

hors d'oeuvres

Minimum orders may apply

REEDVILLE



CATERING

COMPLETE CATERING
AND EVENT SERVICES

2975 S.W. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
Tel: 503.642.9898
Fax: 503.961.7686

reedvillecatering.com

{ SCRUMPTIOUS }

FUNDRAISERS | GRAND OPENINGS | BIRTHDAYS | HOLIDAY PARTIES | SHOWERS

{ COLD SELECTIONS }

HAND PASSED

Canapés:

- Toasted Brioche round with seasonal fruit, pickled onion, Bucheron
- Smoked Salmon Mousse in a cucumber roll
- Herb Cream Cheese & Bacon Jam in a pâte à choux round
- Korean Bulgogi Beef & Pickled Ginger in a steamed bun
- Petite Sopa with black bean puree, pico de gallo, cojita cheese & cilantro
- House Shaved Ham & Herb Goat Cheese on sesame baguette
- Mini Reuben with Russian sauce, sauerkraut & house-cured pastrami
- Grilled Avocado & Crab Salad in a phyllo cup



Crostini: *(onsite catering only)*

Toasted baguette slices with one topping:

- Smoked Beet and Herb Goat Cheese
- Balsamic, Strawberries, Mozzarella & Basil
- Caramelized Onion, Fennel, Frisée, Bacon
- Brie, Seasonal Compote & Walnut
- Sliced Beef Tenderloin, Rogue Creamery Bleu Cheese, Caramelized Onion & Pinot Noir Reduction

Skewers:

- **Caprese Skewers** with grape tomatoes, basil & buffalo mozzarella drizzled with balsamic vinaigrette
- **Antipasto Skewers** with house-cured meats, mozzarella, cherry tomato, artichoke & pepperoncini

Individual Shooters:

- Northwest Bay Oysters & Cocktail Sauce with lemon wedge
- Gazpacho: with mango, tomato, onion & peppers
- Shrimp, Cocktail Sauce & lemon wedge
- Seasonal Soup Shooters

{ HOT SELECTIONS }

HAND PASSED

Canapés:

- Bacon Wrapped Dates with herb goat cheese
- Grilled Cocktail Skewers
 - 1) Chicken Satay with Thai Peanut Sauce
 - 2) Beef Chimichurri
 - 3) House Smoked Ham & Pineapple
 - 4) Sweet Chili Glazed Shrimp
 - 5) Herbed Chicken & Mushroom
- Handmade Meatballs (3 per) Made with pork & beef (gluten-free option available) Choice of ONE of the following sauces:
 - 1) Traditional BBQ
 - 2) Chimichurri
 - 3) Marinara
 - 4) Teriyaki

- Pancetta-Wrapped Prawns Wrapped in house-cured pancetta
- Petite Local Mushroom Tartlet Topped with a quail egg
- NW Crab Cakes Northwest-style with Old Bay aioli
- NW Salmon Cakes Served with lemon-dill aioli
- Risotto Fritters
 - 1) Wild Mushroom Served with aioli
 - 2) Asparagus & pancetta served with aioli
- Potstickers - Pork or Vegetarian with a soy ginger dipping sauce
- Puffed Pastry Cup
 - 1) Beef Tenderloin and Mushroom
 - 2) Smoked Gouda & Red Pepper
 - 3) Spinach, Feta & Olive

Amuse-Bouches:

- Crab, Lemon & Chives in a grape tomato
- Twice Baked Baby Yukon Potato with house bacon
- Aged Tillamook® Cheddar Cheese in a baby Yukon Gold potato (vegetarian)
- Braised Pork Belly with seasonal garnish served on an Asian spoon
- Clams Casino
- Petite Lamb Meatball with golden raspberry coulis

displays & stations

{ RECEPTION DISPLAYS }

Minimums may apply

- **Assorted Cheese Platter**
Chef-selected cheeses with assorted crackers, nuts and dried fruit garnish
- **Chef's Cheese & Charcuterie Board**
Chef-selected, roasted, locally-cured meats and cheeses with Artisan crackers, candied nuts, dried fruit & seasonal chutney
- **Gulf Shrimp Cocktail Platter** (3 per)
Pinot Gris & lemon poached shrimp with cocktail sauce and lemon wedges
- **Seasonal Fruit Display**
Variety of cut seasonal fresh fruit, beautifully displayed
- **Roasted Vegetable Display**
Seasonal vegetables selected to give an array of color and flavors, roasted with herbs and spices
- **Creamy Baked Artichoke Dip**
with toasted crostini
- **Crudité Platter**
Chef-selected vegetables with housemade ranch dressing
- **Mezze Platter**
Grilled pita, sliced cucumber, carrot, Kalamata olives, feta cheese, red & yellow bell peppers, olive tapenade & hummus
- **Dessert Sampler** (3 per)
An assortment of Mini Desserts including: Cakes, Tarts, and/or Pastries
- **Cascading Display**
Upgrade your event with an elaborate display, that is a real show piece!
(requires on-site chef for 1 hour)



