2026

Portland Spirit

PRIVATE EVENT MENUS



**Pricing does not include applicable tax, fees or 22% service charge.*

portlandspirit.com
503-224-3900

HORS D'OEUVRES À LA CARTE

DISPLAYED

$4/person

Roasted Brussels Sprouts (V | GF)

Savory Brie en Croûte - Baked Brie with cranberries and walnuts served with crostini **(VEG)**

$5/person

Seasonal Fruit Display - Variety of seasonal fruit **(V | GF | DF)**

$6/person

Carved Turkey - Carved on site, served with house bread and cranberry sauce **(DF)**

Caprese Sliders - Fresh tomatoes, mozzarella cheese and basil, served with basil pesto and balsamic vinegar on challah bread **(can be made vegan)**

BBQ Pulled Pork Sliders - Topped with pickled onions, carrots and jalapeños on challah bread **(DF)**

$7/person

Applewood Ham - Carved on site, served with house bread **(DF)**

$8/person

Hummus & Fresh Vegetable Display - An array of fresh seasonal vegetables served with house vegetable dip, hummus and pita bread **(VEG | DF)**

(Sub pita bread w/ GF crackers for $1 per person)

$9/person

Cheese Display - Imported and domestic cheese served with an assortment of crackers **(VEG)**

$12/person

Roasted Strip Loin - Pacific Northwest New York roasted strip loin, carved on site, served with house bread and horseradish cream sauce **(GF w/out bread | DF)**

$15/person

Charcuterie & Imported Cheese Display - Assorted imported and domestic cheeses, imported cured meats from Italy (hot capicola, prosciutto, salami, pepperoni), dried fruits, nuts and roasted sweet peppers, served with fresh bread

$17/person

Seafood Display - Smoked salmon lox, bay shrimp, red crab, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce **(GF | DF)**

TRAY PASSED

Minimum order must equal guest count

$2/item

- Spicy boneless chicken bites served with ranch dressing
- Bruschetta with balsamic glaze **(V | DF)**
- Mini Cordon Bleu bites with chicken, Swiss/American cheese and Canadian Bacon
- Mediterranean dolmas made fresh locally — grape leaves stuffed with herb-infused rice **(V | DF | GF)**
- Crostini with soft zucchini, roasted peppers, onion and garlic **(V | DF)**

$3/item

- Zucchini cakes topped with tomato dill relish **(VEG)**
- GF Pita bread with hummus & roasted red peppers **(V | GF)**
- Jumbo prawns with cocktail sauce **(GF)**
- Italian style meatballs *(beef & pork)* tossed in mole sauce topped with cotija cheese

$4/item

- Crostini with cambozola cheese and cipollini onion **(VEG)**
- Mushroom caps with sausage & gorgonzola cheese **(GF)**
- Mushroom caps with vegan chorizo **(GF | V | DF)**
- Steak bites marinated in chimichurri **(GF | DF)**
- Bacon-wrapped prawns with mango coulis **(GF | DF)**
- Greek spanakopita with spinach and feta in flaky phyllo pastry **(VEG)**
- Vegan meatballs with Thai sweet chile sauce on sliced cucumber **(V)**

$5/item

- Balsamic-glazed asparagus spears wrapped in prosciutto **(GF | DF)**
- Mini sweet pepper stuffed with mozzarella wrapped in prosciutto **(GF)**
- Columbia River steelhead cakes with lemon caper aioli
- Mini puff pastry bouchée filled with lobster meat and finished with sriracha mayo
- Coconut curry chicken satay with sweet Thai chili sauce **(GF | DF)**

HORS D'OEUVRE PACKAGES

DAYTIME PACKAGE $35/per person

Save $2/per person

Displayed Appetizers

Hummus & Fresh Vegetable Display **(VEG | DF)**
Seasonal fruit display **(V | GF | DF)**
Savory Brie en Croûte **(VEG)**
BBQ pulled pork sliders
Caprese sliders **(can be made vegan)**

Tray Passed Appetizers

Bruschetta with balsamic glaze **(V | DF)**
Italian style meatballs with mole sauce and cotija cheese
Jumbo prawns with cocktail sauce **(GF | DF)**

EVENING PACKAGE $44/per person

Save $3/per person

Displayed Appetizers

Fresh vegetable display with pita, hummus and house vegetable dip **(VEG | DF)**
Savory Brie en Croûte **(VEG)**
BBQ pulled pork sliders
Caprese sliders **(can be made vegan)**
Roasted brussels sprouts **(V | GF | DF)**
Roasted strip loin carving station **(GF w/out bread | DF)**

