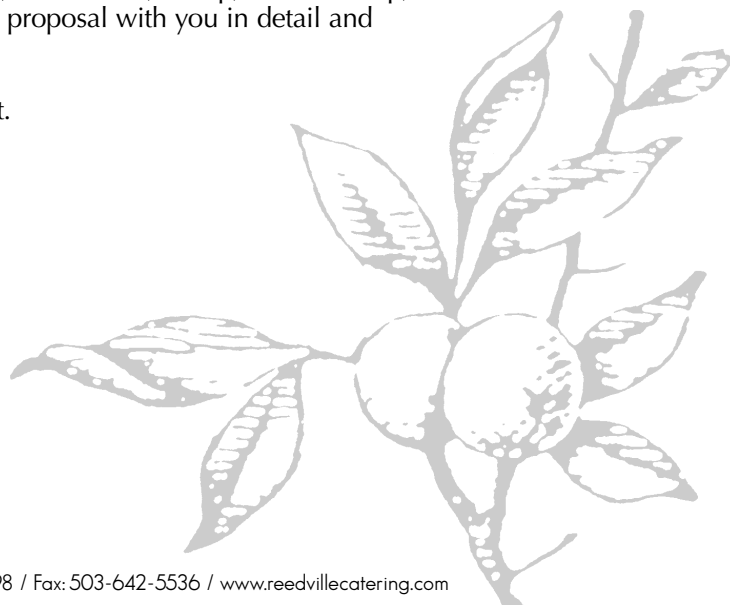
We look forward to working with you on your next event.

Reedville Catering
Event Planners



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

- Reedville Catering Client -



Breakfast & Brunch

LIGHT FARE

SEASONAL FRUIT DISPLAY

REEDVILLE'S HOUSEMADE GRANOLA PARFAIT

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

CONTINENTAL BREAKFAST

- Assortment of artisan baked breads & pastries (1.5 per) served with butter & fruit preserves
- Freshly brewed French roast coffee (decaffeinated & regular) & hot teas with condiments
- Fresh seasonal fruit display

MINI PASTRIES (1.5 per) or FULL SIZE PASTRIES (1 per) served with butter

REEDVILLE COFFEECAKE

BREAKFAST SPECIALTIES

We use fresh cage-free eggs.

BREAKFAST BUFFET

Breakfast buffet with scrambled eggs, shredded cheddar cheese, maple-smoked bacon, & salsa. Served with a variety of breakfast breads.

BREAKFAST BURRITO

Make your own with tortillas, scrambled eggs with Tillamook® cheddar cheese, choice of bacon or 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

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)

O'BRIAN POTATOES

Fresh red potato, onion, peppers & 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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Hours of Service Menu

SKEWERS

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

CAPRESE SKEWERS (1 per)
Grape tomatoes & fresh mozzarella drizzled with olive oil, lemon zest and basil

SPECIALTY PLATTERS

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

SMOKED SALMON LOX PLATTER
or **POACHED 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 (3 per) with cocktail sauce

CHILLED SEAFOOD PLATTER (3 per)
Assortment of chilled seafood

FRESH HAND-CUT VEGETABLE PLATTER
Assorted fresh seasonal vegetables & ranch dressing

GRILLED MARINATED VEGETABLE PLATTER
Red & green peppers, zucchini, portobello mushrooms, red onion, asparagus (*in season*) and yams

HOT ITEMS

CREAMY BAKED ARTICHOKE DIP
(20 guest minimum - choose one variation)
Served with French baguette slices
Choose one: Artichoke, Spinach-Artichoke, or Dungeness Crab-Artichoke

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

DUNGENESS CRAB CAKES (1 per)
served with lemon and roasted garlic aioli

SLIDERS (1 per) served on small slider buns

- Mini crab cakes with wasabi-aioli sauce
- Smokey pulled pork with BBQ sauce
- Mini hand-formed beef patties with pickle slice and special sauce

MEATBALLS (3 per) Choose a sauce:
Teriyaki | BBQ | Jamaican Jerk | Ginger-Plum

CARVED BARON OF BEEF - rock salt crusted, slow-cooked to a perfect medium & served with au jus and horseradish cream sauce (minimum 50 guests)

COLD SELECTIONS

SEASONAL FRUIT DISPLAY

PITA & HUMMUS PLATTER - roasted garlic, roasted red pepper & kalamata olives

COCKTAIL FRUIT SKEWERS

CUCUMBER CUPS - filled with peppers, onion & lentils marinated in sweet chili sauce

