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*Jake's*  
CATERING





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# JAKE'S CATERING GUIDELINES

## **GUARANTEE & PAYMENT DUE DATES**

A deposit will be due with a signed contract to confirm your reservation. Your guaranteed guest count and pre-selected entrees counts are due before noon three-five business days prior to your event. Once these numbers are turned in, they can be increased if needed but not decreased. Your Catering Sales Manager will provide you with a revised event estimate based on your guaranteed counts, and payment in full is due before end of day three business days prior to your event.

## **MENU SELECTIONS**

Due to market fluctuations, prices cannot be confirmed until three months prior to your event. Menu items are subject to change based upon availability. When a buffet is selected, the client agrees to guarantee payment for a minimum of 20 Persons. When a plated meal is selected, it is recommended that the same entrée be selected for all Persons. When offering more than one entrée for a meal function, all meals will be charged at the higher meal price. No more than two entrée selections may be made. Each Person's entrée choice must be designated by a meal indicator card provided by the host. For groups over 100 guests with split menus, host is required to provide Jake's Catering with the number of each entrée per table.

## **AUDIO VISUAL EQUIPMENT**

An extensive selection of audio-visual equipment is available through AV Dept. There is a 22% banquet fee added to all audio-visual equipment rentals.

## **INTERNET SERVICES**

Limited wireless internet service for casual use is complimentary. Dedicated, secure wireless and wired internet is available with advance arrangements through your Catering Manager

## **PARKING**

Commercial vehicles may use the loading zone on Alder Street while actively loading in or out. Private vehicles must park at metered parking spots or in one of the area's pay-to-park lots. There is a CityCenter Lot across the street from the service entrance, and a SmartPark Garage on 10th Avenue. City of Portland parking laws apply to all vehicles.

## **DELIVERIES/LOADING IN & OUT**

All Deliveries/Load in times are to be scheduled with your Jake's Catering Sales Manager prior to your event.

Deliveries are not accepted at the Sentinel Hotel front entrance on 11th Avenue. All deliveries are made through the service entrance located on Alder Street between 10th and 11th through the large grey steel door. Upon entry, directly ahead will be a freight elevator with access to the banquet rooms. Carts can be borrowed based on availability.

## **2ND FLOOR**

Fireside Room, Library, Lodge Room, Card Room and Billiard Room

## **3RD FLOOR**

Renaissance Room, Chamber Room and Grand Ballroom

## **4TH FLOOR**

Governor Ballroom

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# PLATED BREAKFAST

All Breakfast Entrées Include Assorted Juices, House Brewed Coffee,  
Decaf & Hot Tea | Prices Per Person

When Offering More Than One Entrée for a Meal Function, all Meals Will be Charged at the Higher Meal Price. No More Than Two Entrée Selections May be Made. The Guaranteed Entrée Count is due three - five Business Days Prior to the Function, with Exact Entrée Counts for each Entrée Selected.

## CLASSIC FARMHOUSE BREAKFAST

28.00

**Classic Scrambled Eggs** Tillamook Cheddar

*\*Add Cremini Mushrooms, Spinach, Tomato & Cheddar Cheese for*

+2.95

**Oven Roasted Breakfast Potatoes** Bell Peppers & Onions

**Choice of Country Pork Sausage or Crisp Hickory Bacon**

**Substitute for Chicken Sausage**

+1.50

## FRENCH TOAST

24.00

**Madagascar Vanilla Brioche French Toast** Honey Pecan Butter & Maple Syrup

**Choice of Country Pork Sausage or Crisp Hickory Bacon**

**Substitute for Chicken Sausage**

+1.50

## INDIVIDUAL QUICHE

28.00

**Quiche Flavors**

Choice of One:

Spinach, Caramelized Onion & Gruyere

Asparagus, Roasted Tomato & Smoked Gouda

Ham & Tillamook Cheddar with Green Onion

Bacon, Caramelized Onion, Swiss Cheese

Smoked Salmon, Chives, Cheddar

**Oven Roasted Breakfast Potatoes** Bell Peppers & Onions

**Choice of Country Pork Sausage or Crisp Hickory Bacon**

**Substitute for Chicken Sausage**

+1.50

## SPICED TOFU SCRAMBLE (VEGAN)

17.00

**Tofu Scramble** Spiced Tofu, Mushrooms, Spinach, Peppers, Garlic, Spices

**Oven Roasted Breakfast Potatoes** Bell Peppers & Onions

## PLATED BREAKFAST ENHANCEMENTS

*\*Prices Per Person*

**Chef's Choice Assorted Breakfast Pastries**

5.50

**Biscuits with Butter & Jam**

3.50

**Seasonal Fruit Cup**

5.00

**Homemade Granola & Yogurt Parfait Layered with Fresh Berries**

7.00

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# BUFFET BREAKFAST

All Breakfast Buffets Include Assorted Juices, House Brewed Coffee, Decaf & Hot Tea | Prices Per Person  
Minimum Order of 20 Guests | Additional 5.00 Per Person if Under Minimum

## RIP CITY CONTINENTAL

26.00

Seasonal Fresh Fruit Display  
Chef's Choice Assorted Breakfast Pastries  
Whipped Butter & Fresh Fruit Preserves