{ RECEPTION STATIONS }

Stations require an attendant and have a 20 guest minimum

- **Street Tacos** (2 per)
Choice of: Pulled Chicken or Carnitas
Served with corn tortillas, pickled vegetables, chopped cilantro, queso fresco, lime wedges, guacamole, and a salsa bar



- **House Sliders** (onsite catering only)
Choose from:
 - 1) Ground Chuck
 - 2) Pork Belly with Chimichurri Slaw
 - 3) Salmon cake
 - 4) Housemade Vegetarian Patty
 - 5) Pulled Pork with Traditional Slaw
- **Flank Steak Platter** (2 per)
Served with brioche buns, horseradish cream, green peppercorn demi-glace & caramelized onions
- **Gourmet Dip Station**
Choice of TWO Hot Dips:
 - 1) Artichoke and Jalapeño
 - 2) Cheesy Crab & Shrimp
 - 3) Roasted Tomato Caprese
 Choice of TWO Cold Dips:
 - 1) Olive Tapenade
 - 2) Seasonal Hummus
 - 3) Ranch
 - 4) Tzatziki
 - 5) Salmon Cream Cheese Spread
 - 6) Kalamata Feta Dip

{ CARVING STATIONS }

All Carving Stations require a 50 guest minimum, and a Chef onsite.

- **Slow-Roasted Porchetta** served with pork jus and Romesco sauce
- **Roast Turkey** & minted cranberry chutney
- **Oven-Roasted Prime Rib**
with creamy horseradish and au jus
- **New York Strip Steak** with a pepper-herb crust and a rustic chimichurri sauce
- **House-Cured Ham** (two weeks notice needed for curing) with pear chutney and ginger-maple glaze
- **Apple Wood Smoked Salmon Filet**
with a Lemon Chive Béarnaise

All Carving Stations served with Petite Rolls

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dinner buffets

{EASY PLANNING}

AWARD CEREMONIES | WEDDING RECEPTIONS | REHEARSAL DINNERS

Our Chef has carefully selected flavor palettes within each buffet package that are guaranteed to provide your guests an enjoyable, balanced, and wholesome Pacific Northwest dining experience.

{BUFFET PACKAGE #1}

Salad Choices: (select one)

- Signature Oregon Bleu Salad - fresh mixed greens topped with Rogue Creamery bleu cheese crumbles, toasted hazelnuts, pickled red onion, crisp bacon and red grapes tossed in our housemade strawberry vinaigrette
- Fresh Garden Salad - fresh mixed greens topped with sliced cucumber, carrots, cherry tomatoes and croutons, with choice of dressing: Ranch, Caesar, Bleu Cheese, Honey Poppyseed Citrus, Fire-Roasted Tomato Vinaigrette or Balsamic Vinaigrette

Entrée Choices:

Chicken entree included with package #1:

- Roasted Chicken Breast - with basil pesto

Select ONE of the following for 2nd entree:

- Braised Beef Short Ribs
- Slow-Roasted Pork Tenderloin - with reduced Portland cider
- Plank-Roasted Columbia River Salmon (1 per) with seasonal fruit salsa
- Cauliflower Steak - brined & grilled with veracruz sauce

Starch Choices: (select one)

- Smoked Cheddar Mashed Potatoes
- Gratin Dauphinois Potatoes
- Rice Pilaf with locally-sourced vegetables
- Pasta Pomodoro with tomatoes, basil, garlic and olive oil

Seasonal Vegetable Choices:

(choose from selections in box)

Artisan French-Style Dinner Rolls

Served with butter



{BUFFET PACKAGE #2}

Salad Choices: (select one)

- Traditional Caesar Salad - crisp romaine tossed with shaved Parmesan cheese, garlic croutons and traditional Caesar dressing; garnished with lemon wedges
- Panzanella Salad - sweet tomatoes, fresh mozzarella, basil vinaigrette, country olives & focaccia croutons
- Romaine & Spinach Salad - fresh romaine & spinach, citrus supremes, candied pine nuts, and shaved fennel, with a pomegranate & blood orange vinaigrette

