

tables

Pricing is based on a 25 guest minimum and one-hour service.

RISE & SHINE CONTINENTAL

280 calories per serving

Baker's Basket of Pastries VEG

Croissants / Muffins / Whipped Butter / Fruit Preserves

Sliced Seasonal Fruit V, GF

Beverages

Orange Juice / Portland Roasting Coffee / Hot Teas

27.00 PP

FARM FRESH TABLE

1310 calories per serving

Baker's Basket of Pastries VEG

Croissants / Muffins / Whipped Butter / Fruit Preserves

Sliced Seasonal Fruit V, GF

Bacon & Sausage

Applewood Smoked Bacon / Chicken Apple Sausage

Scrambled Eggs GF

Breakfast Potatoes GF

Beverages

Orange Juice / Portland Roasting Coffee / Hot Teas

33.00 PP

PNW TABLE

475 calories per serving

Baker's Basket of Pastries VEG

Croissants / Muffins / Whipped Butter / Fruit Preserves

Sliced Seasonal Fruit V, GF

Cold Smoked Salmon Lox GF

Capers / Red Onions / Dill Cream Cheese

Bagels & Cream Cheese

Beverages

Orange Juice / Portland Roasting Coffee / Hot Teas

31.00 PP

entrées

All selections include freshly brewed coffee, ice water, orange juice, and assorted breakfast pastries.

ALL AMERICAN GF

970 calories per serving

Scrambled Eggs / Tillamook Sharp Cheddar / Country Potatoes / Applewood Smoked Bacon / Chicken Apple Sausage

34.00 PP

BRAISED BRISKET TOSTADA GF

850 calories per serving

Cumin-Braised Brisket / Scrambled Eggs / Refried Black Beans / Green Chile Cheddar Potatoes

31.00 PP

EGG WHITE FRITTATA GF

610 calories per serving (5 eggs)

Roasted Vegetables / Pepper Jack Cheese / Shiitake Mushrooms / Bloomsdale Spinach / Tomato Relish

31.00 PP

STEAK & EGGS GF

820 calories per serving (4oz. steak, 2 eggs)

Sirloin Steak / Potato Hash / Broiled Parmesan Tomato

34.00 PP

SMOKED SALMON

130 calories per serving (4 oz.)

Cream Cheese / Capers / Red Onions / Bagels

32.00 PP

English Muffin / Chive Hollandaise Sauce /



packages

LA FIESTA V, GF

300 - 468 calories per serving

Tortilla Chips / Pico de Gallo / Guacamole / Queso / Churros & Caramel Sauce / Bottled Water / Assorted Flavored Seltzer Water

21.00 PP

CHOCOLATTA VEG

400 - 700 calories per serving

Double Fudge Brownies / Chocolate Chip Cookies / Miniature Candy Bars / Chocolate-Dipped Fruit / Bottled Water / Assorted Flavored Seltzer Water

24.00 PP

CHEESE BOARD VEG

500 - 840 calories per serving (4 oz.)

Local & Imported Cheeses / Dried Raisins / Honey Comb / Fresh Berries / Lavosh / Gourmet Crackers / Bottled Water / Assorted Flavored Seltzer Water

29.00 PP

OREGON TRAIL VEG

200 - 400 calories per serving

Granola Bars / Trail Mix / Assorted Yogurt / Raisins / ZOA Energy Drink / Bottled Water / Assorted Flavored Seltzer Water

24.00 PP

HEIRLOOM APPLE CART V, GF

170 - 300 calories per serving

Fresh Apples / Caramel Dipping Sauce / Bottled Water / Assorted Flavored Seltzer Water

16.00 PP

CHOCOLATE SHOP VEG

120 - 400 calories per serving

Chocolate Covered Strawberries / Homemade Chocolate Brownies / Bottled Water / Assorted Flavored Seltzer Water