## POWER CONTINENTAL

33.00

Seasonal Fresh Fruit Display  
Chef's Choice Assorted Breakfast Pastries  
Whipped Butter & Fresh Fruit Preserves  
Choice of One:  
Warm Croissants Sandwich Scrambled Eggs, Ham, Melted Cheddar Cheese  
Breakfast Burrito Scrambled Eggs, Potato, Black Beans, Chorizo, Cheddar, Chipotle Salsa

## HEALTHY START

36.00

Seasonal Fresh Fruit Display  
Baked Croque Monsieur Buttered Croissant, Ham, Gruyere, Egg Custard  
Sweet Potato & Quinoa Hash Kale & Black Beans  
Yogurt & Granola Parfaits Seasonal Berries  
Assorted Fresh Baked Muffins

## MORNING CLASSICS

38.00

Seasonal Fresh Fruit Display  
Chef's Choice Assorted Breakfast Pastries Whipped Butter & Fresh Fruit Preserves  
Egg Selection  
Choice of One:  
Classic Scrambled Eggs Tillamook Cheddar Cheese  
Western Scrambled Onions, Peppers, Smoked Ham, Cheddar Cheese  
Smoked Salmon Fresh Chives  
Oven Roasted Breakfast Potatoes Bell Peppers & Onions  
Country Pork Sausage  
Crisp Hickory Bacon  
Substitute for Chicken Sausage

+1.50

+1.50

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# ULTIMATE PORTLANDIA BRUNCH

48.00

**Chef's Choice Assorted Petite Pastries** Whipped Butter & Fresh Fruit Preserves

**Seasonal Selection of Fresh Fruit & Berries**

**Mixed Field Greens** Cucumber, Radish, Carrots, Aged Gouda, Mandarin Orange, Roasted Cashews, Miso Maple Vinaigrette

**Curried Cauliflower & Garbanzo Bean Salad** Arugula, Carrot, Dried Cranberries, Roasted Cashews

**Scrambled Eggs with Tillamook Cheddar Cheese**

**Madagascar Vanilla Brioche French Toast** Honey Pecan Butter & Maple Syrup

**Hickory Smoked Bacon**

**Country Pork Sausage**

*Substitute for Chicken Sausage*

+1.50

**Herb Marinated Grilled Chicken** Artichokes, Mint, Lemon Butter

**Oven Roasted Salmon** Herbed Salsa Verde

**Sweet Onion Gratin Potatoes**

## ENHANCE YOUR BREAKFAST BUFFET

Add Any of These Items to Your Existing Buffet or Choose À La Carte | \*Prices Per Person

**Chef's Choice Assorted Breakfast Pastries** 5.50

**Biscuits with Butter & Jam** 3.50

**Biscuits & Gravy** 7.00

**Warm Croissants Sandwich** 9.00

Scrambled Eggs, Ham, Melted Cheddar Cheese

*Upgrade with House Made Canadian Bacon*

+3.00

**Breakfast Burrito** Scrambled Eggs, Potato, Black Beans, Chorizo, Cheddar, Chipotle Salsa 9.00

**Individual Seasonal Quiche** 10.00

**Assorted Individual Greek Yogurt** 3.00

**Yogurt & House Made Granola Parfaits** 7.00

With Seasonal Berries

**Toaster Station with Assorted Bagels**

38.00 per dozen

Cream Cheese & Fruit Preserves

*Upgrade with Lox*

+8.00

**Hard Boiled Eggs**

8.00 per dozen

## CHEF ATTENDED BREAKFAST STATIONS

To be added to buffet, not available a la carte | Prices Per Person | Chef Attendant Fee \$125

**Omelet Station**

11.00

Farm Fresh Eggs, Ham, Bacon, Pork Sausage, Bay Shrimp, Onions, Peppers, Tomato, Spinach, Sliced Mushrooms, Sharp Cheddar Cheese, Fresh Salsa

**Waffle Station**

9.00

Chantilly Cream, Fresh Berries, Maple Syrup, Whipped Butter, Candied Walnuts

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# BREAKS

## POWER-PACKED PROTEIN BREAK

19.00

Cheese Display  
Assorted Flavored Jerky  
Cliff Bars  
Mixed Nuts  
Fresh Berry Smoothies

## CHOCOHOLIC

21.00

Fudge Brownies  
Chocolate Chip Cookies  
Mini Chocolate Bars  
Home Made Buzz Bars  
Carafe of Chocolate & Regular Milk

## CHIPS & DIPS

21.00

House Potato Chips  
Corn Tortilla Chips  
Pita Chips  
Chipotle Salsa  
Guacamole  
Red Pepper Hummus  
French Onion Dip  
Smoked Salmon Dip  
Basil Lime Spritzer

## KEEPING IT LIGHT

19.00

Fresh Vegetable Crudité Herb Dip  
Mojito Marinated Fruit Skewers  
House Made Raspberry Granola Bars  
Cucumber Mint Lemonade

## ALA CARTE SNACKS

Assorted Cookies	5.00
Fudge Brownies	5.00
House Made Raspberry Granola Bars	6.00
Protein Bars	7.00
Warm Pretzels Dijon & Stone Ground Mustard	8.00
Assorted Candy Bars	4.00

