

PORTLAND CITY GRILL®
On the 30th floor

LUNCH SPECIAL OCCASION MENUS

Where original hospitality, creative cuisine, and modern energy come together.

Experience the evolution of dining with Portland City Grill - where sophistication meets trendsetting cuisine. Sitting on the 30th floor of the US Bank tower (The Big Pink), Portland City Grill boasts the best view in the city, with a spectacular panorama of the Cascade Mountains. Dazzle your palate with an imaginative blend of classic cuisine, with northwestern influences bestowed upon steaks, seafood, and an extensive sushi menu.

RECEPTION MENU

CHILLED HORS D'OEUVRES

Stationary hors d'oveuvres priced per dozen

WATERMELON & FETA BROCHETTE $40
Fresh herbs, balsamic reduction

GREEK BROCHETTE $40
Cucumber, fresh mozzarella, kalamata olives, cherry tomatoes, balsamic glaze

SPICY TUNA ROLL* $45
Wasabi, soy, pickled ginger

CALIFORNIA ROLL* $55
Crab, avocado, wasabi, soy, pickled ginger

SHRIMP COCKTAIL $60
House-made cocktail sauce

SMOKED SALMON MOUSSE* $60
Cucumber cup, capers, dill

AHI TUNA POKE* $75
Avocado, togarashi, crispy wontons

BEEF TARTARE* $75
Crostini, capers, olive oil

CRAB & SHRIMP CEVICHE* $75
Peruvian citrus marinade

BLINIS & CAVIAR* $90
Crème fraiche, chives

HOT HORS D'OEUVRES

Stationary hors d'oveuvres priced per dozen

WILD MUSHROOM & GOAT CHEESE CANAPÈ $40
Crostini, balsamic reduction

THAI BBQ PORK BELLY BROCHETTE $40
Glazed, sesame + cilantro

GRILLED CHICKEN SATAY $45
Peanut sauce, sesame

BACON WRAPPED DATES $60
Goat cheese stuffed

ARANCINI $60
Seasonal preparation

SPICY BEEF & PINEAPPLE BROCHETTE* $95
Achiote, Fresno chili

MINI BEEF WELLINGTON* $95
Truffle demi-glace

DUNGENESS CRAB CAKES $135
Béarnaise

DESSERT OFFERINGS

Price per piece $7.50

TAHITIAN VANILLA POT DE CRÈME

SEASONAL CHEESECAKE

FLOURLESS CHOCOLATE TORTE

CHEF'S DESSERT

SHOWCASE PLATTERS

SEASONAL VEGETABLES
Assorted grilled + roasted + raw + pickled, served with creamy herb dressing + hummus
SM (serves 12) $45 | **M** (serves 25) $85 | **L** (serves 50) $160

FRESH SEASONAL FRUIT
SM (serves 12) $65 | **M** (serves 25) $123 | **L** (serves 50) $225

CRAB QUESO
Dungeness crab, artisan bread
SM (serves 12) $56 | **M** (serves 25) $123 | **L** (serves 50) $225

COMBINATION SUSHI ROLLS
California + spicy tuna + charred vegetable
SM (serves 12) $70 | **M** (serves 25) $133 | **L** (serves 50) $245

ARTISAN CHEESE
Fresh fruit and berries, bread, assorted crackers
SM (serves 12) $75 | **M** (serves 25) $142 | **L** (serves 50) $250

CHARCUTERIE
Select cured meats, seasonal accoutrements, roasted and pickled vegetables, olives. crackers
SM (serves 12) $100 | **M** (serves 25) $190 | **L** (serves 50) $350

BAKED BRIE IN PUFF PASTRY
Seasonal fruit compote, assorted crackers, garlic crostini, fresh berries, candied nuts, honey
Serves 50 $250

CHILLED ASSORTED SEAFOOD*
Oysters, shrimp cocktail, spicy tuna roll, tuna poke, lobster tail, mussels, accoutrements
SM (serves 12) $325 | **M** (serves 25) $615 | **L** (serves 50) $1,150

CARVING STATIONS

CREATE A MEMORABLE DINING EXPERIENCE WITH OUR CHEF-ATTENDED CARVING STATIONS, EACH SERVED WITH BRIOCHE BUNS + THOUGHTFULLY SELECTED ACCOMPANIMENTS.
SERVES 25 GUESTS

SLOW ROASTED PRIME RIB $400

HERB ROASTED BEEF TENDERLOIN $425

CEDAR ROASTED KING SALMON $225

WHOLE ROASTED BONE IN RACK OF PORK $225

HERB CRUSTED RACK OF LAMB $525



TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX $10
Add label with a customized message or Your Company logo +$1 per box

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. 23% service charge not included. A minimum of 20 guests is required.
*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. veg Vegetarian. May contain eggs and/or dairy. Prices and menu items subject to change.

