



SHERATON

Portland Airport Hotel

Meeting and Event Menus

Breakfast Selections

Breakfast Buffets

Includes chilled fruit juices, Starbucks coffee, decaffeinated coffee and assorted Tazo teas

The Arrival

Selection of breakfast pastries, muffins and bagels

Butter, preserves, strawberry cream cheese, chive cream cheese and peanut butter **19**

The Runway

Selection of breakfast pastries, muffins and bagels

Butter, preserves, strawberry cream cheese, chive cream cheese and peanut butter

Seasonal sliced fruit display

Oatmeal Bar - Bob's Red Mill steel cut oats, flax and chia seeds, assorted nuts, assortment of dried fruits (diced apricots, blueberries, strawberries, raisins, and cherries) fresh berries and brown sugar

~ CHOOSE ONE BREAKFAST SANDWICH ~

Canadian bacon, scrambled eggs, Tillamook cheddar on ciabatta

Fried Egg, sausage, Tillamook swiss cheese on biscuit

Gluten Free bagel, hard cooked egg, smashed avocado, grilled tomatoes **27**

Crosscheck

Selection of danish, muffins and bagels

Butter, raspberry and apricot preserves, strawberry cream cheese, chive cream cheese and peanut butter

Seasonal sliced fruit tray and berries

Bacon and sausage

Grilled herb potatoes

~ Entree Selections ~

Scrambled Eggs

Challah cinnamon French toast

Oatmeal Bar - Bob's Red Mill steel cut oats, flax and chia seeds, assorted nuts, assortment of dried fruits (diced apricots, blueberries, strawberries, raisins, and cherries) fresh berries and brown sugar

Biscuits and gravy

Scrambled egg whites with roasted seasonal vegetables and herbs

Choose 1 entree item **29**

Choose 2 entree items **32**

Choose 3 entree items **35**

Breakfast Selections

Plated Breakfast

Includes Starbucks coffee, decaffeinated coffee, Tazo teas, orange juice and breakfast pastry basket

Welcome to PDX

Scrambled eggs
Grilled herb potatoes
Bacon or sausage **26**

Direct Flight

Canadian back bacon
Poached Egg
English Muffin
Hollandaise
Grilled herb potatoes **27**

The Jetway

Biscuit & gravy
Scrambled egg
Bacon or sausage **26**

The Airspeed

Challah cinnamon French toast
Bacon or sausage
Whipped cream and berry compote (on the side) **27**

GF Clear Skies

Scrambled egg whites with seasonal roasted vegetables
Canadian bacon
Roasted new potatoes **28**

Breakfast Enhancements

Seasonal fruit
3.50 per piece

Yogurt or Greek yogurt **4 each**

Bagels and lox
12 per person

Hard cooked eggs **2 per egg**

GF Gluten free pastries **80 per dozen**

Plain croissants
31 per dozen

Chocolate croissants **35 per dozen**

Blueberry crumb cake **18**

Cinnamon crumb cake **18**

Cinnamon buns with cream cheese frosting **24 per dozen**

Pecan sticky buns **35 per dozen**

VG Empanadas
Choice of marionberry , apple or lemon
20 per dozen

GF - Gluten Free **VG** - Vegan

Prices are per guest and do not include the standard 23% service charge. Prices are subject to change without notice. If you have concerns regarding food allergies, please contact your event manager.

Updated 12/2019

Breakfast Stations

Can be served as a build-your-own configuration or with a Chef attendant for a live action experience

Boarding Call

Greek yogurt, house made granola
Seasonal berries, diced mango, diced seasonal fruit
Pumpkin, sunflower, flax and chia seeds
Almond, soy, coconut milk and overnight oats
Seasonal infused waters **22**

Wheels Up

Bob's Red Mill steel cut oats
Flax seeds, assorted nuts, assorted dried fruits (apricots, blueberries, strawberries, raisins and cherries)
Diced cinnamon apples
Fresh berries
Brown sugar
Starbucks coffee, decaffeinated coffee and assorted Tazo teas **23**

The Flight Plan

Smashed avocados
Assorted breads and bagels
Sliced Roma tomatoes, chopped hard boiled eggs, bacon, micro greens
Sriracha mayonnaise, sea salt, sliced red onion, crushed red pepper flakes, olive oil
Oven roasted field mushrooms
Cold pressed coffee **24**

Top of the Tarmac

Brioche or challah bread
Seasonal fruit and whipped cream
Chopped and candied nuts
Nutella, chocolate chips, assorted syrups
Starbucks coffee, decaffeinated coffee and assorted Tazo teas **23**

Pepper bacon, prosciutto, lox or Gluten Free Bread **2.50 additional each**

Morning Breaks

The Tower

Seasonal sliced fruit with berries
Cinnamon rolls, pecan sticky buns, apple and strawberry strudel sticks, marionberry fazzoletti, apple pastry
Assortment of bottled juices
Starbucks coffee, decaffeinated coffee and assorted Tazo teas **20**

Cabin Crew

Seasonal whole and sliced fruit
Bowls of seasonal berries
Seasonal smoothie shooters
Starbucks coffee, decaffeinated coffee and assorted Tazo teas **18**

Round Trip

Assorted local donuts
Iced coffee with a selection of flavored syrups **15**

Flight of Fancy

Fruit kabobs with fruit dip
Lemon, marionberry and apple empanadas
Assorted granola bars and Cliff bars
Assorted bottled juices **17**

Flight Fuel

Goat cheese polenta cakes with tomato chipotle jam and cilantro
Paired with avocado and mint smoothies **17**

Afternoon Breaks

In Flight Entertainment

Fresh baked cookies, brownies and dessert bars
Milk and chocolate milk in individual cartons
Starbucks coffee, decaffeinated coffee and
assorted Tazo teas
Assorted soft drinks **18**

The Transatlantic

Cheese board with assorted domestic and
imported cheeses
Assorted cracker and sliced baguette garnished
with grapes, strawberries and fresh figs (seasonal)
Assorted jams and mixed nuts
French macaroons
Perrier sparkling water **22**