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# EXECUTIVE MEETING PACKAGE

58.00 PER GUEST

Includes Custom Blend of Coffee, Decaffeinated Coffee, Specialty Teas,  
Assorted Soft Drinks & Bottled Water

## EARLY MORNING

**Chilled Juices**

**Assorted Breakfast Pastries**

**Tropical Fruit Salad**

**Assorted Yogurt**

Choice of One:

**Warm Croissant Sandwich** Scrambled Eggs, Ham, Melted Cheddar Cheese

**Breakfast Burrito** Scrambled Eggs, Potato, Black Beans, Chorizo, Cheddar, Chipotle Salsa

## MID-AFTERNOON

**Home Style Cookies & Brownies**

**Whole Fruit**

**Fresh Popped Popcorn**

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# PLATED LUNCHEON

All Entrées Include Your Choice of (1) Starter Salad, Rolls & Butter plus House Brewed Coffee, Decaf & Hot Tea  
When Offering More Than One Entrée for a Meal Function, all Meals Will be Charged at the Higher Meal Price.  
No More Than Two Protein Entrée Selections and One Vegetarian Entrée May be Made. The Guaranteed Entrée Count is due three - five Business Days Prior to the Function, with Exact Entrée.  
Counts for each Entrée Selected.

## SALADS Choose One

### Classic Caesar Salad

Fresh Romaine Lettuce, Shaved Parmesan, Garlic Croutons,  
Creamy Caesar Dressing

**Petite Lettuces** Mandarin Oranges, Dried Cranberries, Crumbled Blue,  
Candied Walnuts, Raspberry Vinaigrette

**Mixed Field Greens** Cucumber, Radish, Carrots, Aged Gouda,  
Mandarin Orange, Roasted Cashews, Miso Maple Vinaigrette

## ENTRÉES

All Entrées Include Seasonal Vegetables.

### Basil & Garlic Marinated Grilled Chicken

Sundried Tomato Basil Cream Sauce & Garlic Mashed Potatoes

36.00

### Sautéed Chicken Breast

Smashed Petit Potatoes, Pumpkin Seed Romesco Sauce

36.00

### Roasted Salmon

Grilled Pineapple Salad, Lemongrass Beurre Blanc, Jasmine Rice

42.00

### Parmesan Crusted Pacific Sole

Scampi Sauce, Provençal Tomato Relish, Herbed Rice Pilaf

39.00

### Grilled Prime Sirloin

Wild Mushroom Fricassee, Port Demi, Dill Roasted New Potatoes

52.00

### Roasted Acorn Squash

Blend of Vegetables, Quinoa, Lentils, Romesco Sauce<sup>✓</sup>

32.00

### Grilled Garden Sirloin

Celery Root Puree, Wild Mushroom Fricassee<sup>✓</sup>

32.00

### Millet Cakes

Garden Vegetable Ragout, Charred Asparagus<sup>✓</sup>

32.00

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# LUNCH SALADS

All Entrée Salads Include House Brewed Regular & Decaf Coffee, Hot Tea, Rolls & Butter | Prices Per Person

When Offering More Than One Entrée for a Meal Function, all Meals Will be Charged at the Higher Meal Price. No More Than Two Entrée Selections May be Made. The Guaranteed Entrée Count is due three - five Business Days Prior to the Function, with Exact Entrée Counts for each Entrée Selected.

## JAKE'S POWER BOWL

Hearts of Romaine, Tri-Colored Quinoa, Shaved Purple Cabbage, Chickpeas, Radishes, Matchstick Carrots, Tomato Relish, White Balsamic Dressing

<b>Marinated Flank Steak</b>	37.00
<b>Herb Marinated Chicken</b>	26.00
<b>Grilled Salmon</b>	31.00
<b>Vegan Grilled Portobello Cap</b>	25.00

## SOUTHWEST SALAD

Fresh Chopped Romaine, Black Beans, Baby Bell Peppers, Fresh Corn, Cherry Tomatoes, Shredded Jack Cheese, Cilantro & Green Onions, tossed in Chipotle Ranch Dressing, garnished with Fried Tortilla Strips

<b>Chicken</b>	26.00
<b>Steak</b>	37.00
<b>Salmon</b>	31.00
<b>Vegan Grilled Portobello Cap</b>	25.00

## NIÇOISE SALAD

Green Beans, Tomato, Olives, Hard Boiled Eggs, Arugula, Marinated Petit Potatoes, Red Wine Oregano Vinaigrette

<b>Albacore Tuna</b>	36.00
<b>Pan Seared Salmon</b>	31.00
<b>Grilled Shrimp</b>	26.00

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# LUNCH BUFFETS

All Lunch Buffets Include House Brewed Regular & Decaf Coffee, Hot Tea  
Minimum Order of 20 Guests | Additional \$5 if Under Minimum

## DELI BOARD

38.00

### Roasted Garden Vegetable Soup

**Radicchio, Romaine & Butter Lettuces** Pear Tomatoes, Focaccia Croutons,  
Cucumber, Feta Cheese, White Balsamic Vinaigrette