PLATED LUNCH MENUS

Available for events beginning before 3 pm.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.
House Salad may be substituted for Caesar on any menu.



ROSE CITY $45

3 course menu including dessert

FIRST COURSE

Select 1 option for your guests

PETITE ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing, lemon

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted.

PAN SEARED STEELHEAD*
Beurre blanc, chives

CHAR-GRILLED SIRLOIN*
8 oz., demi-glace

AHI TUNA POKE BOWL*
Sushi rice, pickled cucumbers, avocado, spicy ponzu dressing

MEDITERRANEAN ROASTED CHICKEN
Caramelized onions, capers, kalamata olives, roasted peppers + garlic

BROILED CAULIFLOWER STEAK
Cauliflower purée, petite arugula salad, toasted hazelnuts

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

CHOCOLATE MOUSSE

SKYLINE $50

3 course menu including dessert

FIRST COURSE

Select 1 option for your guests

PETITE ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing, lemon

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted.

PAN SEARED KING SALMON*
Beurre blanc, chives

SURF & TURF*
8oz. sirloin, demi-glace + garlic shrimp

AHI TUNA POKE BOWL*
Sushi rice, pickled cucumbers, avocado, spicy ponzu dressing

MEDITERRANEAN ROASTED CHICKEN
Caramelized onions, capers, kalamata olives, roasted peppers + garlic

BROILED CAULIFLOWER STEAK
Cauliflower purée, petite arugula salad, toasted hazelnuts

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

CHOCOLATE MOUSSE





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LUNCH BUFFET MENU

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests.
Guests enjoy an assortment of dining options from an artfully decorated buffet.



WILLAMETTE $52

STARTERS
Select 1 option for your guests

PETITE ROMAINE CAESAR
Parmesan cheese crisps, achiote sauce, sweet pepper

NEW ENGLAND CLAM CHOWDER

ENTRÉE
Select 1 option for your guests

CEDAR ROASTED STEELHEAD*
Beurre blanc, chives

BRAISED BEEF SHORT RIBS
Demi-glace

JUMBO SHRIMP JAMBALAYA*
Sweet Cajun spice, Andouille sausage, jasmine rice, onions, peppers

MEDITERRANEAN ROASTED CHICKEN
Caramelized onions, capers, kalamata olives, roasted peppers + garlic

WILD MUSHROOM + BLACK TRUFFLE GEMELLI
Black truffle Parmesan cream sauce

SIDES
YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT
CHOCOLATE TRIO

COLUMBIA $65

STARTERS
Select 1 option for your guests

GEM SALAD
Creamy Dijon dressing, Parmesan, radish

LOBSTER BISQUE

ENTRÉE
Select 1 option for your guests

CEDAR ROASTED KING SALMON*
Beurre blanc, chives

BRAISED BEEF SHORT RIBS
Demi-glace

OREGON ROCKFISH JAMBALAYA*
Sweet Cajun spice, Andouille sausage, shrimp, jasmine rice, onions, peppers

MEDITERRANEAN ROASTED CHICKEN
Caramelized onions, capers, Kalamata olives, roasted peppers + garlic

WILD MUSHROOM + BLACK TRUFFLE GEMELLI
Black truffle Parmesan cream sauce

SIDES
YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT
CHOCOLATE TRIO

SEASONAL FRUIT COBBLER
chantilly cream





CARVING STATIONS

Create a memorable dining experience with our chef-attended carving stations, each served with brioche buns + thoughtfully selected accompaniments.

SLOW ROASTED PRIME RIB $400
HERB ROASTED BEEF TENDERLOIN $425
CEDAR ROASTED KING SALMON $225
WHOLE ROASTED BONE-IN RACK OF PORK $225
HERB CRUSTED RACK OF LAMB $525

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