18.00 PP

sweets

BOXED RAISINS V, GF

45 calories per serving

24.00 DZ

SWEET SNACKS V, GF

70 calories per serving

Assorted Individually Wrapped Snacks

31.00 DZ

CANDY BARS GF

400 calories per serving

Assorted Full Sized Candy Bars

36.00 DZ

ICE CREAM GF

240 - 260 calories per serving
Assorted Ben & Jerry's Ice Cream Flavors

7.00 EA

YOGURT GF

130 calories per serving
Assorted Tillamook Yogurt

4.00 EA

WHOLE FRESH FRUIT V, GF

95 calories per serving Apples / Oranges / Bananas

36.00 DZ

FRUIT COCKTAIL GF

75 calories per serving

Sugar Rim / Mint Syrup / Crème Fraiche

6.50 EA

healthy FRUIT YOGURT PARFAIT GF 300 calories per serving 8.00 EA FRUIT & GREEK YOGURT GF 160 calories per serving 10.00 EA **GRANOLA BARS** 132 calories per serving 36.00 DZ HARD BOILED EGGS GF 78 calories per serving 34.00 DZ SEASONAL FRUIT SKEWERS V, GF 30 calories per serving 43.00 DZ

bakery

BREADS & PASTRIES VEG

110 - 590 calories per serving

Assorted Breakfast Breads, Pastries & Muffins

40.00 DZ

BAGELS & CREAM CHEESE VEG

50 - 200 calories per serving

42.00 DZ

BAKER'S BASKET VEG

200 - 290 calories per serving Muffins / Pastries / Croissants

40.00 DZ

ASSORTED DONUTS VEG

195 - 485 calories per serving Maple Bar / Chocolate / Glazed

40.00 DZ

ASSORTED COOKIES VEG

100 - 160 calories per serving

36.00 DZ

CHOCOLATE FUDGE VEG BROWNIES

132 calories per serving

36.00 DZ

CHOCOLATE DIPPED VEG BISCOTTI

110 calories per serving

36.00 DZ

SOFT PRETZELS VEG

140 calories per serving
Spicy Mustard

50.00 DZ

savory

MINI PRETZEL VEG

190 calories per serving

30.00 LB

KETTLE CHIPS & ONION DIP VEG, GF

150 calories per serving

32.00 LB

HUMMUS & PITA CHIPS V

70 calories per serving

Roasted Red Pepper Hummus / Pita Chips

34.00 LB

TORTILLA CHIPS & SALSA V, GF

268 calories per serving

32.00 LB

SPICY MIXED NUTS V, GF

813 calories per serving

39.00 LB

ASSORTED TRAIL MIX V, GF

160 calories per serving

34.00 LB



plated lunch

Plated lunches include bread basket, whipped butter, freshly brewed coffee and teas.

NORTHWEST CAESAR SALAD

470 calories per serving (6 oz.)

Green & Baby Red Romaine / Herb Croutons / Shaved Parmesan Cheese / Caesar Dressing

protein options

SMOKED SALMON OR GRILLED CHICKEN

32.00 PP

STEAK, SPINACH & APPLE GF SALAD

680 calories per serving (8 oz.)

Nappa Cabbage, Spinach, Beef Sirloin Steak, Cucumbers, Apples, Lime Vinaigrette

35.00 PP

ASIAN CHOP-CHOP SALAD

660 calories per serving (10 oz.)

Nappa Cabbage, Radicchio, Frisee, Cashews, Wonton Strips, Grilled Chicken Breast, Edamame, Ginger Soy Vinaigrette

34.00 PP

COBB SALAD

723 calories per serving (10 oz.)

Market Greens / Chicken / Hard Cooked Egg / Tomato / Brie Cheese Wedge / Bleu Cheese Dressing

32.00 PP

PACIFIC ALBACORE TUNA GF SALAD

470 calories per serving (4 oz.)

Poached Tuna Steak Medallion, Baby Greens, Haricot Vert, Fingerling Potatoes, Hard Boiled Eggs, Cherry Tomatoes, Bell Peppers Niçoise Olives & Lemon Thyme Citrus Vinaigrette

34.00 PP

chefs tables

All stations require two attendants at \$200 per attendant. Minimum of 100 guests per station.

Includes iced tea.

ROAST PORK SANDWICH

(5 oz.

Spinach / Provolone / Chimichurri Sauce / Bag of Kettle Chips / Cookie

30.00 PP

ROAST BEEF SANDWICH

340 calories per serving (5 oz.)