**Cavatappi Pasta Salad** Garden Vegetables, Fresh Oregano Vinaigrette

### Potato Chips

**Build Your Own Sandwich** 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, Peppers

**Assorted Sliced Breads, Sandwich Rolls & Gluten Free Bread**

**Cookies & Brownies**

## Deli Upgrade

+9.00

Chilled Oven Roasted Chicken, Cider Marinated Pork Loin, Sliced Sirloin Steak,  
Swiss, Tillamook Sharp Cheddar, Provolone, Arugula, Greenleaf Lettuce, Tomato,  
Caramelized Onions, Roasted Red Peppers, Dijon Mustard, Garlic Aioli, Herb Mayonnaise

## POWER BOWL BUFFET

46.00

Kale

Mixed Greens

Spinach

Warm Red & White Quinoa

Steamed Brown Rice

Grilled Chicken Breast

Pan Seared Salmon

Steamed Broccoli

Corn Relish, Green Onions, Cilantro, Fresh Cucumbers, Radishes, Tomatoes, Peppers, Pico de Gallo

Green Goddess Dressing & White Balsamic Vinaigrette

Homemade Buzz Bars & Lemon Bars

## POWER BOWL UPGRADE

Marinated Flank Steak

+9.00

Soy Marinated Tofu

+3.00

Chili Lime Tempeh

+9.00

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# LUNCH BUFFETS (continued)

## LITTLE HAVANA

39.00

**Avocado, Orange & Jicama Salad** Red Pepper, Cilantro, Orange, Lime & Olive Oil, Cojita Cheese

**Black Bean & Corn Salad** Diced Tomato, Peppers & Ancho Tomato Dressing

**Sandwich Cubano** Roasted Pork, Ham, Pickles, Swiss Cheese & Mustard on French Bread

**Achiote Marinated Chicken Breast** Grilled Chicken Breast, Sautéed Onions & Peppers, on a Bed of Cuban Rice  
Baja Slaw