Airspace

Mini crispy chicken sliders with honey mustard
OR
Beef sliders with beer braised mushrooms and
swiss
Cracker jacks
Box of tater tots
Assorted soft drinks **21**

The Getaway

Tim's Cascade potato chips
Saltwater taffy - assorted flavors
Pretzel bites with cheese
Fresh fruit shooters
Seasonal lemonade **19**

The Escape

Fresh tabbouleh salad
Trio of hummus, cucumber, feta cheese and
Kalamata olives
Oven roasted tomatoes, pickled red onion with
pita chips and grilled pita bread
Seasonal infused water **22**

Refuel

Vegetable crudite with assorted dips
Trio of hummus with pita chips
Seasonal sliced fruits and berries
Assorted soft drinks **19**

Puddle Jumper

Yogurt Parfaits
Assortment of smoothie shooters
Assorted granola bars and Cliff bars
Assorted soft drinks and seasonal infused water
22

The Terminal Run

Popcorn
Vegetable shooters
Ice cream bars
Milk and cookie shooters
Fried cheese poppers with tomato soup shooters
Assorted granola bars and Cliff bars
Assorted smoothie shooters
Trio of hummus with pita chips
Soft pretzels and cheese sauce
Fresh baked cookies
Fresh baked brownies
Vegetable crudite
Sliced fruit display
Tortilla chips with house made salsa
House made potato chips with onion dip
Trail mix
Assorted Tim Cascade Potato Chips
Choose 2 items **16**
Choose 3 items **18**
Choose 4 items **20**

Seasonal Breaks

Fall Harvest

Caramel dipped apple slices
Harvest trail mix
Chocolate dipped pretzel rods
Apple cider **18**

Winter Wonderland

Hot chocolate bar with assorted toppings
Warm spiced apple cider
Fried cheese poppers with house marinara and pesto for dipping **18**

Spring Picnic

Lemon bars and fresh baked brownies
Vegetable tray with hummus trio and garlic ranch dip
Watermelon and berry display
Classic lemonade and strawberry lemonade **18**

Summer Strawberry Festival

Strawberry and citrus granola parfaits
Fresh chocolate dipped strawberries
Strawberry and banana smoothie shooters
Seasonal infused water **18**

Enhancements

Starbucks coffee, Decaffeinated and Assorted Tazo Teas - 2 gallon minimum **72 per gallon**

Assorted bottled juices **5.50 each**

Fresh squeezed orange juice **6.50 per guest**

Assorted soft drinks **4 each**

Bottled water **5 each**

Iced tea, lemonade or fruit punch **46 per gallon**

Milk (2% or skim) **3.25 per carton**

Muffins, danish, scones and croissants **48 per dozen**

Assorted local donuts **55 per dozen**

Fresh strawberries dipped in white & dark chocolate **65 per dozen**

Assorted fresh baked cookies and/or brownies **45 per dozen**

GF Assorted Gluten Free cookies **75 per dozen**

GF Gluten Free Brownies **75 per dozen**

VG Empanadas
Marionberry, apple and lemon **20 per dozen**

Assorted granola bars and/or candy bars **3.50 each**

Sliced fresh fruit or vegetable crudite display **7.00 per guest**

Seasonal whole fruit **3.50 per piece**

Mixed nuts or trail mix **5.25 per guest**

Cliff bars **5.25 each**

House made potato chips and onion dip
OR house made tortilla chips and salsa
6.25 per guest

Assorted bagels with cream cheese **50 per dozen**

Hard boiled eggs **2 each**

Bagels, lox & cream cheese
plain and chive **13 per guest**

Tim's Cascade Chips **4.25 each**

Yogurt or Greek yogurt **4 each**

GF - Gluten Free **VG** - Vegan

Prices are per guest and do not include the standard 23% service charge. Prices are subject to change without notice. Breaks are served for thirty minutes and require a minimum of 10 guests. Add \$3 per guest for groups under 10. If you have any concerns regarding food allergies, please contact your event manager. Updated 12/2019

Meeting Packages

Packages include High Speed Internet Access, food and beverage listed, 1 LCD projector package, 1 flipchart package, 1 wireless microphone and 1 4-channel mixer

Package 1 105

Continental breakfast - The Arrival

Danish, muffins, bagels and scones
Butter, preserves, strawberry cream cheese, chive cream cheese and peanut butter
Chilled fruit juices

AM BREAK

Please choose 1 of the two breaks

Cabin Crew -

Seasonal whole fruit

Bowls of seasonal berries

Seasonal smoothie shooters

~OR~

Flight of Fancy -

Fruit kabobs with fruit dip

Lemon, marionberry and apple empanadas

Assorted granola bars and Cliff bars

Assorted bottled juices

LUNCH

Please choose one of two buffets - Destination or Duty Free

Destination -

Green salad with assorted dressings

Old fashioned potato salad

Macaroni salad

~CHOOSE 3 SELECTIONS~

Ham

Roast beef

Salami

Roast chicken breast

Capicola

Marinated and grilled portabello mushrooms

Assorted Tillamook cheeses

Mayonnaise, Dijon and grain mustard

Variety of deli breads and artisan rolls

Relish Tray - sliced tomatoes, kosher pickles, sliced red onion and green leaf lettuce

Hummus trio with carrot and cucumber sticks OR house made potato chips

Assortment of fresh baked cookies and brownies

OR

Duty Free -

Salad Bar Selections

Spring mix lettuce

Romaine lettuce

Spinach

Trio of hummus with pita chips

Cherry tomatoes

Cucumber chunks

Sliced mushrooms

Mixed bell peppers

Red onion

Sliced radish

Garlic roasted garbanzo beans

Carrot and celery sticks

Shredded Tillamook cheddar

Shaved parmesan

Bleu cheese crumbles

Sunflower seeds

Spiced whole almonds

House made ciabatta croutons

Diced turkey

Crispy diced bacon

Diced grilled chicken

Diced ham

~CHOOSE 3 DRESSINGS~

Ranch

Balsamic Vinaigrette

Dijon Vinaigrette

Caesar

1000 Island

Bleu Cheese

Fat Free Italian

Red Wine Vinaigrette

Assorted dessert bars - Nanaimo bars, brownies, lemon crumb, apple crumb, totally Oreo brownies, toffee crunch and blondies

PM BREAK- In Flight Entertainment

Fresh baked cookies and brownies

Assorted dessert bars

Milk and chocolate milk in individual cartons

All Day Beverage Station

Starbucks coffee, decaffeinated coffee and assorted Tazo teas

Assorted soft drinks

Prices do not include the standard 23% service charge. Prices are subject to change without notice. Meeting packages require a minimum of 15 guests. Add \$3 per guest for groups under 15. If you have any concerns regarding food allergies, please contact your event manager.

