



Holiday

2026 MENU

Jake's
GRILL

• EST. 1994 •

JakesGrill.com



BRUNCH MENU

Minimum of 20 Guests | \$5 Upcharge Per Person If Under 20 Guests
Includes Assorted Juices, Coffee, Decaf Coffee & Hot Tea

RIP CITY CONTINENTAL

\$26 per person

Seasonal Selection of Fresh Fruit & Berries

Chef's Choice Assorted Petite Pastries

Whipped Butter & Fresh Fruit Preserves

ADD ON

Yogurt and Granola Parfaits
with Seasonal Berries | \$6.50 each

Croissant Sandwich with
Scrambled Eggs, Ham & Cheddar | \$6.75 each

MORNING CLASSICS

\$38 per person

Seasonal Fresh Fruit Display

Chef's Choice Assorted Petite Pastries

Whipped Butter & Fresh Fruit Preserves

Classic Scrambled Eggs with
Tillamook Cheddar Cheese

Oven Roasted Breakfast Potatoes

Bell Peppers & Onions

Country Pork Sausage Links

Hickory Smoked Bacon

ULTIMATE PORTLANDIA BRUNCH

\$48 per person

Chef's Choice Assorted Petite Pastries

Whipped Butter & Fresh Fruit Preserves

Seasonal Selection of Fresh Fruit & Berries

Mixed Greens Salad

*Cucumber, Radish, Carrots, Gouda, Mandarin Oranges,
Roasted Cashews, Miso Maple Vinaigrette*

Curried Cauliflower & Garbanzo Bean Salad

Arugula, Carrots, Dried Cranberries, Roasted Cashews

Madagascar Vanilla French Toast

Honey Pecan Butter & Maple Syrup

Oven Roasted Salmon

Herbed Salsa Verde

Sweet Onion Gratin Potatoes

Scrambled Eggs

Tillamook Cheddar Cheese

Country Pork Sausage Links

Hickory Smoked Bacon

Herb Marinated Grilled Chicken

Artichokes, Mint

Add a 22% service fee to all goods and services. 611 SW 10th Ave, OR, 97205

Phone: (503) 241-2125 | Fax: (503) 241-2114 | Info@jakescatering.com



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APPETIZERS

Crispy Calamari

Buttermilk Marinated Calamari, Spicy Calabrian Chili Aioli, Espelette | Serves 4 | \$17.90

Jake's Famous Mini Crab Cakes

Saffron Aioli

25 pieces | \$115

Jumbo Prawn Cocktail

Spicy Cocktail Sauce

25 pieces | \$110

Seared Ahi Tuna

Micro Greens, Wonton Chips and Wasabi Crema

25 pieces | \$115

Florentine Stuffed Mushrooms

Creamy Spinach

25 pieces | \$90

Spanakopita

Spinach, Feta, Phyllo Dough

25 pieces | \$90

PLATTERS

Imported & Domestic Cheese Display

Face Rock Aged Cheddar, Twin Sisters Creamery Watcom Blue, Ferndale Farmstead Fontina, Apple Farms Young Gouda, Cascadia Creamery Tome
Served with Grapes, Berries & Crackers

Serves 15 | \$240

Serves 25 | \$400

Charcuterie Platter

Genoa Salami, Prosciutto, Sweet Copa, Sopressata, Buffalo Mozzarella, Fontina, Pickled Vegetables
Served with French Baguette & Gourmet Crackers

Serves 15 | \$270

Serves 25 | \$450



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SILVER LUNCH MENU

\$45 per person

STARTER

select one

Wedge Salad

Tomatoes, Bacon, Blue Cheese Dressing

Hearts of Romaine Caesar

Parmesan, Garlic Croutons

ENTRÉE

select three

Blackened Wild Alaskan Rockfish

*Crab-Corn Salad, Saffron Tomato Sauce,
Garlic Mashed Potatoes, Seasonal Vegetables*

Bucatini Amatriciana

*Braised Pork Cheeks, Plum Tomatoes, White Wine,
Chili Flakes, Pecorino Romano*

Chicken Fettuccini

*Mushrooms, Spinach, Parmesan,
White Wine Cream Sauce*

Char Grilled Hand Pressed Cheeseburger

*Tillamook cheddar, Lettuce, Tomato, Red Onion,
Garlic Aioli, French Fries*

Smoked Turkey Croissant Sandwich

*Cranberry Mayonnaise, Lettuce, Tomato,
Apple Wood Smoked Bacon, French Fries*

DESSERT

select one

Vanilla & Chocolate Cheesecake

Candied Kumquat

Chocolate Truffle Cake

Toffee Bread Pudding

Crème Anglaise, Chantilly Cream, Toffee Crunch

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GOLD LUNCH MENU

\$55 per person

STARTER

select one

Mixed Greens

*Field Greens, Mandarin Oranges, Candied Walnuts,
Blue Cheese Crumbles, Dried Cranberries, Raspberry Vinaigrette*