Plantain Chips

Individual Tres Leches

## LITTLE ITALY

52.00

**Tossed Caesar Salad** Parmesan Cheese, Croutons, Pinenuts

**Tomato Caprese Display** Fresh Mozzarella, Basil Pesto, Balsamic Reduction

**Grilled Focaccia Panzanella Salad** Artisan Tomatoes, Red Onion, Arugula

**Medallions of Chicken Carciofi** Artichoke Hearts, Mushrooms, Oven Roasted Tomato,  
Basil, Lemon Butter Sauce

**Baked Rigatoni Bolognese** Ricotta, Mozzarella, Parmesan

**Creamy Mascarpone & Roasted Garlic Polenta**

**Grilled Vegetables** Aged Balsamic

**Garlic Parmesan Breadsticks**

Tiramisu & Cannolis

## NORTHWEST BOUNTY

58.00

**Spinach Salad** Red Onion, Tart Apple, Candied Walnuts, Dried Cranberries, White Balsamic Vinaigrette

**Pickled Beet Salad** Frisée, Blue Cheese Crumbles, Hazelnuts, Champagne Vinaigrette

**Ancient Grain Salad** Roasted Vegetables, White Balsamic Vinaigrette

**Honey & Verjus Glazed Chicken** Roasted Tomatoes, Pickled Mushrooms

**Chipotle Dry Rubbed New York Striploin** Caramelized Onions & Sautéed Wild Mushrooms

**Roasted Salmon** Grilled Pineapple Salad, Lemongrass Beurre Blanc

**Gemelli Pasta** Roasted Tomatoes, Wild Mushrooms, Roasted Red Pepper, Asparagus Tips, Lemon Basil Sauce

**Seasonal Vegetables**

**Artisan Breads** Sweet Butter Cream

**Warm Seasonal Crisp** Hazelnut Oat Streusel, Whipped Cream

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# HORS D'OEUVRES

Tray Passed - Minimum Order of 25 pieces each - No more than 4 selections

Select 2: \$9 | Select 3: \$13 | Select 4: \$18

## WARM SELECTIONS

**Jake's Famous Dungeness Crab Cakes** Vadouvan Curry Aioli

**Candied Bacon Wrapped Chicken Bites** Avocado Wasabi Dipping Sauce

**Chicken Satay** Thai Peanut Sauce

**Chipotle Rubbed Beef Kabobs** Pasilla Peppers, Sweet Onion, Cilantro Lime Crema

**Las Cruces BBQ Spiced Beef Skewers** Wrapped in Bacon

**Pork Potstickers** Ponzu Dipping Sauce

**Scallop Wrapped in Bacon** Honey Lime Drizzle

**Chicken & Waffle Bites** Maple Syrup, Fruit Mustard

**Pork Belly Bao Buns** Orange Glaze, Pickled Cucumber

**Baby Stuffed Potatoes** Sour Cream, Bacon, Chives

**French Onion Gruyere Tartlet**

**Wild Mushroom Risotto Croquettes** Sundried Tomato Aioli

**Brie Tartlet** Sweet Cherry Jam & Toasted Almond

**Spanokopita** Spinach and Feta in Phyllo

## CHILLED SELECTIONS

**Seared Ahi Tuna** Micro Greens, Wonton Chips, Wasabi Cream, Tobiko

**Tenderloin Of Beef Crostini** Goat Cheese Mousse & Saffron Poached Pear

**Pork Tenderloin Crostini** Mustard Glaze, Boursin Mousse, Serrano Tomato Jam

**Antipasto Skewer** Salami, Olive, Fresh Mozzarella, Pickled Vegetable

**Spicy Shrimp Tasting Spoon** Avocado Sauce

**Curry Chicken Pani Puri** Cashews, Dried Cherry

**Almond Stuffed Medjool Date** Chevre Mousse & Spiced Almond

**Hummus on Cucumber Round** Topped with Pickled Red Onion <sup>✓</sup>

**Lettuce Cup** Asian Inspired Vegetables <sup>✓</sup>

**White Bean Crostini** Fig Jam, Hazelnuts <sup>✓</sup>

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# HORS D'OEUVRE BUFFET

\*Prices Per Person, Minimum 25 guests

## THE ALDER

41.00

**Grilled Vegetable Display** Marinated & Grilled Garden Vegetables  
Boursin Scallion Dipping Sauce, Red Pepper Hummus

**Warm Sundried Tomato, Fresh Basil & Parmesan Dip** Sliced French Bread

**Brie Tartlet** Sweet Cherry Jam & Toasted Almond

**Seafood Stuffed Mushrooms** Crab, Smoked Salmon & Shrimp

**Las Cruces BBQ Rubbed Beef Lollipop** Wrapped in Bacon

**Smoky Chili & Cumin Marinated Chicken Breast Platter** Black Bean Corn Salsa,  
Grilled Asparagus Garlic Aioli, Mini Rolls

## THE WILLAMETTE

49.00

**Tomato Caprese Display** Fresh Mozzarella, Basil Pesto, Balsamic Reduction

**Baked Brie** Caramelized Onions, Sweet Cherry Jam, Sliced French Baguette, Red Grapes & Berries

**Warm Crab & Artichoke Dip** Garlic Herb Crostini

**Mini Muffuletta Bites** Toasted Focaccia, Olive Tapenade

**Italian Sausage & Parmesan Stuffed Mushrooms**

**Chicken & Waffle Bites** Maple Syrup, Fruit Mustard

**Northwest Cedar Plank Salmon** Tomato Caper Relish, Dill Crème Fraîche, Fennel Salad

## NORTHWEST FAVORITES

64.00

**Local Northwest Cheese Display** Face Rock Aged Cheddar, Oregon Rouge River Organic Blue, Ferndale Farmstead Fontina, Appel Farms Young Gouda, Creamery Sleeping Beauty, Laura Chenel Goat Cheese, Garnished with Grapes and Berries, Served with Assorted Crackers

**Watermelon Salad** Feta, Olives, Mint, Olive Oil

**House Smoked Salmon Cavatappi Salad** Red Onion, Capers, Asparagus Tips, Hazelnuts,  
Red & Yellow Peppers in a Creamy Lemon Dill Dressing

**Las Cruces BBQ Rubbed Chicken Platter** Mango BBQ Sauce, Pickled Vegetables, Mini Rolls

**Charcuterie Platter** Genoa Salami, Prosciutto, Sweet Copa, Soppressata, Buffalo Mozzarella, Fontina,  
Pickled Vegetables, served with French Baguette & Gourmet Crackers

**Crab Cakes** Vadouvan Curry Aioli

**Florentine Stuffed Mushroom** Creamy Spinach & Parmesan

**Dry Rubbed New York Striploin** Horseradish Cream, Garlic Parmesan Aioli, Mini Rolls

*\*Chef attended carving station upon request, additional \$125 charge*

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# PLATTERS & DISPLAYS

\*Prices Per Person, Minimum 25 guests

## CHEESE

**Northwest Cheese Display** 16.00

Face Rock Aged Cheddar, Oregon Rogue River Organic Blue, Ferndale Farmstead Fontina, Appel Farms Young Gouda, Creamery Sleeping Beauty, Laura Chenel Goat Cheese, Garnished with Grapes and Berries, Served with Assorted Crackers

**Baked Brie en Croute** Serves 30 Guests

Wheel Of Brie Wrapped in Puff Pastry & Baked, served with French Bread, Crackers, Seasonal Fruit

**Fresh Herb & Sundried Tomato** 189.00

**Orange Marmalade & Pistachio** 191.00

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**Fresh Fruit Display** 9.00

Seasonal Assortment of Fruit & Berries

**Marinated & Grilled Vegetable Display** 11.00

Boursin Scallion Dip, Red Pepper Hummus

**Charcuterie Platter** 21.00

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

**Mediterranean Platter** 21.00

Lemon Fennel Sliced Chicken, Herb & Olive Oil Marinated Feta, Greek Olive Mix, Grilled Asparagus, Marinated Cucumber Salad, Red Pepper Hummus, Spiced Almonds, served with Pita Bread

**Sesame Noodle Boxes** 18.00

Yakasoba Noodles, Asian Vegetables, Spicy Peanut Sauce.  
Add Orange Glazed Pork Belly +5.00

**Bruschetta Station** 18.00

Garlic Crostini, White Bean Spread, Tomato Basil Salad, Spinach Ricotta Spread

## FRESH SEAFOOD

**Fresh Seafood Display** 34.00 per person

Chilled Jumbo Prawns, Northwest Oysters on the Half Shell, Marinated Mussels with Cocktail Sauce, Classic Mignonette Sauce, Lemon Wedges

## ADDITIONAL RAW BAR

**Snow Crab** 20.00

**Ahi Tuna Poke** 14.00

**Smoked Salmon** 12.00

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# PLATED DINNERS

All Entrées include your choice of (1) Starter Salad, Rolls & Butter  
plus House Brewed Coffee, Decaf & Hot Tea | Prices Per Person

When Offering More Than One Entrée for a Meal Function, all Meals Will be Charged at the Higher Meal Price. No More Than Two Protein Entrée Selections and One Vegetarian Entrée May be Made. The Guaranteed Entrée Count is due three - five Business Days Prior to the Function, with Exact Entrée Counts for each Entrée Selected.