Updated 12/2019

Meeting Packages

Packages include High Speed Internet Access, food and beverage listed, 1 LCD projector package, 1 flipchart package, 1 wireless microphone and 1 4-channel mixer

Package 2 117

Breakfast Buffet - The Runway

Seasonal muffins and bagels
Butter, raspberry and apricot preserves, chive cream cheese, marionberry cream cheese and peanut butter
Seasonal sliced fruit display

Oatmeal Bar - Bob's Red Mill steel cut oats, flax and chia seeds, assorted nuts, assortment of dried fruit (apricots, blueberries, strawberries, raisins, cranberries and cherries) fresh berries, diced cinnamon apples and brown sugar

~CHOOSE ONE BREAKFAST SANDWICH~

Canadian bacon, scrambled egg, Tillamook cheddar on ciabatta

OR

Fried egg, sausage, Tillamook swiss on a biscuit

OR

GLUTEN FREE Bagel, hard cooked egg, smashed avocado, grilled tomatoes

AM BREAK - Cabin Crew

Seasonal whole fruit and sliced fruit
Bowls of seasonal berries
Seasonal smoothie shooters

Lunch buffet - The Jet Stream

Spinach salad with spiced candied walnuts, raisins, crumbled goat cheese with white balsamic vinaigrette
Israeli couscous salad with roasted vegetables with lemon and herb vinaigrette
Chef's seasonal vegetable selection
Chef's seasonal starch selection
Fresh baked rolls and butter
Chef Cassandra's dessert table

~ENTREE SELECTIONS - CHOOSE TWO~

Seasonal mushroom risotto

Citrus and herb chicken

Roasted sirloin tri-tips with chimichurri and natural jus

Smoked salmon with roasted garlic vinaigrette

PM BREAK

Please choose one of the two breaks

The Escape

Fresh tabbouleh salad

Trio of hummus, cucumber rods, feta cheese and Kalamata olives

Oven roasted tomatoes, pickled red onion with pita chip and grilled pita bread

~OR~

Refuel

Vegetable crudite display with assorted dips

Trio of hummus with pita chips

Seasonal sliced fruit and berries

All Day Beverage Station

Starbucks coffee, decaffeinated coffee and assorted Tazo teas

Assorted soft drinks

Light Lunches

Any of the following selections may be offered plated or boxed

Plated meals include Starbucks coffee, decaffeinated coffee, Tazo teas and iced tea

Boxed meals include bottled waters or assorted soft drinks

All sandwich luncheons are served with the following:

Bag of chips

Fruit salad

Fresh baked cookie or brownie

~Choice of one side for all guests~

Quinoa Greek salad - GF

Penne pasta salad

Macaroni salad

Old fashioned potato salad

Deli Sandwich

Smoked turkey and Monterey jack with lettuce, tomato and Dijon mayonnaise on whole wheat bread **29**

Roast beef and Tillamook cheddar with lettuce, tomato and horseradish mayonnaise on ciabatta **29**

Ham and dill Havarti with lettuce, tomato and honey mustard on croissant **29**

Artisan Sandwiches

Smoked turkey with Monterey jack cheese, garlic aioli, arugula, tomato on sourdough roll **30**

Roast beef with Tillamook cheddar, horseradish mayo, roasted tomato, spinach ciabatta hoagie **30**

Ham with Swiss cheese, Boston bibb lettuce, tomato, Dijonnaise on croissant **30**

Prosciutto, salami, ham, provolone, red onion, arugula with Kalamata vinaigrette on ciabatta hoagie **31**

Seasonal roasted vegetables with spinach, red pepper hummus on garlic herb wrap **31**

Grilled chicken, fresh mozzarella, tomato, arugula with pesto vinaigrette on sun dried tomato wrap **29**

VG **GF**

Salad wrap with rice paper, julienne carrots, green onion, red cabbage, bell pepper, bean sprouts, mint, cilantro and basil with a peanut sauce **29**

Light Salad Selections

All light salad selections are served with a fresh baked roll and butter

Northwest Caesar salad with grilled chicken, crisp romaine, ciabatta croutons and garlic Caesar dressing **30**

Smoked Salmon **35**

Rose and Compass Salad with julienne ham, turkey, Swiss and cheddar cheese, diced bacon, cherry tomatoes, hard-boiled egg, scallions, crisp romaine with ranch dressing **30**

Smoked salmon salad with house smoked salmon, baby kale, radish, toasted almonds, Mandarin orange, crispy wonton with sesame ginger vinaigrette **30**

VG **GF**

Gluten Free Cookies **5.25 each**

Vegan Empanada **2.00 each**

VG - Vegan **GF** - Gluten Free

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Plated Lunches

All plated hot lunches include fresh baked rolls and butter, your choice of seasonal salad and seasonal dessert. Also included are Starbucks coffee, decaffeinated coffee, assorted Tazo teas and iced tea.