BELGIAN ENDIVE SPEARS

- Gorgonzola cheese & spiced pecans
- Goat cheese & pear-apple chutney

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

- Herb cream cheese and smoked salmon
- Goat cheese and caramelized onions
- Hummus, preserved lemon and peppadew pepper
- Pesto and fresh mozzarella

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

MINI COCKTAIL FOCACCIAS (1 per)

- Grilled chicken with red onions and 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)

- Beef and mushroom
- Chicken and Jack cheese,
- Brie and red pepper

PINWHEEL SANDWICH ROLLS

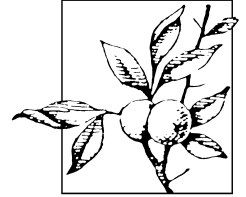
- (1 per, 10 guest minimum)
- **TURKEY** with kalamata olive spread, lettuce, & feta cheese on flatbread
 - **CHICKEN** with cream cheese, bean sprouts & peanut sauce on flatbread
 - **SUN-DRIED TOMATO HUMMUS** with carrots, sprouts, zucchini & yellow squash on flatbread
 - **SMOKED SALMON** herb cream cheese, sprouts, red onion & cucumber on flatbread

DEVEILED EGGS (1 per)

Variations: Traditional | Bleu Cheese | Bacon

POLENTA SQUARES (1 per) with bleu cheese, tomato and sliced almonds

REEDVILLE



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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 / Bowtie / Fettuccine

Sauce Selection: Creamy Alfredo / Roasted Tomato Ragù / 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 / Bowtie / Spinach Fettuccine

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 - Chef to carve at station (50 guest minimum):

- ROASTED TURKEY
 - OVEN-ROASTED PRIME RIB
 - SPIRAL-CUT BAKED HAM
 - BARON OF BEEF
 - NEW YORK STRIP
 - BEEF TRI-TIP
-



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Entrées

CHICKEN

We use free-range, hormone & antibiotic-free chicken.

- STUFFED CHICKEN BREAST - with choice of stuffing:
Prosciutto and Havarti Dill | Cornbread with Roasted Red Pepper Sauce
- CHICKEN MARSALA - seasoned, grilled chicken breasts with sautéed wild mushrooms and Marsala sauce.
- MEDITERRANEAN CHICKEN - with sundried tomatoes, spinach, garlic, Riesling, caramelized onion and tri-olive tapenade
- HERB MARINATED CHICKEN BREAST - with basil pesto sauce

BEEF

- CHARBROILED RIB EYE - with mesquite garlic butter
- RIB EYE AU POIVRE - with cracked pepper and brandy pan jus
- Tournedos - tenderloin medallions with Cabernet-mushroom demi-glace
- GRILLED FLANK STEAK - with choice of teriyaki, barbecue, or wild mushroom demi-glace
- SLOW ROASTED PRIME RIB - with horseradish cream sauce & au jus (8 guest minimum)

PORK

- OVEN ROASTED PORK LOIN - with smoked shallot and apricot glaze
- SMOKED PORK PRIME RIB
- PORK TENDERLOIN MEDALLIONS - with shitake mushrooms and stone ground mustard cream reduction
- HERB CRUSTED ROAST PORK LOIN - with roasted apples

FISH

- WILD COHO SALMON - charbroiled with your choice of the following preparation:
 - Tequila-Lime Vinaigrette and Cactus Slaw
 - Chimichurri - cilantro infused olive oil
 - Lemon Caper Butter
- COPPER RIVER SALMON (in season)
- COLUMBIA RIVER STURGEON - with lemon-herb compound butter
- JUMBO PRAWN SKEWER
- COCONUT PRAWNS AND SCALLOPS
- SEAFOOD SALAD - shrimp and scallops tossed in a warm vinaigrette

PASTA

- TRADITIONAL BAKED ZITI - with Bavarian sausage, housemade ragù, ricotta and mozzarella cheeses
- CREOLE PASTA - chicken breast, red pepper, shitake mushroom, shallot, red and green onion with Cajun cream sauce over penne pasta topped with Parmesan and Asagio cheeses
- CLASSIC BEEF STROGANOFF - slow cooked beef with wild mushrooms in a rich demi-glace over noodles
- HOMEMADE ITALIAN SAUSAGE LASAGNA (9 servings or 18 servings)