## SALADS

### Classic Caesar Salad

Fresh Romaine Lettuce, Shaved Parmesan, Garlic Crostini, Caesar Dressing

### Northwest Local Grown Greens

Bleu Cheese Crumbles, Candied Walnuts, Pomegranate Molasses,  
Red Wine Poached Pear, White Balsamic Vinaigrette

### Mixed Field Greens

Cucumber, Radish, Carrots, Aged Gouda, Mandarin Orange, Roasted Cashews, Miso Maple Vinaigrette

### Wedge Salad

Baby Iceberg, Tomato, Bacon, Chives, Fetta, Green Goddess Dressing

## ENTRÉES FROM THE OCEAN

### Potato & Chive Crusted Pacific Ling Cod

52.00

Charred Asparagus, Dungeness Crab Corn Salsa

### Sugar & Spice Salmon

58.00

Farro Pilaf, Romesco Sauce

### Jake's Classic Stuffed Salmon

61.00

Stuffed with Brie Cheese, Dill, Dungeness Crab & Oregon Bay Shrimp,  
Citrus Cream Sauce, Garlic Mashed Potatoes

### Seafood Stuffed Jumbo Prawns

61.00

Chardonnay Beurre Blanc, Saffron Rice

## ENTRÉES FROM THE RANGE

### Braised Beef Short Ribs

62.00

Maderia Sauce, Forage Mushrooms

### Cider Brined Pork Chop

54.00

Red Potato Mash, Apple Cherry Chutney, Caramelized Fig Balsamic

### Pan Seared Flat Iron Steak

64.00

Red Wine Bordelaise, Roasted Marble Potatoes

### Center Cut Grilled Filet Mignon

75.00

Gorgonzola Chive Butter, Port Demi, Beecher's Dauphine Potatoes

### Honey & Verjus Glazed Chicken

54.00

Roasted Chicken, Wild Rice, Roasted Tomatoes, Pickled Mushrooms

### Florentine Stuffed Chicken

55.00

Ricotta, Fire Roasted Tomato & Spinach Stuffing, Balsamic Tomato Sauce, Creamy Polenta

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# PLATED DINNERS (continued)

All Entrées include your choice of (1) Starter Salad, Rolls & Butter  
plus House Brewed Coffee, Decaf & Hot Tea | Prices Per Person

## COMBINATION PLATED

<b>Center Cut Filet &amp; Jake's Classic Stuffed Salmon</b>	82.00
Gorgonzola Chive Butter, Port Demi, Citrus Cream Sauce, Dauphine Potatoes	
<b>Petit Filet &amp; Crab Cake</b>	82.00
Madeira Sauce, Citrus Butter, Garlic Mashed Potato	
<b>Grilled Chicken &amp; Pan Seared Salmon</b>	64.00
Beurre Blanc, Arugula Pesto, Ruby Wild Rice Pilaf	

## VEGETARIAN & VEGAN ENTRÉES

<b>Roasted Acorn Squash</b>	49.00
Blend of Vegetables, Quinoa & Lentils, Romesco Sauce <sup>✓</sup>	
<b>Charred Pepper &amp; Asparagus Risotto Cake</b>	49.00
Roasted Oyster Mushrooms, Grilled Asparagus, Saffron Tomato Cream Sauce	
<b>Grilled Garden Sirloin</b>	49.00
Celery Root Puree, Wild Mushroom Fricassee <sup>✓</sup>	
<b>Millet Cakes</b>	49.00
Garden Vegetable Ragout, Charred Asparagus <sup>✓</sup>	

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# DINNER BUFFETS

All Dinner Buffets Include House Brewed Regular & Decaf Coffee, Hot Tea  
Minimum Order of 20 Guests | Additional \$5 if Under Minimum

## BAJA FIESTA

55.00

**Romaine & Radicchio Salad** Jicama, Spiced Pecans, Fetta & Tequila Lime Vinaigrette  
**Street Corn Salad** Roasted Corn, Cilantro, Lime, Chili, Peppers  
**Spanish Bay Shrimp Cocktail** Chili Lime Chips  
**Tri-Color Tortilla Chips**  
**Carne Asada Steak**  
**Marinated Chicken** Tomatillo Sasa Verde  
**Chipotle Lime Grilled Shrimp**  
**Charred Onions & Peppers**  
**Corn & Flour Tortillas**  
**Baja Slaw, Lime, Mexican Crema, Pico De Gallo, Guacamole, Cojita Cheese**  
**Spanish Rice, Spiced Black beans**  
**Traditional Vanilla Flan**