Tray Passed Appetizers

Bruschetta with balsamic glaze **(V)**
Jumbo prawns with cocktail sauce **(GF | DF)**
Spicy boneless chicken bites with ranch dressing

PREMIUM PACKAGE $58/per person

Save $4/per person

Displayed Appetizers

Fresh vegetable display with pita, hummus and house vegetable dip **(VEG | DF)**
Savory Brie en Croûte **(VEG)**
BBQ pulled pork sliders
Caprese sliders **(can be made vegan)**
Seafood display with lemons and cocktail sauce **(GF | DF)**
Roasted strip loin carving station **(GF w/out bread | DF)**

Tray Passed Appetizers

Bruschetta with balsamic glaze **(V | DF)**
Zucchini cakes with tomato dill relish **(VEG | DF)**
Bacon-wrapped prawns with mango coulis **(GF | DF)**

VEG - Vegetarian | **V** - Vegan | **GF** - Gluten Free | **DF** - Dairy Free

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PLATED LUNCH

$35 per person

Included

- Fresh baked bread **(V | DF)**
- Seasonal house salad **(V | DF)**
- All protein entrées served with chef's choice starch* and seasonal vegetables
  *Starch could contain gluten, please request GF if needed

Choose Two Protein Entrées

- Herb-roasted beef shoulder tender topped with rich mushroom demi-glace **(GF | DF)**
- Garlic cilantro lime-marinated beef shoulder tender with chimichurri **(GF | DF)**
- Beef bourguignon served over mashed potatoes **(GF)**
- Baked Columbia River steelhead topped with gremolata finished with white wine & lemon infused olive oil **(GF | DF)**
- Blackened Columbia River steelhead topped with fresh mango salsa **(GF | DF)**
- Baked Columbia River steelhead topped with pineapple chutney **(GF | DF)**
- Caesar salad with blackened Columbia River steelhead topped with pickled onions and croutons **(GF w/out croutons)**
- Pan-seared chicken breast topped with marsala sauce **(DF)**
- Spicy BBQ French chicken drumstick served with macaroni & cheese
- Roasted al pastor pork loin topped with pickled onions, jalapeño and cilantro **(GF | DF)**

Choose One Vegetarian Entrée

- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V | DF w/out feta | GF)**
- Mushroom ravioli tossed in garlic herb butter **(VEG)**
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V | GF | DF)**
- Pasta primavera with roasted garlic cream sauce **(VEG)**
- Macaroni & cheese - Oregon white sharp cheddar cheese sauce **(VEG)**
- Vegetarian enchiladas served with rice and beans **(GF, can be made V | DF)**
- Vegetable ragu served with steamed rice **(V | GF | DF)**
- Baked potato loaded with vegan chorizo and tofu served with steamed vegetables **(V)**
- Vegan meatballs with curry sauce served with coconut garbanzo bean rice **(V)**

LUNCH BUFFET

$42 per person

Included

- Fresh baked bread **(V | DF)**

Choose One Passed Appetizer

- Jumbo prawns with cocktail sauce **(GF)**
- Bruschetta with balsamic glaze **(V | DF)**
- Crostini with cambozola cheese and cipollini onion **(VEG)**

(Can add on additional tray passed appetizers from à la carte menu)

Choose Two Salads

- Mixed green salad **(V | GF | DF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF | VEG)**
- Caesar salad with Parmesan and pickled onions with croutons on the side **(GF)**
- Tomato & cucumber salad with basil, garlic, green onions, oil and vinegar **(V | GF | DF)**
- Harvest salad with kale, spinach, dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette **(V | GF | DF)**
- House pasta salad **(VEG)**

Choose One Side

- Steamed fresh seasonal vegetables **(V | GF | DF)**
- Roasted red parsley potatoes **(V | GF | DF)**
- Traditional rice pilaf **(V | GF | DF)**
- Garlic mashed potatoes with gravy on the side **(GF)**
- Turmeric rice with peas **(V | GF | DF)**
- Steamed coconut chickpea rice **(V | GF | DF)**
- Macaroni and cheese with Tillamook extra sharp white cheddar cheese **(VEG)**
- Israeli couscous with seasonal vegetables *(served warm)* **(VEG)**
- Baked potatoes topped with sour cream and chives **(GF | VEG)**