Wedge Salad

Tomatoes, Bacon, Blue Cheese Dressing

ENTRÉE

select three

Steak Frites Au Poivre

*Grilled Flat Iron Steak, Garlic Butter Fries,
Blue Cheese, Peppercorn Sauce*

Roasted Wild King Salmon

*Potato Purée, Foraged Mushrooms, Asparagus Tips,
Salsa Verde Cream*

Chicken Fettuccini

Mushrooms, Spinach, Parmesan, White Wine Cream Sauce

Char Grilled Hand Pressed Cheeseburger

*Tillamook Cheddar, Lettuce, Tomato, Red Onion, Garlic Aioli,
French Fries*

Dungeness Crab & Bay Shrimp Salad

*Roma Tomato, Cucumber, Kalamata Olives, Egg,
Thousand Island Dressing*

DESSERT

select one

Vanilla & Chocolate Cheesecake

Candied Kumquat

Chocolate Truffle Cake

Toffee Bread Pudding

Crème Anglaise, Chantilly Cream, Toffee Crunch

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BUFFET LUNCH MENUS

Minimum of 20 Guests | \$5 Upcharge Per Person If Under 20 Guests

DELI BOARD

\$38 per person

Seasonally Inspired Chef's Choice Soup

Radicchio, Romaine & Butter Lettuces

Pear Tomatoes, Focaccia Croutons, English Cucumber, Feta Cheese & White Balsamic Vinaigrette

Pasta Salad

Cavatappi Pasta, Spring Vegetables & Assorted Peppers

Potato Chips

Build Your Own Sandwich

Sliced Breads & Sandwich Rolls

Honey Baked Ham, Turkey, Roast Beef & Vegan Chickpea Salad, Swiss, Tillamook Sharp Cheddar, Provolone Cheese Stone Ground Mustard, Dijon Mustard & Mayonnaise Lettuce, Tomato, Pickles, Shaved Red Onion

Assorted Cookies

NORTHWEST BUFFET

\$46 per person

Spinach Salad

Red Onion, Tart Apple, Candied Walnuts, Dried Cranberries, Apple Cider Vinaigrette

Herb & Garlic Marinated Breast of Chicken

Sun-dried Tomato Basil Cream Sauce

Chipotle Dry Rubbed New York Striploin

Caramelized Onions & Sautéed Mushrooms

Roasted Salmon

Grilled Pineapple Salad, Lemongrass Beurre Blanc

Ruby Wild Rice Blend

Seasonal Vegetables

DESSERT

select two

New York Cheesecake

Chocolate Truffle Cake

Crème Brûlée

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SILVER DINNER MENU

AVAILABLE FOR GROUPS OF 10-15 GUESTS

STARTERS

select two | \$12 each

Wedge Salad

*Tomatoes, Bacon,
Blue Cheese Dressing*

Hearts of Romaine Caesar

Parmesan, Garlic Croutons

Cup of Clam Chowder

ENTRÉES

select three

8oz Filet Mignon | \$51

Mashed Potatoes, Seasonal Vegetables

10oz USDA Prime Sirloin | \$41

Mashed Potatoes, Seasonal Vegetables

13oz USDA Choice Ribeye | \$52

Mashed Potatoes, Seasonal Vegetables

14oz USDA Prime New York | \$63

Mashed Potatoes, Seasonal Vegetables

Cider Glazed Pork Short Rib | \$34

Roasted Brussels Sprouts, Fontina Polenta, Orange Gremolata

select three

Dungeness Crab & Bay Shrimp Stuffed Salmon | \$38

Mashed Potatoes, Seasonal Vegetables

Roasted Wild King Salmon | \$39

Potato Purée, Foraged Mushrooms, Asparagus Tips, Salsa Verde Cream

Blackened Wild Alaskan Rockfish | \$31

Mashed Potatoes, Crab-Corn Salad, Saffron Tomato Sauce

Honey & Verjus Glazed Chicken | \$34

Roasted Chicken, Mashed Potatoes, Roasted Tomatoes, Pickled Mushrooms

Vegetarian Pasta Primavera | \$28

DESSERT

select two

\$10 each

Vanilla & Chocolate Cheesecake

Candied Kumquat

Toffee Bread Pudding

Chef's Featured Dessert

*Crème Anglaise, Chantilly Cream,
Toffee Crunch*

Chocolate Truffle Cake

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GOLD DINNER MENU

AVAILABLE FOR GROUPS OF 15-50 GUESTS

Groups of 15-24: May order upon arrival

Groups of 25-50: Pre-Selected meal choices are due four business days in advance

\$65 PER PERSON

STARTER

select one

Mixed Greens

Field Greens, Mandarin Oranges, Candied Walnuts, Blue Cheese Crumbles, Dried Cranberries, Raspberry Vinaigrette