Entrée Choices:

Chicken entree included with package #2:

- Balsamic-Honey Glazed Chicken Breast

Select ONE of the following for 2nd entree:

- Grilled Thick-Cut NY Steak - with bleu cheese & herb butter
- Grilled Catch of the Day (all fish requires kitchen personnel)
- Marsalla Pork Chops with Mushrooms and Shallots
- Quinoa Stuffed Bell Peppers - with sweet corn, black beans & pepperjack cheese

Starch Choices: (select one)

- Creamy Polenta - with fresh herbs
- Wild Mushroom Risotto
- Roasted Rosemary Red Potatoes
- Gouda Mashed Potatoes
- Vegetarian Pasta - with seasonal vegetables in an Oregon Pinot Gris cream sauce

Seasonal Vegetable Choices:

(choose from selections in box)

Housemade Herb Focaccia

Served with olive oil and balsamic

Chef's Seasonal Vegetable Selections:

Year Round: Chef's Choice of Seasonal & Local Vegetables

Spring: Asparagus, Parmesan Peas with Pancetta & Shallots, or Ramps with Spring Onions

Summer: Green Beans with Almond Slivers, Summer Squash, or Butter Basted Broccolini

Fall: Broccoli, Sesame Bok Choi, or Roasted Squash with Brown Sugar & Butter

Winter: Brown Sugar & Bacon Brussel Sprouts, Ginger Glazed Carrots, or Bacon Braised Cabbage

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plated dinners

Menus are not restricted to the listed items below. Our innovative kitchen staff often creates custom menu items that best suit your unique vision.



{ STARTER SALADS }

- **Butter Lettuce Salad**
Fresh butter lettuce with bacon lardons, Spanish blue cheese, pickled red onion, and hibiscus-lavender vinaigrette
- **Roasted Beet Salad**
Fresh local beets, roasted and tossed with toasted Oregon hazelnuts, goat cheese crumbles, baby arugula and champagne vinaigrette
- **Oregon Bleu Salad**
Fresh mixed greens topped with Rogue Creamery bleu cheese crumbles, toasted hazelnuts, pickled red onion, crisp bacon and red grapes tossed in our housemade strawberry vinaigrette

{ PLATED SELECTIONS }

Served with Artisan French-Style Dinners Rolls and Butter

- **Crimini-Crusted Filet Mignon**
Served with green peppercorn demi-glace, garlic mashed potatoes & seasonal vegetables
- **Green Chile Pork Shoulder**
Braised with pasilla peppers and cilantro.
Served with saffron rice & seasonal vegetables
- **Chicken Breast Roulade**
Stuffed with house-cured meats, herbs and cheese.
Served with creamy polenta & seasonal vegetables
- **Duck Confit**
Served with local fruit sauce, a harvest grain medley & seasonal vegetables
- **Sole Saltimbocca**
Wrapped in prosciutto topped with lemon caper beurre blanc. Served with crispy polenta & seasonal vegetables
- **Brown Butter Smoked Trout**
Served with creamed cauliflower and a wilted spinach salad
- **Portobello Napoleon**
Layered with roasted vegetables, red pepper & tomato, finished with marinara sauce & goat cheese

{ DESSERTS }

Please check our "Fabulous Desserts" page for plated dessert selections.

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cakes for all occasions

{ EAT CAKE }

WEDDINGS | GROOMS CAKE | BABY SHOWERS | GRADUATIONS | BIRTHDAYS | COMPANY LOGOS

All of our cakes are freshly made to order and are a one of a kind creations.

Our in-house Pastry Chef takes great pleasure in showcasing her style and philosophy, artfully creating custom cakes. From simple buttercream with delicate flavors to fondant-covered confectionary masterpieces, we work with you to create flavors and inspiring designs that meet your exact needs.

Cake prices are based on labor, difficulty of design, special stands or internal supports needed, and serving requirements. Character depictions, logos, symbols, seals, fondant & gumpaste decorations, and toppers are all available upon request. Fondant decorations, technique and topper prices are based on the time it takes to create them and are priced separately & accordingly. All cakes come with three layers of moist delicious cake, two layers of your choice of filling, and frosting.

Cake Size & Flavor Options - cakes start at 4.50 / serving

Our cakes include 1 or 2 flavors with frosting and can include textures, fresh flowers and special ribbon as part of the decoration. We offer one and two tiered options.