Apple Horseradish Aioli / Arugula / Sun-Dried Tomato / Bag of Kettle Chips / Cookie

32.00 PP

ITALIAN CHOPPED SALAD

680 calories per serving (10 oz.)

Green Romaine / Salami / Pancetta / Olives / Heirloom Baby Tomatoes / Provolone Cheese / White Balsamic Vinaigrette

29.00 PP

extras

GARLIC TWIST PRETZEL VEG BREAD

110 calories per serving (5 oz.)

8.00 EA

"TOP/SPIN/TAKE"

100 - 700 calories per serving (10 oz.)

salad selections - choose (2)

GREENS V, GF

Romaine Lettuce / Baby Spinach / Arugula / Organic Mix Greens

entree selections - choose (2)

MEAT OR VEGETABLES GF

Grilled Chicken / Grilled Steak / Grilled Salmon / Grilled Vegetables

DRESSINGS GF, VEG

Ranch Dressing / Balsamic Vinaigrette / Chipotle Creamy Dressing / Olive Oil / Flavored Vinegar

ADDITIONAL TOPPINGS GF, VEG

Artichokes / Black Olives / Tomatoes / Carrots / Cucumbers / Hot Peppers / Arugula / Feta / Parmesan / Pancetta / Red Onions / Red Peppers / Sun Dried Tomatoes / White Beans

34.00 PP



chefs table

All stations require two attendants at \$200 per attendant. Minimum of 100 quests per station.

Includes freshly brewed coffee, hot teas and iced tea.

SMOKEHOUSE BBQ

Available stacked or packed.

entrée selections - choose (1)

SMOKED BEEF BRISKET SANDWICH

740 calories per serving (5 oz.) Onion Kaiser Bun / Jalapeños / Cole Slaw / Onion Rings

33.00 PP

CHOPPED BBQ PORK SANDWICH

880 calories per serving (6 oz.)
Cole Slaw / Pickles / Honey Mustard

27.00 PP

side selections - choose (2)

CREAMY COLESLAW VEG

291 calories per serving

MAC & CHEESE VEG

310 calories per serving

JALAPEÑO CORNBREAD VEG

94 calories per serving

BROWN SUGAR BAKED VEG BEANS

160 calories per serving

extras

HOUSE MADE LEMON VEG
PEPPER POTATO CHIPS

110 - 160 calories per serving (6 oz.)

16.00 LB

SOUTH OF THE BORDER

street taco selections

CARNITAS TACOS (2) GF

370 calories per serving (3 oz. - one taco)
Tender Morsels of Braised Fried Pork /
Onions / Cilantro Slaw / Corn Tortillas

32.00 PP

CARNE ASADA TACOS (2) GF

350 calories per serving (3 oz. - one taco)
Marinated Grilled Beef Skirt Steak / Grilled
Anaheim Chili / Pico de Gallo / Corn
Tortillas

27.00 PP

SPANISH RICE V, VEG, GF

REFRIED BEANS V, VEG, GF

CORN TORTILLA CHIPS V, GF

salsa bar offerings

SALSA VERDE (MILD) V, GF

11 calories per serving

SALSA FRESCA (MEDIUM) V, GF

11 calories per serving

SALSA ROJA (SPICY) V, GF

10 calories per serving



hot

Minimum order of (4) dozen per selection. Includes one server per 75 guests to hand pass items.

MOROCCAN LAMB CIGARS

45 calories per serving

Harissa Aioli / Micro Cilantro

42.00 DZ

STUFFED ARTICHOKE VEG, GF BOTTOMS

60 calories per serving

Gorgonzola Cheese & Confit Tomatoes / Truffle Dust

39.00 DZ

ALASKAN COD JALAPEÑO GF RICE CAKES

45 calories per serving

Lemon Grass Aioli / Micro Tat Soi

43.00 DZ

FORAGED MUSHROOM & VEG FONTINA RICE FRITTERS

75 calories per serving

38.00 DZ

PISTACHIO CRUSTED RACK GF OF LAMB

250 calories per serving

Ivy Flower Honey

48.00 DZ

GAMBAS AL PIL PIL GF

45 calories per serving

Shrimp / Baby Yellow Frisèe / Tarragon Vinaigrette

48.00 DZ

MINI BEEF WELLINGTON

350 calories per serving

Puff Pastry Wrapped Beef Tenderloin Stuffed with Pate & Mushroom Duxelles / Horseradish Foam

45.00 DZ

cold

Minimum order of (4) dozen per selection. Includes one server per 75 guests to hand pass items.