VEGETARIAN

- REEDVILLE SIGNATURE STUFFED PORTOBELLO MUSHROOM - with Parmesan and hazelnuts
- PORTOBELLO NAPOLEON - with roasted red pepper, grilled squash and zucchini, housemade ragù, and mozzarella cheese
- HOMEMADE ROASTED VEGETABLE LASAGNA (9 servings)
- FETTUCCHINE AL POMODORO - with roma tomatoes, sweet onion, fresh basil, garlic and white wine (vegan)
- PASTA WITH ROASTED VEGETABLES AND RED PEPPER SAUCE



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KIDS BUFFET

(10 guest minimum)

Choose one entree,
one pasta & one side:

ENTREE CHOICES:

Chicken Fingers
Hot Dogs

PASTA CHOICES:

Mac n' Cheese
Curly Noodles
(with choice of Alfredo,
marinara, or butter &
Parmesan)

SIDE CHOICES:

Veggie Basket
(with Ranch dressing)
Sliced Fruit Platter

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, toasted hazelnuts, red onion slices, crisp bacon & red grapes tossed in a Reedville strawberry vinaigrette
- **HOUSE SPINACH SALAD** - fresh baby spinach with roasted peppers, cipiolini onion relish, slivered almonds & goat cheese crumbles tossed with balsamic vinaigrette
- **HARVEST SALAD** - fresh mixed greens with pickled red onion, feta cheese, toasted hazelnuts & 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, Mandarin-Basil Vinaigrette,
Citrus-Cranberry Vinaigrette & Balsamic Vinaigrette

VEGETABLES & STARCHES

Vegetable Selection:

- **SEASONAL ROASTED VEGETABLES** - a mix of zucchini, yellow squash, red onion, butternut squash & mushrooms
- **ROASTED CORN SAUTE** - with red onion, red & green bell pepper
- **GREEN BEANS** - Choice of: Walnuts & Walnut Oil | Roma | Almandine
- **FRESH ASPARAGUS** (in season)
- **CHEF'S CHOICE FRESH SEASONAL VEGETABLE**

Starch Selection:

- **OVEN-ROASTED ROSEMARY RED POTATOES**
- **YAM & YUKON GOLD MASHED POTATOES**
- **SCALLOPED POTATOES**
- **HERB-GARLIC MASHED POTATOES**
- **SWEET PEPPER CORNBREAD STUFFING**
- **GARLIC-HERB RISOTTO**
- **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 & red 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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Reedville BBQ Menu

Reedville Catering is smokin' – literally!
With our new commercial Traeger® grill, we can now barbecue onsite
for events of 50 or more. Our chef will put on a great show.
Let us barbecue at your facility.

GRILLED & SMOKED ITEMS

SMOKEHOUSE PULLED PORK SANDWICHES
BABY BACK PORK RIBS
MESQUITE GRILLED CHICKEN QUARTERS
RIB-EYE STEAK
SLOW-ROASTED TRI-TIP
SMOKED PORK BRISKET
BBQ CHICKEN DRUMSTICKS
BURNSIDE IPA-BRAISED BRATWURST
HAND-FORMED HAMBURGERS
ALL-BEEF HOT DOGS
WILD ALASKAN SALMON

BBO SIDE DISHES

SIGNATURE OREGON BLEU SALAD
FRESH GARDEN SALAD
Choice of Dressings: Ranch, Blue Cheese, Mandarin Basil Vinaigrette
COLESLAW
GRILLED PONZU PINEAPPLE HORSESHOES
CAMPFIRE ROASTED POTATOES
WARM GERMAN POTATO SALAD
REEDVILLE RED POTATO SALAD
RANCH-STYLE BAKED BEANS
GRILLED CORN ON THE COB
with Cajun butter
GRILLED CORN & BLACK BEAN SALAD
INDIVIDUAL BAGS OF CHIPS
SEASONAL FRUIT SALAD

BREADS

Served with butter
JALAPENO-CHEDDAR CORN MUFFINS
POTATO ROLL



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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 DESSERTS

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 (sold as whole tarts only - serves 8-10)
Roasted apples, cinnamon, & butter wrapped in homemade short crust pastry
Large Fruit Tart - Flaky tart dough filled with pastry cream & fresh fruit



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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' and 6' Rectangular 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*

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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.

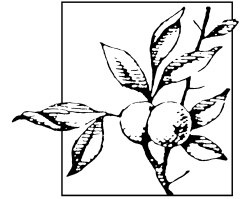
STAFFING

CATERING SERVER | EVENT MANAGER / CHEF | KITCHEN STAFF

WINE & BEER BARTENDER | FULL BAR BARTENDER

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

REEDVILLE



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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 / Teas:

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

Sparkling Waters

- Pellegrino Sparkling Natural Mineral Water

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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