Beet & Tangerine Salad

Tangerine Vinaigrette, Frisee, Feta Cream, Pistachio

ENTRÉES

select four

6oz Filet Mignon

Mashed Potatoes, Seasonal Vegetables

10oz USDA Prime Sirloin

Mashed Potatoes, Seasonal Vegetables

Apple Cherry Grilled Pork Chop

Roasted Vegetables, Apple Cherry Chutney, Caramelized Fig Balsamic

Roasted Wild King Salmon

Potato Purée, Foraged Mushrooms, Asparagus Tips, Salsa Verde Cream

Blackened Alaskan Rockfish

Mashed Potatoes, Crab-Corn Salad, Saffron Tomato Sauce

Honey & Verjus Glazed Chicken

Roasted Chicken, Mashed Potatoes, Roasted Tomatoes, Pickled Mushrooms

Vegetarian Pasta Primavera

DESSERT

select one

Vanilla & Chocolate Cheesecake

Candied Kumquat

Chocolate Truffle Cake

Toffee Bread Pudding

Crème Anglaise, Chantilly Cream, Toffee Crunch

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PLATINUM DINNER MENU

AVAILABLE FOR GROUPS OF 15-50 GUESTS

Groups of 15-24: May order upon arrival

Groups of 25-50: Pre-Selected meal choices are due four business days in advance

\$75 PER PERSON

STARTERS

select two

Mixed Greens

Field Greens, Mandarin Oranges, Candied Walnuts, Blue Cheese Crumbles, Dried Cranberries, Raspberry Vinaigrette

Hearts of Romaine Caesar

Parmesan, Garlic Croutons

Cup of Clam Chowder

DESSERT

select two

Vanilla & Chocolate Cheesecake

Candied Kumquat

Chocolate Truffle Cake

Toffee Bread Pudding

Crème Anglaise, Chantilly Cream, Toffee Crunch

ENTRÉES

select four

8oz Filet Mignon

Mashed Potatoes, Seasonal Vegetables

14oz USDA Choice New York Strip

Mashed Potatoes, Seasonal Vegetables

Cider Glazed Pork Short Rib

Roasted Brussels Sprouts, Fontina Polenta, Orange Gremolata

Dungeness Crab & Bay Shrimp Stuffed Salmon

Mashed Potatoes, Seasonal Vegetables

Roasted Wild King Salmon

Potato Purée, Foraged Mushrooms, Asparagus Tips, Salsa Verde Cream

Blackened Alaskan Rockfish

Mashed Potatoes, Crab-Corn Salad, Saffron Tomato Sauce

Honey & Verjus Glazed Chicken

Roasted Chicken, Mashed Potatoes, Roasted Tomatoes, Pickled Mushrooms

Vegetarian Pasta Primavera

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BUFFET DINNER MENU

AVAILABLE FOR GROUPS OF 25-50

\$65 per person

Farro Roasted Cauliflower Salad

Kalamata Olives, Fire Roasted Tomatoes, Feta Cheese, Lemon Basil Vinaigrette

Winter Panzanella

Toasted Focaccia, Roasted Butternut Squash, Brussels Sprouts, Red Onions & Apple Cider Vinaigrette

Pistachio Crusted Salmon

Tangerine Rosemary Butter

Roasted London Broil Bourguignon

Button Mushrooms, Pearl Onions, Bacon Lardons, Red Wine Demi

Pan Roasted Chicken

Smoked Tomato Jus

Roasted Garlic Mashed Potatoes

Roasted Brussels Sprouts

Cipollini Onions, Bacon Lardons

DESSERTS

Chef's Sweets Table

Selection of Cakes, Pies, and Miniature Sweets

TREAT YOUR GUESTS WITH A FUN STEAK GIFT!

Individually wrapped chefs thermometer, Classic Jake's Steak Rub and "Doneness Chart"

So your guests can recreate their favorite steak at home!

\$15 each

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WINE & COCKTAILS

WINES

Served by the bottle. Additional wine offerings available, ask your host for our full wine list.

CHANDON BRUT, CALIFORNIA 61

MUMM NAPA BRUT ROSÉ, NAPA COUNTY 65

STAGS' LEAP WINERY CHARDONNAY, NAPA VALLEY 69

JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY 87

CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH 79

SANTA MARGHERITA PINOT GRIGIO, VALDADIGE 66

HESS COLLECTION 'ALOMI' CABERNET SAUVIGNON, NAPA VALLEY 89

DAOU CABERNET SAUVIGNON, PASO ROBLES 59

ORIN SWIFT 'ABSTRACT' RED BLEND, CALIFORNIA 79

MARKHAM VINEYARDS MERLOT, NAPA VALLEY 70

ARGYLE 'BLOOMHOUSE' PINOT NOIR, WILLAMETTE VALLEY 55

BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR, SANTA MARIA VALLEY 111

SIGNATURE COCKTAIL

WINTER'S PUNCH

Patrón Silver Tequila, Monin Vanilla, Monin Cinnamon,
POM Pomegranate Juice, fresh lime 16

ALCOHOL-FREE

SNOW-JITO

Fluère Spiced Cane Rum Alternative, Monin Spiced Brown Sugar,
Fever-Tree Ginger Beer, mint, lime 13

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