GF

CHICKEN CONFIT

90 calories per serving

Mulled Plum Compote / Hazelnut Toast / Chive Spears

42.00 DZ

BRIE & TOMATO JAM VEG CROSTINI

210 calories per serving

Cow's Milk Brie / Savory Tomato Jam / Brioche Crouton

42.00 DZ

TUNA CORNETS

70 calories per serving

Pickled Lotus Root / Wonton Crisp / Passion Fruit Aioli / Salmon Roe / Daikon Sprouts

46.00 DZ

RUBY PORT MULLED PEARS VE

70 calories per serving

Vanilla Scented Macadamia Nuts / Herbed Chèvre / Baguette Rounds

36.00 DZ

PESTO & PROSCIUTTO PINWHEEL

40 calories per serving

33.00 DZ

HONEY ROASTED RED V, GF GRAPE

50 calories per serving

Oregonzola / Pecan / Endive Leaf

34.00 DZ



Build your perfect dinner by choosing a salad, entrèe, and dessert. Plated dinners include bread basket, whipped butter, freshly brewed coffee and hot teas.

salads

choose (1)

EPIC ROOT MACHE SALAD V, GF

90 calories per serving

Heirloom Beets / Filet Green Beans / Frisèe / Toasted Hazelnuts / Orange Blossom Vinaigrette

7.00 PP

LOLLA ROSA SALAD VEG, GF

145 calories per serving

Marcona Almonds / Yellow Tear Drop Tomatoes / Manchego Cheese / Pedro Ximenez Sherry Vinegar Gran Reserva 25 Year

10.00 PP

PANZANELLA SALAD VEG

140 calories per serving

Asparagus Panzanella / Sweet Tomatoes / Fresh Mozzarella / Basil Vinaigrette / Niçoise Olives / Focaccia Croutons

9.00 PP

LIVING WATERCRESS VEG, GF

110 calories per serving

Strawberries / Briar Rose Creamery Goat Cheese / Black Pepper Honey Vinaigrette

8.00 PP

LOCALLY GROWN LETTUCE VEG, GF

70 calories per serving

D'Anjou Pears / Rogue Creamery Blue Cheese / Red Wine Vinaigrette / Roasted Hazelnuts

7.00 PP

entrees

PAN SEARED PACIFIC SALMON

270 calories per serving (5 oz.)

Horseradish Mash / Wilted Arugula / Roasted Beets / Lemon Basil Butter

42.00 PP

FREE RANGE CHICKEN GF

285 calories per serving (6 oz.)

Saffron Orzo / Pearl Onions / Mustard Herb Jus

38.00 PP

STRIPED BAJA BASS

170 calories per serving (6 oz.)

Spring Pea Succotash / Roasted Pepper Cream

42.00 PP

BEEF TENDERLOIN

490 calories per serving (6 oz.)

Candied Shallot Mashed Potato / Pinot Noir Reduction

52.00 PP

FOREST MUSHROOM VEG

760 calories per serving (8 oz.)

Asiago Cheese / Roasted Asparagus / Heirloom Tomatoes

32.00 PP

VEGETABLE LASAGNA VE

260 calories per serving (8 oz.)

Roasted Tomato & Pepper Sauce / Grilled Asparagus

32.00 PP

desserts

choose (1)

STRAWBERRY SHORTCAKE

280 calories per serving (4 oz.)

Fresh Berries / Orange Liquor Sabayon

8.00 PP

BLACKBERRY COBBLER VE

250 calories per serving (4 oz.)

Streusel / Vanilla Bean Cream

8.00 PP

TIRAMISU VEG

320 calories per serving (4 oz.)

