Jake's GRILL

• EST. 1994 •

PRIVATE DINING MENU

JakesGrill.com

Jake's GRILL
• EST. 1994 •

BRUNCH MENU

Minimum of 20 Guests | $5 Upcharge 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 Onions Gratin Potatoes

Scrambled Eggs
Tillamook cheddar cheese

Country Pork Sausage Links

Hickory Smoked Bacon

Herb Marinated Grilled Chicken
artichokes, mint

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

Jake's GRILL
• EST. 1994 •

APPETIZERS

Crispy Calamari
buttermilk marinated calamari, spicy calabrian chili aioli, grilled lemon, espelette
Serves 4 | $17.90

Jake's Famous Mini Crab Cakes
vadouvan curry 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

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

Jake's GRILL
• EST. 1994 •

SILVER LUNCH MENU

$45 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 Caramel

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

Jake's GRILL
• EST. 1994 •

GOLD LUNCH MENU

$55 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

King Salmon
chef inspired seasonal preparation

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 Caramel

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

Jake's GRILL
• EST. 1994 •

BUFFET LUNCH MENUS

Minimum of 20 Guests | $5 Upcharge 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 & oregano vinaigrette

Potato Chips

Build Your Own Sandwich Assorted
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

Honey & Verjus Chicken
roasted tomatoes, pickled mushrooms

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 Caramel

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

Jake's GRILL
• EST. 1994 •

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 | $52
mashed potatoes, seasonal vegetables

10oz USDA Prime Sirloin | $42
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 gremolada

Dungeness Crab & Bay Shrimp Stuffed Salmon | $38
mashed potatoes, seasonal vegetables

King Salmon | $39
chef inspired seasonal preparation

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

Seasonal Cheesecake

Chocolate Truffle Cake (GF)

Crème Caramel

Chef's Featured Dessert

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

Jake's GRILL
• EST. 1994 •

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

King Salmon
chef inspired seasonal preparation

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 Caramel

Chef's Featured Dessert

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

Jake's GRILL
• EST. 1994 •

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

14oz 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

King Salmon
chef inspired seasonal preparation

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 Caramel

Chef's Featured Dessert

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

Jake's GRILL
• EST. 1994 •

BUFFET DINNER MENU

Available for groups of 25-50
$65 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 Caramel

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