Choose Two Entrées

- Salmon fillet with gremolata **(GF | DF)**
- Salmon fillet with lemon caper butter **(GF)**
- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF | DF)**
- Cilantro-lime marinated beef shoulder tender with chimichurri **(GF | DF)**
- Beef bourguignon **(GF | DF)**
- Chicken parmesan topped with marinara sauce **(DF)**
- Pan-seared chicken breast topped with marsala sauce **(DF)**
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V | GF | DF)**
- Mushroom ravioli tossed in garlic herb butter sauce **(VEG)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce **(VEG)**
- Vegetable ragu served with steamed rice **(V | GF | DF)**

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PLATED DINNER

$44 per person

Included

- Fresh baked bread **(V | DF)**
- Seasonal house salad **(V | DF)**
- All protein entrées served with chef's choice starch* and seasonal vegetables
  *Starch could contain gluten, please request GF if needed

Choose Two Protein Entrées

- Herb-roasted Pacific Northwest beef tenderloin topped with mushroom demi-glace **(GF | DF)**
- Herb-roasted Pacific Northwest beef tenderloin w/caramelized shallot gorgonzola butter **(GF)**
- Herb-roasted Pacific Northwest beef tenderloin with bacon jam **(GF)**
- Beef bourguignon served over mashed potatoes **(GF)**
- Citrus lime cilantro marinated Pacific Northwest beef tenderloin with chimichurri **(GF)**
- Baked Columbia River steelhead filet topped with gremolata finished with white wine & lemon infused olive oil **(GF)**
- Baked Columbia River steelhead stuffed with ricotta and spinach, topped with blackened shrimp and lemon-infused olive oil **(GF)**
- Blackened Columbia River steelhead fillet topped with fresh mango salsa **(GF | DF)**
- Baked Columbia River steelhead filet topped with fresh Oregon berry salsa **(GF | DF)**
- Teriyaki Columbia River steelhead stuffed with sundried tomato, shrimp and Parmesan cheese
- Horseradish-crusted Columbia River steelhead finished with lemon-infused olive oil **(GF | DF)**
- Bacon-wrapped chicken breast stuffed with spinach and cheese, finished with Gorgonzola cream sauce **(GF)**
- Pan-seared chicken breast topped with wild mushroom cream sauce
- Pan-seared chicken breast topped with marsala sauce **(DF)**
- Blackened rack of lamb topped with balsamic glaze **(DF)**

Choose One Vegetarian Entrée

- Vegetarian lasagna with layers of pasta stuffed with seasonal vegetables and fresh mozzarella cheese; finished with marinara sauce **(VEG)**
- Wild mushroom ravioli tossed in garlic herb butter **(VEG)**
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V | GF | DF)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce **(VEG)**
- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V w/out feta & GF)**
- Vegetable ragu served with steamed rice **(V | GF | DF)**
- Baked potato loaded with vegan chorizo and tofu served with steamed vegetables **(V)**
- Vegan meatballs with curry sauce served over coconut rice with garbanzo beans **(V)**

DINNER BUFFET

$50 per person

Included

- Fresh baked bread **(V | DF)**

Choose One Passed Appetizer

- Jumbo prawns with cocktail sauce **(GF)**
- Bruschetta with balsamic glaze **(V | DF)**
- Crostini with cambozola cheese and cipolline onion **(VEG)**

(Can add on additional tray passed appetizers from à la carte menu)

Choose Three Salads

- Mixed green salad with house vinaigrette **(V | GF | DF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF | VEG)**
- Caesar salad with Parmesan and pickled onions with croutons on the side **(GF)**
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar **(V | GF | DF)**
- Harvest salad with kale and spinach, dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette **(V | GF | DF)**
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon-infused olive oil **(VEG)**
- House pasta salad **(VEG)**

Choose Two Sides

- Traditional rice pilaf **(V | GF | DF)**
- Garlic mashed potatoes with gravy served on the side **(GF)**
- Creamy orzo spinach risotto **(VEG)**
- Brussels sprouts with bacon and a Tillamook three-cheese sauce **(GF)**
- Steamed fresh seasonal vegetables **(V | GF | DF)**
- Tallow roasted fingerling potatoes **(GF)**
- Baked potatoes topped with sour cream and chives **(VEG)**