Garlic rosemary peppercorn crusted tri-tip with field mushrooms and shallot jus on a bed of bleu cheese mash, Chef's choice of seasonal vegetable **35**

Sugar and spice (Sunshine Natural Chicken Breast) lemon jus, scallion whipped potatoes, Chef's choice of seasonal vegetable **33**

Seared salmon, beet horseradish vinaigrette on a bed of dill whipped potatoes, lemon oil, Chef's choice of seasonal vegetable **36**

Ginger soy chicken, pineapple mango macadamia chutney on a bed of saffron sweet pepper rice with edamame, Chef's choice of seasonal vegetable **33**

Chili and Coriander rubbed salmon, raita on a bed of cilantro rice, Chef's choice of seasonal vegetable **36**

Roasted pork loin, apple and cranberry chutney on a bed of goat cheese mashed potatoes, Chef's choice of seasonal vegetable **31**

Lemon chicken with tomato, Kalamata olive and feta relish, topped with pickled onion on a bed of pesto orzo, Chef's choice of seasonal vegetable **33**

VG **GF**

Barley bowl with seasonal vegetables and baby arugula **30**

VG - Vegan **GF** - Gluten Free

Prices are per guest and do not include the standard 23% service charge. Prices are subject to change without notice. For multiple entrees (up to 3) add \$4 to the highest price for all guests. All entrees will be charged the same price. If you have any concerns regarding food allergies, please contact your event manager. Updated 12/2019

Seasonal Salads & Desserts

for plated lunch offerings

Fall/Winter

Baby kale with roasted beets and bleu cheese crumbles with honey Dijon vinaigrette

Assorted greens with tomato, cucumber, radish, pumpkin seeds served with balsamic vinaigrette

Roasted beets and grape segments, crumbled goat cheese, topped with micro beet greens and Dijon vinaigrette

Spring/Summer

Greek Salad, Romaine, Kalamata olive, diced tomatoes and cucumbers, feta cheese with red wine vinaigrette

Assorted greens with tomato, cucumber, watermelon radishes, sunflower seeds, shredded carrots with a buttermilk ranch dressing

Classic Caesar salad with house made ciabatta croutons and Parmesan cheese with garlic Caesar dressing

Arctic spring mix with roasted Brussel sprouts and butternut squash with pumpkin seeds and an herb vinaigrette

Winter kale Caesar salad with pancetta, Parmesan, house made croutons with garlic Caesar dressing

Coconut curry butternut bisque

Arugula salad with watermelon, feta cheese, red onion with white balsamic vinaigrette

Spinach salad with grape segments, toasted almonds. watermelon radish with ginger soy vinaigrette

Desserts

Fall/Winter

Harvest carrot cake

Marionberry cheesecake

Toffee luscious cake

Guinness stout cake

Flourless chocolate torte

New York cheesecake with berry compote

Sugar-free & vegan raspberry and coconut mousse

Spring/Summer

Lemon ginger cheesecake

Tangerine dream cake

Raspberry silk torte

Mocha fudge silk torte

Flourless chocolate torte

New York cheesecake with berry compote

Sugar-free & vegan mango and coconut chia pudding

Lunch Buffets

Includes Starbucks coffee, decaffeinated coffee, assorted Tazo teas and iced tea

Overseas

Arugula and kale Caesar salad with on the side garlic Caesar dressing, house made ciabatta croutons, Parmesan

Caprese salad - fresh mozzarella, yellow and red cherry tomatoes, basil, drizzle of balsamic and olive oil

Ciabatta rolls and butter
Chef's choice of seasonal vegetable
Chef's choice of seasonal starch
Chef Cassandra's choice of dessert

~ENTREE SELECTIONS~
Grilled tri-tip with roasted mushrooms, sun-dried tomatoes and wine jus

Seasonal vegetable risotto

Chicken Parmesan

Lasagna with Bolognese sauce

Pasta with Sauce Entree
Please choose one pasta and one sauce
Penne, Bowtie, Spaghetti, Tortellini OR
Gluten free pasta

House white sauce, Bolognese, Marinara OR
Vodka Sauce

Choose two entree items **36**

Choose three entree items **40**

Destination

Green salad with assorted dressings
Macaroni salad
Old fashioned potato salad

~CHOOSE THREE SELECTIONS~

Roast turkey
Ham
Roast beef
Salami
Roast chicken breast
Marinated and grilled
Portobello mushroom with
Vegan pesto

Assorted Tillamook cheeses
Mayonnaise, Dijon mustard, sriracha mayonnaise, pesto
Variety of breads and artisan breads
Relish tray - sliced tomatoes, kosher pickles, sliced red onion, green leaf lettuce
Hummus trio with carrot and cucumber sticks or house made potato chips

Assortment of fresh baked cookies and brownies **36**

The Gatehouse

Green salad with cucumber chunks, cherry tomatoes and radish with buttermilk ranch dressing

House made coleslaw

Cubed watermelon, red onion, feta cheese tossed with mint and white balsamic

Creamy mashed potatoes
Baked beans
Fresh baked biscuits and butter
Rice Krispie treats and red velvet brownies

~ENTREE SELECTION~
Buttermilk fried chicken
Meatloaf with tomato and chipotle glaze
Southern baked macaroni and cheese
Beef brisket with caramelized onions and jus

Choose two entree items **41**

Choose three entree items **43**

Lunch Buffets

Includes Starbucks coffee, decaffeinated coffee, assorted Tazo teas and iced tea

Departure

Green salad with assorted dressings

Spinach and kale salad with orange segments, sliced watermelon radish, toasted almonds with honey soy vinaigrette

~Baked potato bar with following options~

Baked russet potatoes

Mashed potatoes

Diced chicken

Bacon bits

Green onion

Sour cream

Assorted Tillamook shredded cheeses

Roasted broccoli with garlic oil

Sauteed mushrooms

Red lentil chili

SPRING/SUMMER CHOICE - DESSERT

Strawberry and blueberry cobbler

OR

Peach and blackberry cobbler

Served with fresh whipped cream

FALL/WINTER CHOICE - DESSERT

Apple and cranberry crisp

Marionberry crisp

Served with fresh whipped cream **35**

Holding Pattern

Build your own Mediterranean bowls with these grains, toppings and sauces

Mixed greens

Hearty quinoa

Israeli couscous

Warm brown rice

Roasted vegetables - zucchini, butternut squash (seasonal) carrots, parsnip, Brussel sprouts, caramelized onion, oven roasted tomatoes, asparagus (seasonal)

Hummus trio

Pesto

White Balsamic vinaigrette

Pickled onions

Kalamata olives

Chickpeas

Feta

Goat cheese

Warm pita bread

Tzatziki dressing

Raspberry bars and lemon bars

30

Duty Free

Salad bar with the following items:

Spring Mix

Romaine

Spinach

Trio of hummus with pita chips

Cherry tomatoes

Cucumber chunks

Sliced mushrooms

Mixed bell peppers

Red onion

Sliced radish

Garlic roasted garbanzo beans

Carrot and celery sticks

Shredded Tillamook cheddar

Shaved Parmesan

Bleu cheese crumbles

Sunflower seeds

Whole almonds

House made ciabatta croutons

Shaved turkey

Crispy diced bacon

Diced grilled chicken

Shaved ham

~CHOOSE 3 DRESSINGS~

Ranch

Balsamic

Dion vinaigrette

Caesar

1000 island

Bleu cheese

Fat free Italian

Red wine vinaigrette

Assorted dessert bars -

Nanaimo Bars, brownies, lemon crumb, apple crumb, totally

Oregon brownies, toffee

crunch blondies **35**

Lunch Buffets

Includes Starbucks coffee, decaffeinated coffee, assorted Tazo teas and iced tea

The Approach

Roasted corn salad with lime

Crisp romaine with diced tomatoes, black olives, red onion with Cotija cheese, tortilla strips and tomatillo ranch dressing

Tortilla chips with fire salsa, salsa Verde, guacamole

Mexican rice

Charro pinto beans

White corn tortillas

House made flan

Cinnamon and sugar dots with spicy chocolate sauce

~ ENTREE SELECTIONS ~

Barbacoa tacos

Pork carnitas

Chicken and cheese

enchiladas with red sauce

Spinach and pepper jack

enchiladas with green sauce

Vegetarian fajitas

Chicken flautas

Choose two entree items **40**

Choose three entree items **43**

Frequent Flyer

Chopped Asian salad - shredded cabbage, purple cabbage, carrots, green onions, curly toasted almond wontons with ginger soy vinaigrette

Cold roasted green beans tossed in minced ginger and sesame oil

Thai cucumber salad

Steamed saffron rice

Stir fry vegetables

Banana cream cake

~ ENTREE SELECTIONS ~

Broccoli and beef teriyaki

Kung Pau chicken

Korean chicken thighs

Szechwan shrimp

Pad Thai

Sweet and sour chicken

Choose two entree items **40**

Choose three entree items **44**

The Jet Stream

Spinach salad with spiced candied walnuts, craisins, crumbled goat cheese with white balsamic vinaigrette

Israeli couscous salad with roasted vegetables and pesto

Chef's choice seasonal vegetable

Chef's choice seasonal starch

Fresh baked rolls and butter

Chef Cassandra's dessert table

~ ENTREE SELECTIONS ~

Seasonal mushroom risotto

Citrus and herb chicken

Roasted sirloin tri-tips with

chimichurri and natural jus

Smoked salmon with roasted

garlic vinaigrette

Choose two entree items **40**

Choose three entree items **44**

Lunch Buffets

Includes Starbucks coffee, decaffeinated coffee, assorted Tazo teas and iced tea

Build Your Own Lunch Buffet

This is a build your own buffet experience!

Lunch Buffet Salad Choices

Arugula Caesar salad
Green Salad with assorted dressings
Cucumber Greek salad
Spinach and kale salad with orange segments, sliced watermelon radish, toasted almonds with honey soy vinaigrette
Israeli couscous salad with roasted vegetable lemon and herb vinaigrette
Roasted corn salad with lime vinaigrette

Lunch Buffet Vegetable and Starch Choices

Spring/Summer

Pesto orzo
Caramelized sweet Walla Walla onion mashed potatoes
Scallion leek risotto
Spring herb roasted potatoes
Summer squash sauteed red onion, oven roasted tomatoes and herbs
Grilled asparagus with balsamic reduction
Green beans, carrots and sweet peppers in garlic oil
Roasted vegetables
Garlic rubbed fingerling potatoes
Sauteed spring peas

Fall/Winter

Ginger glazed carrots and butternut squash
Brussel sprout with caramelized onion and bacon
Roasted broccoli and cauliflower medley with seasonal herbs and olive oil
Roasted garlic mashed potatoes
Wild rice pilaf
Smokey red roasted potatoes with bleu cheese crumbles
Truffle mashed potatoes
Rice and quinoa blend with tri-colored peppers and oven roasted tomatoes tossed in olive oil and herbs

Lunch Buffet Entree Choices

Chicken Parmesan
Lasagna with Bolognese
Seasonal risotto
Herb crusted chicken
Seared salmon with mustard tarragon vinaigrette
Roasted sirloin tri-tips with chimichurri and natural jus
Lemon chicken with tomato, Kalamata, feta and pickled red onion
Pan seared cod with lemon and tomato caponata
Meatloaf with tomato and chipotle glaze
Southern baked macaroni and cheese

Lunch Buffet Dessert Choices

Harvest carrot cake
Toffee luscious cake
Guinness stout cake
Marionberry cheesecake
Flourless chocolate torte
New York cheesecake with berry compote

Pick two entrees, two vegetables OR starches, two salads and one dessert **40**

Pick three entrees, two vegetables OR starches, three salads and two desserts **44**

Hors D'oeuvres

Hot and cold hors d'oeuvres are priced per piece, minimum order of 24 pieces per item.
Hot and cold hors d'oeuvres may be served tray passed or displayed.