## MEDITERRANEAN FLAVORS

65.00

**Greek Salad** Romaine Lettuce, Pear Tomatoes, Cucumbers, Tri Color Peppers, Kalamata Olives, Red Onion, Feta, White Balsamic Vinaigrette  
**Garbanzo Bean Salad** Tomato, Cucumber, Olives, Arugula, Tomato Vinaigrette  
**Artisan Breads** Sweet Cream Butter  
**Tuscan Rosemary Garlic Pork Loin** Cannellini Bean Sauté, Marsala Reduction  
**Roasted Pacific Ling Cod** Lemon Chive Panko, Cioppino Sauce  
**Grilled Medallions of Chicken** Artichoke Hearts, Mushrooms, Oven Roasted Tomato, Basil, Lemon Butter Sauce  
**Sweet Garlic Roasted Potatoes**  
**Italian Vegetable Stew**  
**Lemon Olive Oil Cake & Berries Sabayon**

## PACIFIC BOUNTY

70.00

**Artisan Lettuce Blend** Candied Walnuts, Dried Cherries, Pear, Oregon Bleu, Raspberry Vinaigrette  
**Penne Pasta Salad** Capers, House Smoked Salmon, Red Onion, Toasted Hazelnuts, Creamy Dill Vinaigrette  
**Artisan Breads** Sweet Cream Butter  
**Grilled Chicken Breast** Melted Leek Truffle Butter  
**Marinated Slow Roasted London Broil** Blackberry Demi, Crumbled Blue Cheese, Wild Mushroom Fricassee  
**Hazelnut Crusted Salmon** Lemon Basil Sauce  
**Farro Pilaf** Sautéed Onions, Wild Mushrooms, Fresh Basil, Roasted Peppers, Parmesan  
**Roasted Brussel Sprouts** Apple Bacon Vinaigrette  
**Warm Toffee Bread Pudding** Vanilla Crème Anglaise, Whipped Cream

## FARMHOUSE TABLE

75.00

**Caesar Salad** Tossed with Shredded Parmesan, Focaccia Croutons, Creamy Caesar Dressing  
**Grilled Asparagus and Arugula Display** Grilled Asparagus, Charred Onion, Arugula, Spring Herb Salsa Verde  
**Smoked Wheat Salad** Mushrooms, Snap Peas, Gouda, Treviso, Sherry Vinaigrette  
**Artisan Breads** Sweet Cream Butter  
**Herb Roasted Prime Rib of Beef** Roasted Garlic Horseradish Cream & Whole Grain Mustard  
**Grilled Salmon** Tangerine Espelette Butter  
**Mac & Cheese** Smoked Gouda Cream Sauce Crunchy Panko Topping  
**Sweet Corn Sauté** Olive Oil, Diced Tomato, Fresh Basil, Chili Peppers  
**Strawberry Shortcake Bar** Lemon Pound Cake, Macerated Strawberries, Chantilly Cream

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# STATIONS

\*Prices Per Person.

<b>Slider Trio</b> American-Style Kobe Beef Patty, BBQ Pulled Pork, Tempeh Patties, Shredded Cheddar, Sliced Tomato, Pickle Chip, Caramelized Onion, Bacon Aioli, Dijon Mustard, BBQ Sauce, Mayonnaise, Ketchup, Assorted Mini Rolls	24.00
<b>Street Taco Station</b> Pork Carnitas, Fresh Seasonal Fish, Street Corn Salad, Baja Slaw, Lime, Tropical Mango Salsa, Mexican Crema, Pico De Gallo, Warm Flour Tortillas	24.00
<b>Mashed Potato Bar</b> Yukon Gold Mashed, Fresh Herb & Parmesan Mashed Red Potatoes Wasabi, Fresh Chives, Apple Wood Smoked Bacon, Shredded Cheddar, Green Onion, Sour Cream, Parmesan Cheese	18.00
<b>Assorted Flatbread Station</b> <b>Mediterranean Flatbread</b> Basil Pesto, Tomato, Arugula, Grilled Chicken, Feta Cheese, Balsamic Reduction <b>Vegetarian Flatbread</b> Romesco, Roasted Vegetables, Smoked Gouda Cheese <b>Italian Sausage Flatbread</b> Herbed Ricotta, Grilled Zucchini, Heirloom Tomato, Olive Oil, Mozzarella	22.00
<b>Shrimp &amp; Grits Station</b> Creamy Roasted Garlic Grits, Spicy Shrimp, Andouilli Sausage, Sharp Cheddar Fire roasted Corn Salsa	16.00

# AFTER HOURS

<b>Late Night Bites</b> Served with Assorted Dipping Sauces <b>Jalapeño Poppers</b> <b>Deep Fried Cheese Curds</b> <b>Mini Corn Dogs</b> <b>Pork Pot Stickers</b> <b>Tater Tots</b> <b>Chicken Nuggets</b> +4.00 for Each Additional Selection	24.00 for Three Selections
<b>Hot Dog Stand</b> All Beef Franks, Ketchup, Mustard, Relish, Red Onion, Jalapenos, Sauerkraut Add Chili & Cheddar Cheese +6.00	18.00
<b>Warm Pretzels</b> Dijon & Stone Ground Mustard, Beer Cheese Dip, Honey Mustard, Ranch Dip	21.00

# CARVING

\*Prices Per Person. Minimum 25 guests. Served with mini rolls. Additional \$125.00 charge for carver.

