

Jake's GRILL

• EST. 1994 •

PRIVATE DINING MENU

JakesGrill.com  



BRUNCH MENU

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

RIP CITY CONTINENTAL

\$24 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

\$34 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

\$44 per person

Chef's Choice Assorted Petite Pastries

Whipped Butter & Fresh Fruit Preserves

Seasonal Selection of Fresh Fruit & Berries

Marinated Mushroom Artichoke Salad

*Roasted Red Pepper, fresh basil
& Italian vinaigrette*

Bay Shrimp Cavatappi Salad

*Red Onion, Capers, Asparagus Tips,
Hazelnuts, Red & Yellow Peppers
in a Creamy Lemon Dill Dressing*

Scrambled Eggs with

Tillamook Cheddar Cheese

Country Pork Sausage Links

Hickory Smoked Bacon

Herb Marinated Grilled Chicken

Sundried Tomato Basil Cream Sauce

Oven Roasted Salmon

Lemon Dill Beurre Blanc

Au Gratin Potatoes

Add 22% service to all goods and services.

611 SW 10th Ave, OR, 97205 | Phone: (503) 241-2125 | Fax: (503) 241-2114 | Info@jakescatering.com



APPETIZERS

Crispy Calamari

Buttermilk marinated calamari, spicy Calabrian chili aioli, grilled lemon, espelette

Serves 4 | \$17.90

Jake's Famous Mini Crab Cakes

Saffron Aioli

25 pieces | \$115

Jumbo Prawn Cocktail

Spicy Cocktail Sauce, Lemon

25 pieces | \$110

Seared Ahi Tuna

Micro Greens, Wonton Chip and Wasabi Crema

25 pieces | \$115

Florentine Stuffed Mushrooms

Creamy Spinach

25 pieces | \$90

Spanakopita

Spinach, Feta, Phyllo Dough

25 pieces | \$90

PLATTER

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

\$38 per person

STARTER

select one

Mixed Greens

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

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*

Grilled Chicken Breast Sandwich

*Applewood Smoked Bacon, Tomato, Arugula, Fontina,
Red Pepper Ketchup, French Fries*

DESSERT

select one

Seasonal Cheesecake

Chocolate Truffle Cake

Crème Brulee

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GOLD LUNCH MENU

\$54 per person

STARTER

select one

Mixed Greens

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

Hearts of Romaine Caesar

Parmesan, Garlic Croutons

ENTRÉE

select three

USDA Prime Sirloin

Mashed Potatoes, Seasonal Vegetables

Roasted Wild King Salmon

Potato puree, 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

Grilled Chicken Breast Sandwich

*Applewood Smoked Bacon, Tomato, Arugula,
Fontina, Red Pepper Ketchup, French Fries*

DESSERT

select one

Seasonal Cheesecake

Chocolate Truffle Cake

Crème Brulee

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BUFFET LUNCH MENUS

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

DELI BOARD

\$35 per person

Seasonally Inspired Chef's Choice Soup

Radicchio, Romaine & Butter Lettuces

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

Basil Pesto Pasta Salad

Cavatappi Pasta, Spring Vegetables & Assorted Peppers

Potato Chips

Build Your Own Sandwich Assorted

Sliced Breads & Sandwich Rolls

*Honey baked ham, Turkey, Roast Beef & Pastrami,
Swiss, Tillamook Sharp Cheddar, Provolone Cheese
Stone Ground Mustard, Dijon Mustard & Mayonnaise
Lettuce Tomato Pickles Shaved Red Onion*

Assorted Cookies

NORTHWEST BUFFET

\$43 per person

Spinach Salad

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

Herb & Garlic Marinated Breast of Chicken

Sundried Tomato Basil Cream Sauce

Chipotle Dry Rubbed New York Striploin

Caramelized Onions & Sautéed Mushrooms

Southwest Spiced Salmon

Sweet Corn Maque Choux, Fresh Avocado

Ruby Wild Rice Blend

Seasonal Vegetables

DESSERT

select two

New York Cheesecake

Chocolate Truffle Cake

Crème Brulee

Add 22% service to all goods and services.

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SILVER DINNER MENU

Available for Groups of 10-15 guests

STARTERS

select two

\$12 each

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

ENTRÉES

select three

8oz Filet Mignon | \$49

Mashed Potatoes, Seasonal Vegetables

10oz USDA Prime Sirloin | \$39

Mashed Potatoes, Seasonal Vegetables

13oz USDA Choice Ribeye | \$50

Mashed Potatoes, Seasonal Vegetables

14oz USDA Prime New York | \$62

Mashed Potatoes, Seasonal Vegetables

Cider Glazed Pork Short Rib | \$34

*Roasted Brussels Sprouts, Fontina Polenta,
Orange Gremolada*

select three

Dungeness Crab & Bay Shrimp Stuffed Salmon | \$36

Mashed Potatoes, Seasonal Vegetables

Roasted Wild King Salmon | \$37

*Potato puree, foraged mushrooms,
asparagus tips, salsa verde cream*

Classic Shrimp Pomodoro | \$28

Linguini, Spicy Marinara, Fresh Basil, Parmesan

Blackened Wild Alaskan Rockfish | \$30

*Mashed Potatoes, Crab-Corn Salad,
Saffron Tomato Sauce*

Honey & Verjus Glazed Chicken | \$28

*Roasted chicken, mashed potatoes,
roasted tomatoes, pickled mushrooms*

Vegetarian Pasta Primavera | \$28

DESSERT

select two

\$10 each

Seasonal Cheesecake

Chocolate Truffle Cake (GF)

Crème Brulee

Chef's Featured Dessert

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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*

Hearts of Romaine Caesar

Parmesan, Garlic Croutons

ENTRÉES

select four

6oz Filet Mignon

Mashed Potatoes, Seasonal Vegetables

10oz USDA Prime Sirloin

Mashed Potatoes, Seasonal Vegetables

Cider Glazed Pork Short Rib

Roasted Brussels Sprouts, Fontina Polenta, Orange Gremolada

Roasted Wild King Salmon

Potato puree, 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

Seasonal Cheesecake

Chocolate Truffle Cake (GF)

Crème Brulee

Chef's Featured Dessert

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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

ENTRÉES

select four

8oz Filet Mignon

Mashed Potatoes, Seasonal Vegetables

13oz USDA Choice Ribeye

Mashed Potatoes, Seasonal Vegetables

Cider Glazed Pork Short Rib

Roasted Brussels Sprouts, Fontina Polenta, Orange Gremolada

Dungeness Crab & Bay Shrimp Stuffed Salmon

Mashed Potatoes, Seasonal Vegetables

Roasted Wild King Salmon

Potato puree, 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 two

Seasonal Cheesecake

Chocolate Truffle Cake (GF)

Crème Brulee

Chef's Featured Dessert

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BUFFET DINNER MENU

Available for groups of 25-50

\$55 per person

Mixed Greens

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

Hearts of Romaine Caesar

Parmesan, Garlic Croutons

Herb Marinated Chicken Breast

Sundried Tomato Basil Cream Sauce

Seared Salmon

with Citrus Cream Sauce

Grilled Flank Steak

Chimichurri OR Port Demi-Glace

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

DESSERTS

select two

Seasonal Cheesecake

Chocolate Truffle Cake (GF)

Crème Brulee

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