Cold Hors D'oeuvres

Caprese tomato and basil bite **4.50**

Prosciutto wrapped asparagus **4.50**

Classic deviled egg **4.50**

Assorted crostinis: CHOOSE THREE

Tomato basil

Smoked salmon and caper cream cheese,
Kalamata & olive tapenade

Cranberry and goat cheese

Ricotta and prosciutto **5**

Two bite cucumber and dill sandwich **4.50**

Two bite chicken salad sandwich **5.50**

Baked brie and jalapeno filled filo cup **4.50**

Greek salad bite **4.50**

Tortellini skewer with pesto for dipping **5.50**

Cucumber and watermelon skewer **4.50**

Wild mushrooms bruschetta **4.50**

Guacamole bruschetta with micro-greens **4.50**

Prosciutto wrapped bread stick **4.25**

Hummus cucumber bite with pickled ginger **4.50**

Butternut squash bruschetta with ricotta and
lemon oil **4.50**

Bagel chips with ricotta, chive puree and
prosciutto **4.50**

Rosemary pineapple mozzarella bites **4.50**

Hot Hors D'oeuvres

Pork & vegetable spring roll **4.50**

Spinach & feta spanakopita **4.50**

Meatballs

Teriyaki or BBQ or Italian **4.50**

Stuffed mushroom

Italian sausage OR spinach & sweet pepper **4.50**

Falafel with tzatziki **4.50**

Pork pot sticker **4.50**

Asian pulled pork slider **5.75**

Crispy coconut shrimp **5.75**

Mini smoked salmon cake **5.75**

Stuffed date with bleu cheese wrapped in bacon
5.75

Mini hamburger OR BBQ chicken sliders **5.75**

Polenta cake with goat cheese and tomato
chipotle jam **5.75**

Fried cajun cheese ravioli with honey mustard
dipping sauce **5.75**

Cheese steak potato skin **5.75**

Beef or chicken satay **5.75**

Potato latkes with dill sour cream and minced
beets **5.75**

Polenta squares with wild mushrooms and
cheeses **5.75**

Reception Displays

Displays and packages are priced per person

Fresh vegetable crudite with garlic herb dip **7**

Seasonal sliced fruit display with honey raspberry dip **7**

Domestic and Imported cheese display with crackers, sliced baquette, spiced walnuts, garnished with grapes and strawberries **12**

Gorgonzola cheesecake with roasted garlic, artisan breads and flatbread crackers, oven roasted tomatoes, mix of olives and dried fruits **13**

Bruschetta bar
Wild mushrooms, sun-dried tomatoes, roasted garlic, diced tomatoes, fresh mozzarella, olive oil, fresh basil, olive tapenade, flatbread crackers and garlic oil toasted crostini **15**

Deli display

Diced turkey, ham and salami, cheddar, swiss, pepper jack cheeses with assorted crackers and sliced baguette **16**

Charcuterie board

Salami, roasted garlic, oven roasted tomato, cured olives, Mozzarella and Havarti cheese, prosciutto and capicola with artisan breads **16**

Hummus trio

with pita chips, cucumber sticks, Kalamata olives, pickled onions, oven roasted tomatoes and feta **13**

Smoked salmon

Diced red onion, capers, chopped parsley, lemon wedges and sliced baguette **17**

Assorted mini dessert bites **7**

Reception Packages

The Compass North Reception

Choose 1 carving station

Choose 3 hot hors d'oeuvres

Choose 2 cold hors d'oeuvres

Choose 1 display **47**

Design Your Own Reception

Priced per guest and based on one hour of service

Choose 4 options (2 hot and 2 cold) **33**

Choose 6 options (3 hot and 3 cold) **35**

Choose 8 options (4 hot and 4 cold) **37**

add displays at additional per guest, per display pricing

Carving Stations and Cooked-to-Order

Stations are priced per person. Chef attendant is required per station at \$100.00+ for each station.

Carving Stations

Baron of Beef

Herb crusted, slow roasted baron of beef
Au jus, creamed horseradish, spicy mustard and garlic aioli
Brioche rolls and butter **21**

Roasted Turkey Breast

Olive oil herb and marinated turkey breast
Cranberry relish, natural jus
Brioche rolls and butter **19**

Roasted Pork Loin

Bourbon apple chutney
Ciabatta rolls and butter **20**

Alder Smoked Salmon

Citrus honey glaze
Dill cream cheese, pickled onion and arugula
Crostini and pita triangles **20**

Beef Tenderloin

Marinated in rosemary and garlic, grill marked and slow roasted
Creamed horseradish with Ciabatta rolls and butter **30**

Cooked-to-Order

Street Tacos and Nachos

Warm white corn tortillas and crispy tortilla chips
Shredded beef and chicken
Shredded lettuce, julienne radish, chopped cilantro
Crema, housemade guacamole, fire salsa **28**

Pasta Station

Penne, farfalle and pappardelle pastas
Pomodoro, basil cream and Alfredo sauces
Grilled chicken, shrimp and Italian sausage
Parmesan and herb breadsticks **32**

All American

Crispy chicken with honey mustard, dill pickle chips, shredded lettuce
Angus burger with Tillamook cheddar, house made special sauce, dill pickle chips, shredded lettuce and diced Roma tomato
Bratwurst bites
Mini-corn dogs
Fries OR tots **30**

Ice Cream Social

Vanilla and chocolate ice cream
Sprinkles, cherries, brownie bites, crushed Oreos
Toasted coconut, sliced strawberries, crushed pretzels
Warm caramel, chocolate sauce, diced pineapple, gummy bears and whipped cream **22**

Build Your Own Cupcake Station

Classic white, chocolate and red velvet cupcakes
Vanilla, chocolate and cream cheese frostings
Crushed Oreos, sprinkles, toasted coconut, fresh fruit, gummy candy, crushed pretzels and brownie bites **21**

Dinner Buffets

Includes fresh baked rolls and butter, Starbucks coffee, decaffeinated coffee, Tazo teas and iced tea

The Concourse

Hearts of romaine Caesar salad

Roasted mushroom salad on a bed of quinoa and arugula with bleu cheese and vinaigrette

~ Entree Selections ~

Roasted chicken with Marsala mushrooms and sun-dried tomatoes

Roasted pork loin with pineapple mango chutney

Tri-tip with bearnaise shallot jus

Braised beef short rib

Seared salmon with lemon jus and beet horseradish

Seasonal mushroom risotto

Choose two entree items **52**

Choose three entree items **55**

Please select 1 seasonal vegetable

Please select 2 seasonal starches

Please select 2 seasonal desserts

Items can be found on our Seasonal Selections page

Boarding Pass

Cranberry-apple quinoa salad

Chopped kale salad with red cabbage, Brussel sprouts (fall and winter,) asparagus (summer and spring,) spiced walnuts, dried cherries with lemon honey vinaigrette