<b>Northwest Cedar Plank Salmon</b> Tomato Caper Relish, Dill Crème Fraîche, Fennel Salad	18.00
<b>Roast Breast of Turkey</b> Cranberry Chutney, Creamy Horseradish, Herbed Aioli	15.00
<b>Honey Glazed Ham</b> Pineapple Chutney, Mayonnaise, Grain Mustard	17.00
<b>Herb Crusted Beef Tenderloin</b> Creamy Horseradish, Herbed Aioli, Dijon Mustard	18.00
<b>Prime Rib of Beef</b> Horseradish Cream & Garlic Parmesan Aioli	31.00
<b>Herb Crusted Pork Loin</b> Caramelized Apple Compote Herbed Aioli & Creole Mustard	15.00
<b>Pepper Crusted Strip Loin</b> Horseradish Cream & Garlic Parmesan Aioli	26.00

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# DESSERT SELECTION

Prices Per Person

## VIENNESE SWEETS BUFFET (Minimum 25 People)

18.00

Display of French Pastries, such as Chocolate-Dipped Strawberries\*, Opera Cake, Cheesecake Squares, Éclairs, Chocolate Hazelnut Tart and Macarons

## COOKIES, BROWNIES AND LEMON BARS

7.00

# PLATED DESSERTS

**Lemon Tart** Blackberry Sauce

9.00

**Jake's Signature Chocolate Truffle Cake\*** Melba Sauce & Chantilly Cream

9.00

**Seasonal Cheesecake** Chantilly Cream

9.00

**Berries Sabayon** Lemon Pound Cake, Fresh Berries, Whipped Cream, Grand Manere

9.00

**Espresso Mousse Cake** Moca Crème Anglaise, Chantilly Cream

9.00

**Carrot Cake** Cream Cheese Frosting

9.00

**Vegan Chocolate Mousse** Coconut Chantilly

9.00

*\*Gluten Free*

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# NON-ALCOHOLIC BEVERAGES

Unlimited Coffee, Decaf, Assorted Hot Tea Refresh	7.00 per person
Unlimited Non-Alcoholic Beverage Package Lemonade, Iced Tea, Assorted Soda, Bottled Water	8.00 per person
Lemonade	45.00 per gallon
Iced Tea	45.00 per gallon
Coffee	60.00 per gallon
Assorted Soda	4.00 each
Bottled Water	4.00 each
Mineral Water	4.00 each
Assorted Juice	20.00 per carafe
Red Bull	6.00 each
Gatorade	6.00 each



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# ALCOHOLIC BEVERAGE SERVICE OPTIONS

## HOSTED (CONSUMPTION) BAR

Beer, Wine, Cocktails & Non-Alcoholic beverages are charged on a consumption basis and collectively billed on the main tab. The host may specify offerings and time frame to suit the needs of the event.

Pricing based on specific beer, wine, and liquor selections.

## CASH BAR

Individual guests are charged per drink as it is served.

## OPEN (PACKAGE) BAR

Includes assorted Soft Drinks.

Hourly price charged for all adults over age 21. Guests ages 3-20 will be charged at \$4 for soft drinks.

## SILVER BAR

2 hours	27.00 per person
3 hours	36.00 per person
4 hours	45.00 per person
5 hours	54.00 per person

Smirnoff • Bombay • Bacardi • Johnnie Walker Red  
Seagram's 7 • Jim Beam • Sauza Gold • Select Domestic & Craft Beers  
Chardonnay • Cabernet Sauvignon • Pinot Noir

## GOLD BAR

2 hours	33.00 per person
3 hours	44.00 per person
4 hours	55.00 per person
5 hours	66.00 per person

Tito's • Beefeater • Bulleit • Dewar's • Hornito's Reposado  
Select Domestic & Craft Beers • Chardonnay • Cabernet Sauvignon • Pinot Noir

## PLATINUM BAR

2 hours	39.00 per person
3 hours	52.00 per person
4 hours	61.00 per person
5 hours	69.00 per person

Grey Goose • Aviation • Woodford Reserve  
Johnnie Walker Black • Patron Silver • Select Domestic & Craft Beers  
Chardonnay • Cabernet Sauvignon • Pinot Noir

## BEER & WINE ONLY

2 hours	24.00 per person
3 hours	32.00 per person
4 hours	40.00 per person
5 hours	45.00 per person

Select Domestic & Craft Beers, Chardonnay, Cabernet Sauvignon, & Pinot Noir.

*For the safety of our guests, and to ensure you have a pleasant event, we do NOT offer shot service on Bar Packages.*

ALL CHARGES ARE SUBJECT TO A 22% SERVICE FEE, PRICES ARE SUBJECT TO CHANGE.

BAR SET-UP FEE IS \$125 PER BAR/PER 100 GUESTS

We will be happy to suggest wines from our list to complement your event. Should you have other selections in mind, we will arrange them for you to the best of our ability. We do require advance notice for special selections.

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