Choose Two Entrées

- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF | DF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF | DF)**
- Herb-roasted Pacific Northwest New York striploin topped with shallot gorgonzola compound butter *(add $2 per person)* **(GF)**
- Roasted al pastor marinated pork loin with pickles, onions and jalapeños **(GF | DF)**
- Pan-seared chicken breast topped with marsala sauce **(DF)**
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Columbia River steelhead filet topped with lemon caper compound butter **(GF)**
- Columbia River steelhead filet topped with a pineapple chutney **(GF | DF)**
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V | GF | DF)**
- Seasonal vegetarian lasagna **(VEG)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce **(VEG)**
- Vegetable ragu served with steamed rice **(V | GF | DF)**

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PLATED DESSERT

Chef's choice dessert — $6 per person
Choose two options — $8 per person
Choose three options — $10 per person

Chocolate Cake
Contains velvety chocolate mousse between layers, a chocolate cookie crust, chocolate ganache and chocolate chips

Lemon Berry Vanilla Cake
This crumb cake contains a lemon berry cream mascarpone filling and real blueberries and cranberries

Red Velvet Cake
Stacked red velvet cake layers with chocolate truffle filling and cream cheese icing.

Cinnamon Crunch Cake
Milk infused sponge cake with a creamy whipped layer and cinnamon sugar.

New York Cheesecake with House Mixed Mountain Berry Sauce

Flourless Chocolate Torte *by Sweet Streets* (GF)

Snickers® Bar Pie

Banana Cake with Coconut Cream (V | DF)

DISPLAYED DESSERTS

Fresh baked chocolate chip cookies **$2/each**

Chocolate chip brownies **$3/each**

White & dark chocolate dipped strawberries **(GF)** **$3/each**

Trio of mini filled ring donuts **$5/person**
Chocolate hazelnut, strawberry and vanilla caramel

Mix of two mini dessert bars – **$6/person**
lemon bars & chocolate brownies from a local bakery

Mix of three mini dessert bars **$9/person**
lemon bars, marionberry bars and chocolate brownies from a local bakery

Mix of three petite cake squares **$9/person**
variety of three 1.5" square cakes: Chocolate Truffle, Strawberry Serenade and Brazilian Citrus, finished with seasonal toppings

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BBQ BUFFET MENU

$54 per person

Included

- Fresh baked bread **(V | DF)**
- Domestic cheese display with crackers **(VEG)**
- Seasonal fruit display **(V | GF | DF)**
- Pickled seasonal vegetables **(V | GF | DF)**

Choose Three Salads

- Fresh artisan romaine topped with fresh fruits, finished with house vinaigrette **(V | GF | DF)**
- Corn, black bean, napa cabbage and sweet pepper slaw **(V | GF | DF)**
- Baby kale & arugula salad with citrus dressing **(V | GF | DF)**
- Bacon potato salad **(GF)**
- Pesto pasta salad **(VEG)**

Choose Three Entrées

- Corn on the cob served with crema & queso fresco **(GF)**
- Barbecue chicken quarter **(GF | DF)**
- Barbecue baby back ribs **(GF | DF)**
- Barbecue NY striploin **(GF | DF)**
- BBQ beans with Beyond Sausage **(V | DF | GF)**

Dessert

- Fresh baked cookies **(VEG)**

SEASONAL HOLIDAY BUFFET

$58 per person

Included
Hors d'oeuvres

- Fresh baked bread **(V | DF)**
- Imported & domestic cheese with crackers **(VEG)**
- Hummus & fresh vegetable display **(VEG)**

Included
Salads

- Mixed green salad **(V)**
- Caesar salad with Parmesan and pickled onions with croutons on the side **(GF)**
- Harvest salad with kale and spinach, dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette **(V | GF | DF)**

Included
Sides

- Fresh seasonal winter vegetables **(VEG | GF | DF)**
- Rosemary stuffing with apples and hazelnuts **(DF)**
- Fresh cranberry sauce enhanced with Oregon Marionberries **(V | GF | DF)**
- Roasted garlic mashed potatoes **(VEG | GF)**
- Roasted yams tossed in brown sugar and butter **(VEG | GF)**
- Traditional gravy

Choose
Two Entrées

- Carved Northwest turkey **(GF | DF)**
- Carved applewood ham **(GF | DF)**
- Carved Pacific Northwest New York striploin with horseradish cream sauce **(GF)**

Dessert

- Seasonal dessert

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