~ Entree Selections ~

Sunshine natural chicken cassoulet

Seasonal vegetable risotto

Garlic shrimp on a bed of Israeli couscous

Cod piccata

Sirloin tri-tip with forest mushrooms

Choose two entree items **50**

Choose three entree items **54**

Please select 1 seasonal vegetable

Please select 2 seasonal starches

Please select 2 seasonal desserts

Items can be found on our Seasonal Selections page

Dinner Buffets

Includes fresh baked rolls and butter, Starbucks coffee, decaffeinated coffee, Tazo teas and iced tea

Passport

Romaine, house made croutons, shaved parmesan with Caesar dressing

Arugula with roasted fennel, shaved parmesan with roasted garlic and lemon vinaigrette

Vine ripe tomatoes, sliced fresh mozzarella, fresh basil olive oil and salt & pepper

~ Entree Selections ~

Rigatoni Bolognese with house smoked mozzarella

Herb roasted chicken puttanesca with olives and peppers

Cheese tortellini with vodka sauce

Roasted Italian salmon with sun-dried tomatoes

Sunshine natural smoked paprika herb roasted chicken with white bean shiitake ragout

Italian herb crusted pork loin

Choose two entree items **45**

Choose three entree items **48**

Please select 1 seasonal vegetable

Please select 1 seasonal starch

Please select 2 seasonal desserts

Items can be found on our Seasonal Selections page

Carving Station Add-on

Add a carved item to any dinner buffet for an additional per guest charge

Baron of Beef **6.50**

Honey Glazed Ham **5.50**

Roast Breast of Turkey **5.50**

Carver required, 1 per 50 guests **100**

First Class

Seasonal greens with cucumber chunks, cherry tomatoes, radish, shredded carrots with assorted dressings

Spinach salad with sliced mushrooms, red onions, toasted almonds with Dijon vinaigrette

Sugar and spice roasted chicken with lemon jus

Meat Lasagna

Fresh vegetable melange

Garlic mashed potatoes

Assorted cakes and dessert bars **39**

Dinner Buffets

Includes fresh baked rolls and butter, Starbucks coffee, decaffeinated coffee, Tazo teas and iced tea

Build Your Own Dinner Buffet

This is a build your own buffet experience.

Dinner Buffet Salad Choices

Classic Caesar salad
Green salad with assorted dressings
Roasted mushroom salad on a bed of quinoa and arugula with a bleu cheese vinaigrette
Roasted beets and citrus salad on a bed of spinach with white balsamic vinaigrette
Arugula with roasted fennel, shaved parmesan with roasted garlic and lemon vinaigrette
Vine ripe tomatoes, sliced fresh mozzarella, fresh basil, olive oil and salt and pepper

Dinner Buffet Vegetable and Starch Choices

(Spring/Summer)
Pesto orzo
Caramelized sweet Walla Walla onion mashed potatoes
Scallion leek risotto
Spring herb roasted potatoes
Summer squash sauteed red onion, oven roasted tomatoes and herbs
Grilled asparagus with balsamic reduction
Green beans, carrots and sweet peppers in garlic oil
Broccolini tossed in olive oil
Israeli couscous with roasted vegetables
Garlic rubbed fingerling potatoes

(Fall/Winter)

Ginger glazed carrots and butternut squash
Brussel sprout with caramelized onion and bacon
Roasted broccoli and cauliflower medley with seasonal herbs and olive oil
Roasted garlic mashed potatoes
Wild rice pilaf
Smokey red roasted potatoes with bleu cheese crumbles
Truffle mashed potatoes
Rice/quinoa blend with tri colored peppers and oven roasted tomatoes tossed in olive oil and herbs

Dinner Buffet Entree Choices

Sesame crusted tuna loin with a ginger scallion vinaigrette
Braised beef short ribs
Seared salmon with lemon oil and beet horseradish vinaigrette
Pan seared tuna with tomato basil
Herb roasted chicken puttanesca with olive and peppers
Potato gnocchi with sun-dried tomatoes, wilted spinach, pesto sauce, shredded parmesan cheese
Ginger soy chicken, pineapple mango macadamia chutney
Sirloin tri-tip with forest mushrooms
Roasted chicken with marsala mushrooms and sun-dried tomatoes

Dinner Buffet Dessert Choices

Harvest carrot cake
Toffee luscious cake
Guinness stout cake
Lemon ginger cheesecake
Tangerine dream cake
Marionberry cheesecake
Flourless chocolate torte
New York cheesecake with berry compote

Pick 2 entrees, 2 vegetables or starches and 1 dessert **53**

Pick 3 entrees, 2 vegetables or starches and 2 desserts **55**

Seasonal Selections

for dinner buffet offerings

Fall/Winter Vegetable and Starches

Ginger glazed carrots and butternut squash

Brussel sprouts with caramelized onion and bacon

Roasted broccoli and cauliflower medley with seasonal herbs and olive oil

Buttered broccoli with aioli

Roasted garlic mashed potatoes

Wild rice pilaf

Smokey red roasted potatoes with blue cheese crumbles

Truffle mashed potatoes

Rice/quinoa blend with tri-colored peppers and oven roasted tomatoes tossed in olive oil and herbs

Spring/Summer Vegetable and Starches

Pesto orzo

Carmalized sweet Walla Walla onion mashed potatoes

Scallion leek risotto

Spring herb roasted potatoes

Israeli couscous with roasted vegetables

Garlic rubbed fingerling potatoes

Summer squash sauteed red onion, oven roasted tomatoes and herbs

Grilled asparagus with balsamic reduction

Green beans, carrots and sweet peppers in garlic oil

Broccolini tossed in olive oil

Desserts

All season offerings

Harvest carrot cake

Toffee luscious cake

Guinness stout cake

Lemon ginger cheesecake

Marionberry cheesecake

Tangerine dream cake

Raspberry silk torte

Flourless chocolate torte

New York cheesecake with berry compote

Plated Dinners

All plated dinners include fresh baked rolls and butter, your choice of salad, seasonal vegetable, seasonal starch and seasonal dessert. Also includes Starbucks coffee, decaffeinated coffee, assorted Tazo teas and iced tea.

