

DISTINCTIVE & ICONIC. EVERY TIME.

Jake's
CATERING





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(503) 241-2125

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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	36.00
Sundried Tomato Basil Cream Sauce & Garlic Mashed Potatoes	

Sautéed Chicken Breast	36.00
Smashed Petit Potatoes, Pumpkin Seed Romesco Sauce	

Roasted Salmon	42.00
Grilled Pineapple Salad, Lemongrass Beurre Blanc, Jasmine Rice	

Parmesan Crusted Pacific Sole	39.00
Scampi Sauce, Provençal Tomato Relish, Herbed Rice Pilaf	

Grilled Prime Sirloin	52.00
Wild Mushroom Fricassee, Port Demi, Dill Roasted New Potatoes	

Roasted Acorn Squash	32.00
Blend of Vegetables, Quinoa, Lentils, Romesco Sauce [✓]	

Grilled Garden Sirloin	32.00
Celery Root Puree, Wild Mushroom Fricassee [✓]	

Millet Cakes	32.00
Garden Vegetable Ragout, Charred Asparagus [✓]	

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LUNCH SALADS

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

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JAKE'S POWER BOWL

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

Marinated Flank Steak	37.00
Herb Marinated Chicken	26.00
Grilled Salmon	31.00
Vegan Grilled Portobello Cap	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

Chicken	26.00
Steak	37.00
Salmon	31.00
Vegan Grilled Portobello Cap	25.00

NIÇOISE SALAD

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

Albacore Tuna	36.00
Pan Seared Salmon	31.00
Grilled Shrimp	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 [✓]

Lettuce Cup Asian Inspired Vegetables [✓]

White Bean Crostini Fig Jam, Hazelnuts [✓]

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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

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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STATIONS

*Prices Per Person.

Slider Trio 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
Street Taco Station Pork Carnitas, Fresh Seasonal Fish, Street Corn Salad, Baja Slaw, Lime, Tropical Mango Salsa, Mexican Crema, Pico De Gallo, Warm Flour Tortillas	24.00
Mashed Potato Bar 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
Assorted Flatbread Station Mediterranean Flatbread Basil Pesto, Tomato, Arugula, Grilled Chicken, Feta Cheese, Balsamic Reduction Vegetarian Flatbread Romesco, Roasted Vegetables, Smoked Gouda Cheese Italian Sausage Flatbread Herbed Ricotta, Grilled Zucchini, Heirloom Tomato, Olive Oil, Mozzarella	22.00
Shrimp & Grits Station Creamy Roasted Garlic Grits, Spicy Shrimp, Andouille Sausage, Sharp Cheddar Fire roasted Corn Salsa	16.00

AFTER HOURS

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

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

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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

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

VEGETARIAN & VEGAN ENTRÉES

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

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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
Sautéed Chicken Marsala Foraged Mushrooms
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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DESSERT SELECTION

Prices Per Person

VIENNESE SWEETS BUFFET (Minimum 25 People) Display of French Pastries, such as Chocolate-Dipped Strawberries*, Opera Cake, Cheesecake Squares, Éclairs, Chocolate Hazelnut Tart and Macarons	18.00
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
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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