Coffee & Rum Soaked Lady Fingers / Mascarpone Cream / Cocoa

8.00 PP

GLUTEN FREE FLOURLESS VEG, GF CHOCOLATE CAKE

170 calories per serving (4 oz.) Seasonal Berry Garnish

9.00 PP

MEYER LEMON SOUFFLÉ VEC

450 calories per serving (4 oz.)

Blackberry Merlot Sauce / Blackberry Sorbet

8.00 PP

TOASTED ALMOND & VEG. ESPRESSO CREAM TORTE

570 calories per serving (4 oz.)

Jivara Milk Chocolate Mousse

8.00 PP

TRES LECHES CAKE

600 calories per serving (4 oz.)

Rum Milk Syrup / Vanilla Cream Swiss Meringue / Fresh Strawberry Garnish

7.00 PP



beverages

COFFEE

5 calories per serving (12 oz.)
Portland Roasting Regular / Decaf

80.00 GL

HOT TEAS

0 calories per serving (12 oz.)

80.00 GL

SOFT DRINKS

120-170 calories per serving Pepsi / Diet Pepsi / Sierra Mist

5.25 EA

FLAVORED SELTZER WATER

120-170 calories per serving

5.25 EA

BOTTLED WATER

0 calories per serving

5.25 EA

PERRIER

0 calories per serving With Sliced Limes

6.00 EA

JUICES

120 calories per serving (9 oz.)
Orange / Apple / Cranberry

68.00 GL

BOTTLED JUICES

140-290 calories per serving

6.00 EA

HAPPY MOUNTAIN KOMBUCHA

40-60 calories per serving

6.00 EA

ROCK STAR ENERGY DRINKS

10-145 calories per serving Regular / Sugar-Free

7.00 EA

ICED TEA

0-120 calories per serving (12 oz.) With Lemon Wedges

60.00 GL

LEMONADE

12 calories per serving (12 oz.)

52.00 GL

FRUIT PUNCH

190 calories per serving (12 oz.)

52.00 GL

INFUSED WATERS

10-50 calories per serving (12 oz.)
Blueberry Lemon / Mint Cucumber /
Mixed Melon

42.00 GL

INFUSED LEMONADES

12 calories per serving (12 oz.) Basil / Blackberry / Strawberry

62.00 GL

WATER COOLER RENTAL

0 calories per serving (5 gl.) Includes 5 Gallon Water Jug

70.00 EA

5 GALLON WATER JUG

0 calories per serving (5 gl.)

56.00 EA



alcohol

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Levy bartenders and five (5) substantial food items must be available at all times during alcohol service.

All bars are subject to a \$200 bartender fee with a four (4) hour minimum, each additional hour is \$50.

COCKTAILS

Ask your catering manager about our current offerings!

12.00

PREMIUM COCKTAILS

Ask your catering manager about our current offerings!

14.00

CIDER

Seasonal Selection - Ask your catering manager about our current offerings!

8.00

SELTZER

Seasonal Selection - Ask your catering manager about our current offerings!

8.00

DOMESTIC BEER

Ask your catering manager about our current offerings!

8.00

CRAFT BEER

Seasonal Selection - Ask your catering manager about our current offerings!

10.00

LOCAL WINE

Seasonal Selection - Ask your catering manager about our current offerings!

12.00

PREMIUM LOCAL WINE

Seasonal Selection - Ask your catering manager about our current offerings!

15.00







We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Convention Center. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

MINIMUM REQUIREMENTS

There is a \$100.00 service fee for all orders under 25 guests, additional service fee may apply.

OVERSET POLICY

Levy Restaurants will provide a 5% overage (maximum overset of 30 guests). There will be an additional \$75 charge for each over-set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

PRICING & GUARANTESS

Prices guoted in the menu do not include the 23% administrative fee unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests / quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 10% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$200 per four-hour shift with each additional hour of \$50 per hour.



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EVENT TIMELINE

Prices are based on a two-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two hours.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed OLCC Certified Bartender.

PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least sixty (14) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card. A major credit card is required to be on-file for all events. Card will be used to guarantee payment of any replenishment or new orders requested during an event. These charges will be billed to the credit card unless payment is received at the end of the event.