Salads

Please choose one for all your guests to enjoy

The Caesar

Romaine
House made croutons
Shaved parmesan
Classic Caesar dressing

Greek Salad

Romaine
Olives, peppers and cucumbers
Feta
Red wine vinaigrette

Baby Kale Salad

Kale
Wontons
Radish, almonds and mandarin
orange
Ginger soy vinaigrette

Market Green Salad

Seasonal greens
Tomatoes, carrots and cucumbers
Buttermilk ranch dressing

Classic Spinach

Baby spinach
Red onion and mushrooms
Bacon
White balsamic vinaigrette

Seasonal Vegetables and Starches

Please choose one starch and one vegetable

Spring/Summer

Pest orzo
Caramelized sweet Walla Walla onion mashed potatoes
Scallion leek risotto
Spring herb roasted potatoes
Israeli couscous with roasted vegetables
Garlic rubbed fingerling potatoes
Summer squash sauteed red onion, oven roasted tomatoes and herbs
Grilled asparagus with balsamic reduction
Green beans, carrots and sweet peppers in garlic oil
Broccolini tossed in olive oil

Fall/Winter

Ginger glazed carrots and butternut squash
Brussel sprout with caramelized onion and bacon
Roasted broccoli and cauliflower medley with seasonal herbs and olive oil
Buttered broccoli with aioli
Roasted garlic mashed potatoes
Wild rice pilaf
Smokey red roasted potatoes with bleu cheese crumbles
Truffle mashed potatoes
Rice/quinoa blend with tri-colored peppers and oven roasted tomatoes tossed in olive oil and herbs

Plated Dinners

All plated dinners include fresh baked rolls and butter, your choice of salad, seasonal vegetable, seasonal starch and seasonal dessert. Also includes Starbucks coffee, decaffeinated coffee, assorted Tazo teas and iced tea.

Entree Selections

Please choose one for your guests to enjoy

Fennel scented salmon
Northwest salmon, pan seared
with a citrus vinaigrette **42**

Filet Mignon
8 oz. beautifully cut,
traditionally prepared with
matire d' hotel butter **48**

Double R Ranch New York
12 oz. generous cut prepared
with a shallot and merlot jus **49**

Boneless beef short ribs
Red wine braised and
simmered to perfection **42**

Apple cider glazed
chicken breast
with toasted pecans **38**

Baked chicken breast
with cremini mushroom sauce
38

Classic chicken parmesan
38

Saffron risotto, field
mushrooms, zucchini,
peppers parmesan,
lemon oil **35**

Desserts

Please select one dessert for your guests to enjoy

Fall/Winter

Harvest carrot cake
Marionberry cheesecake
Toffee luscious cake
Guinness stout cake
Flourless chocolate torte
New York cheesecake with
berry compote
Sugar-free & vegan raspberry
and coconut mousse

Spring/Summer

Lemon ginger cheesecake
Tangerine dream cake
Raspberry silk torte
Flourless chocolate torte
New York cheesecake with
berry compote
Sugar-free & vegan mango
and coconut chia pudding

Beverages

One Bartender required for every 100 guests. \$100 per bartender

Cash Bars

Prices are per drink

House Brands **start at 7.00**

Call Brands **start at 8.00**

Premium Brands and Cordials **start at 10.00**

Wines **starts at 8.00 per glass**

Domestic Bottle Beer **start at 5.00 per bottle**

Imported Bottled Beer **start at 6.00 per bottle**

Microbrew Bottled Beer **start at 8.00 per bottle**

Soft Drinks or Bottled Water **5**

Fruit Juices **5.50**

Hosted Bars

Prices are per drink and do not include the standard 23% service charge

House Brands **start at 7.00**

Call Brands **start at 8.00**

Premium brands and cordials **start at 10.00**

Wines **start at 8.00 per glass**

House Wines

Ask you event manager about wine specials
38 per bottle

Domestic Bottle Beer **start at 5.00 per bottle**

Imported Bottled Beer **start at 6.00 per bottle**

Microbrew bottled beer **start at 8.00 per bottle**

Soft drinks or Bottled water **4**

Fruit Juices **5.50**

Domestic Keg **550**

Imported Keg **600**

Microbrew Keg **650**

Food Kart Menu

PRESENTED BY THE SHERATON PORTLAND AIRPORT HOTEL

SOFT TACO STATION

Pulled chicken, barbacoa beef White corn tortillas

Fire salsa verde, crema, avocado sauce, shredded cabbage, pickled onion and cilantro

13.00 per person

FALAFEL STATION

Trio of hummus, pickled onions, diced Roma tomatoes, shredded lettuce, tzaziki sauce, falafel and warm pita pockets

13.00 per person

BURGER STATION

Brioche buns, Angus beef OR black bean patties, bacon, pickles, Tillamook cheddar, tomatoes, shredded lettuce, mustard, ketchup, mayonnaise and red onion

16.00 per person

PANINI STATION

Ham and swiss cheese, pickles with 1000 Island dressing on sourdough bread

Turkey and brie with cranberry relish on focaccia bread

Ham, capicola, salami, provolone with Kalamata olive vinaigrette on ciabatta hoagie

17.00 per person

Food Kart Menu

PRESENTED BY THE SHERATON PORTLAND AIRPORT HOTEL

RAMEN STATION

Ramen, umami soy miso broth, vegetable broth, your CHOICE of chicken, beef or pork, bean sprouts, green onions, field mushrooms, 6 minute egg, bamboo shoots, corns, watermelon radish, soy sauce, sesame oil and sesame seeds

20.00 per person

S'MORES STATION

Graham crackers, marshmallows, caramel, peanut butter cups, Oreos, chocolate and white chocolate bars and sea salt

18.00 per person

WING STATION

Korean wings with crushed peanuts and green onions American hot wings with carrots, celery sticks and bleu cheese dipping sauce Bourbon BBQ glazed wings with toasted pecans and green onions

16.00 per person

REQUIREMENTS

Each cart selected requires 1 Chef attendant at \$100 per hour

Minimum of 20 guests and two (2) or more stations

Prices are per guest and do not include the 23% service charge. Prices are subject to change without notice