{ CAKE FLAVORS }

- Dark Chocolate
- Traditional White
- Lovely Lemon
- Strawberry Champagne
- Moist Carrot
- Red Velvet

{ CAKE FILLINGS }

- Chocolate Mousse
- Fresh Fruit & Cream
- Lemon Curd
- Strawberry Mousse
- Fruit Preserves

{ FROSTINGS }

- Classic Buttercream
(flavored buttercream frostings available)
- Whipped Cream
- Cream Cheese
- Chocolate Ganache

Examples of flavor combinations:

- Dark Chocolate Cake with Raspberry Filling, Chocolate Mousse and Chocolate Ganache
- Traditional White Cake with Strawberry Filling and Classic Buttercream
- Lovely Lemon Cake with Lemon Curd Filling and Cream Cheese Frosting
- Strawberry Champagne Cake with Strawberry Filling and Whipped Cream

Custom cakes can be created by special request.

"A party without cake is just a meeting."

JULIA CHILD



Servings Chart:

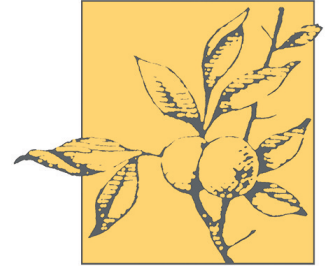
Round:

4"	6 servings
6"	10 servings
8"	15 servings
9"	22 servings
10"	30 servings
12"	45 servings
14"	65 servings
16"	90 servings
18"	115 servings

Square:

4"	8 servings
6"	12 servings
8"	24 servings
10"	40 servings
12"	60 servings
14"	84 servings
16"	112 servings
18"	144 servings

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wine selection

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{CHEERS}

HOME PARTIES

REUNIONS

BARS & BUFFETS

WINE & FOOD PAIRINGS

CORPORATE EVENTS

{TIER 1-\$16 BOTTLE}

- **Columbia Crest Cabernet, WA** The supple texture of this wine is complemented by flavors of cedar and dark fruits. Absolutely delicious.
- **Columbia Crest Chardonnay, WA** Ripe orchard fruit flavors are joined by creamy, buttery notes and balanced by lively acidity.
- **Underwood Pinot Noir, OR** Light and pretty raspberry fruit with well-integrated structure. Nicely balanced and true to variety.
- **Bridgeview Blue Moon Pinot Gris, OR** Soft and generous, appealing for its honey-scented pear and melon flavors, which echo nicely on the round finish.

{TIER 2-\$22 PER BOTTLE}

- **Foris Cabernet Sauvignon Rogue, OR** A big, dark wine with loads of black cherry fruit and plums with a savory, mushroom/earthy complexity finishing with supple tannins.
- **Foris Chardonnay, OR** White peach, and coriander all contribute to high-note aromas accentuated by subtle notes of barrel fermentation.
- **King's Ridge Pinot Noir, OR** A combination of rich red fruit flavors with freshness and vibrancy unique to Pinot Noir.
- **King's Ridge Pinot Gris, OR** Richly textured Pinot Gris, crafted from carefully chosen vineyards in the coolest parts of the Willamette Valley.

{TIER 3-\$27 PER BOTTLE}

- **Sokol Blosser Evolution Red, OR** Flavors of black cherry and currants. Vibrant acidity with a big, bold and round taste.
- **Sokol Blosser Evolution White, OR** Spicy and floral on the nose, with a soft and round sweetness that is tempered by a burst of citrus. Delicious!
- **Erath Pinot Noir, OR** Explosively aromatic and abundantly fruit forward, this Pinot offers all the versatility you expect from Oregon.
- **Erath Pinot Gris, OR** Fragrant rose petal, soft talc and sassy key lime introduce this aromatic Pinot Gris.

{BUBBLES}

- **Domaine Ste. Michelle Brut, WA** – \$15.00 per bottle. With delicate flavors of apples and citrus and lively acidity, Michelle Brut is the perfect sparkling wine.
- **Piper Sonoma, CA** – \$20.00 per bottle. Piper Sonoma Brut is made in the Traditional Method used in Champagne. Aged on lees for 18 months and then blended with 20-25% reserve wines. A perfect complement to any event.
- **Taittinger Brut La Francaise, France** – \$60.00 per bottle. Showing class and style, offering stunning richness while exhibiting excellent overall balance. Active on the palate, with bright core fruits and zesty citrus and mineral flavors.
- **Ruffina Prosecco, Italy**
\$15.00 per bottle. Fruity and fragrant with clean notes of citrus, pears. While intense flavors of apples and peaches give the wine a pleasing finish.



REVISED 3/17/2017

{SPECIAL RESERVE}

Reedville Reserve Pinot Noir 2014, OR
McMinnville AVA - \$32.00 per bottle. Bright maroon with flecks of purple. The nose is bursting with ripe blackberry, huckleberry, and chocolate covered blueberries supported by notes of graphite and black tea.

Reedville Reserve Pinot Noir Rosé 2015, OR
McMinnville AVA - \$26.00 per bottle. A bright salmon color with luminescent orange highlights. On the nose there is a vibrant mix of ripe strawberry, rhubarb, satsuma, and rose petal.

Beverage & Bar Service

WEDDINGS | CORPORATE EVENTS | WINE & FOOD PAIRINGS | BUFFETS | REUNIONS | PARTIES | CELEBRATE }

{ BAR SERVICE }

Reedville Catering bartenders are OLCC licensed, insured and committed to responsible service of alcohol to your guests. Our bartenders, event managers, and lead caterers reserve the right to refuse service to anyone they deem to have had too much to drink or to guests who do not show proper identification. *This is at the sole discretion of the bartender(s), event manager, and lead caterers serving at the event.*

Beer & Wine Setup Fee: \$100 per bar

- Includes liability insurance, ice, galvanized tubs, bar linen, and barware to be used with beer, wine, and non-alcoholic beverages

Full Bar Setup Fee: \$150 per bar

- Includes liability insurance, ice, galvanized tubs, bar linen, and barware to be used with beer, wine, hard alcohol and non-alcoholic beverages

Client may provide their own alcohol (corkage fees will apply) or select from Reedville's wine list at per bottle prices.

Beer by the Bottle:

- Widmer Hefweizen
- Alaska Amber Ale
- Ninkasi Total Domination IPA
- Full Sail Pilsner
- Black Butte Porter
- Angry Orchard Cider

Other beers & kegs available upon request

House Spirits:

- Absolut Vodka
- Tanqueray Gin
- Bacardi Silver Rum
- Sauza Tequila
- Jack Daniels Tennessee Whiskey
- Johnnie Walker Red Label Scotch

Other spirits available upon request

{ NON-ALCOHOLIC BEVERAGES }

Hot Beverages:

- Freshly Ground French Roast Coffee (regular and decaf)
- Ethiopian Yergacheffe Gourmet Coffee
- Tazo Hot Tea
- Traditional Hot Cocoa
- Hot Mulled Cider



Cold Beverages:

- Homemade Sparkling Punch
- Lemonade (traditional or seasonal fruit flavor)
- Strawberry Lemonade
- Iced Tea (traditional or seasonal fruit flavor)
- Infused Ice Water (suggested choices: cucumber, mint, citrus, or fresh fruit)

Bottles & Canned Beverages:

- Bottled Water
- La Croix Assorted Flavor Sparkling Water
- Barq's Root Beer, Dr. Pepper, Diet Coke, Classic Coke, Sprite
- Knudsen and Ocean Spray Assorted Juices
- Izze Assorted Flavor Sparkling Sodas
- Martinelli's Gold Medal Sparkling Cider
- Assorted Bottled Lipton Iced Teas

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the details

{GOOD TO KNOW}

{DELIVERY SERVICES}

Delivery with Setup:

- Includes delivery and setup of buffet style meal with disposable serviceware

Delivery with Setup & Return Cleanup:

- Includes delivery and setup of buffet style meal with reusable serviceware with return cleanup service post-event

{RENTALS & DISPOSABLE SERVICWARE}

Reedville Linens:

- Includes napkins, guest table linens, buffet linens and skirting, and accent linens in an assortment of colors

Reedville Rentals:

- Includes glass plates, silverware, and assorted glassware

Disposable Serviceware:

- Includes serving platters and bowls, service utensils, plates, utensils, cups & napkins

Please contact our Event Planners for rentals and pricing. We can source a variety of equipment and props to suit your specific needs with specialty items including tables, chairs, linens, plates, flatware, glassware, dance floors, carving stations, specialty lighting, bars, coat racks, lattice arches and more.

{STAFFING}

- Reedville Catering offers competent, friendly & experienced Event Managers, Catering Servers, Full Service Bartenders, Chefs and Kitchen Staff.

{EVENT DEPOSIT & GUEST COUNT}

Deposit:

- Reedville Catering requests a deposit of \$500 to reserve your event date. Larger events may require a 50% deposit of estimated cost three months prior to the event date. Payment may be made by check, debit card, or credit card (Visa, Mastercard, American Express, and Discover all accepted).

Guest Count Guarantee:

- Final guest count must be received at least five (5) business days prior to the event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number.

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