

All Breakfasts: Minimum order of 10, by 1:00pm day before.

Continental Breakfast

Tasty Baked Pastries – Baked around the clock allowing us to offer the freshest baked goods. \$4.00

Mini Tasty Baked Pastries – Smaller versions of the pastries listed above. \$3.00

Bagels – Giant bagels delivered fresh each morning. \$4.00

Honey Almond Granola Yogurt Parfait – We roast our own organic harvest granola and feature it with creamy raspberry yogurt. \$5.25

Seasonal Fruit Tray – Five Kinds of the sweetest and freshest, artfully sliced fruit available in Portland.
Small - \$50.00/ Large - \$70.00

Fresh Fruit Salad – The sweetest seasonal fruit we can find. \$8.75/lb

Breakfast Sandwiches

Breakfast Sandwich – Choose from Focaccia bread, giant bagels, sour dough bread or hearth baked Ciabatta for your bacon, eggs and cheddar cheese sandwich. \$7.50

Rivers Edge Burrito – Organic scrambled eggs, hash browns, pepper-jack cheese and breakfast meats rolled up in a flour tortilla with sour cream and salsa. \$8.50

Country Burrito – Chicken fried steak with our famous country gravy and hash browns rolled up with cheddar cheese in a giant flour tortilla. \$9.00

Hot Breakfast Buffet

All breakfasts include our Yukon gold breakfast home-style potatoes and fresh fruit salad.

Rivers Edge Eye Opener – Bacon and sausage with scrambled organic eggs and biscuits. \$13.25

Eggs Benedict – our version of the timeless classic. We can also make it with spinach and tomatoes for vegetarians. \$14.50

Denver Bake – Everyone's favorite omelette baked to perfection. \$14.00

Ranchero Bake – Southwest breakfast twist with black beans, green chilies, cheddar cheese, green onions and our signature ranchero sauce. \$13.00

Breakfast Burrito Fiesta – Build your own masterpiece with scrambled eggs, flour tortillas, cheddar cheese, sour cream, green onions, diced tomatoes, olives and salsa. \$12.50

BYO Breakfast Buffet

Served with a carafe of orange juice and coffee with condiments

Pick five options to customize the perfect buffet for your group; \$13.50 per person

- Assorted pastries, breakfast breads and muffins
- Bagels with cream cheese
- A bowl of fruit or fruit display
- Hardboiled eggs
- Ham, bacon or sausage (pick one or all three assorted)
- Scrambled eggs
- Oatmeal
- Bowl of yogurt with granola

Breakfast Beverages

Let us know if you need an ice tub to keep your cold beverages cold.

Fresh Juice – A carafe of either apple or orange juice. \$18.00

Bottled Juice – Welch’s assorted juices. \$3.00

Bottled Water – Convenient bottled water. \$1.50

Coffee – 10 cup pump pot or a 25 cup decanter of environmentally friendly fresh ground coffee from Café De Arte. \$23.50/\$59.00

Hot Tea – 10 cup pump pot with various stash teas. \$23.50

Garden Fresh Salads

All Salads come with fresh baked cookies, Focaccia bread, dressing, condiments and 16oz bottled waters.

Edge Cobb – Fresh leaf lettuce crested with Jamaican chicken breast, diced bacon, avocado pieces, organic grape tomatoes, bleu cheese crumbles and a hardboiled egg, served with a bleu cheese dressing. \$14.00

Southwest Fajita – Grilled chicken with sautéed peppers and onions on fresh greens with grape tomatoes, black olives, black beans, corn, shredded cheddar cheese and crispy tortilla strips, served with a parmesan peppercorn ranch and salsa. \$14.00

NW Salmon Caesar – Smoked salmon and romaine lettuce with shredded parmesan cheese, garlic crostini, grape tomatoes, black olives and artichoke hearts. \$15.00

Oregon Field Green – Field greens topped with bleu cheese crumbles, dried cranberries, candied walnuts and grilled chicken breast, served with strawberry vinaigrette. \$14.00

Crispy Chicken – Crispy chicken strips with grape tomatoes, cheddar cheese, and fresh cucumber slices over a bed of romaine lettuce. Served with parmesan peppercorn ranch dressing. \$14.00

Chef Salad – Fresh greens topped off with grape tomatoes, Swiss cheese, cheddar cheese, sliced ham, sliced turkey breast and hardboiled eggs. Served with parmesan peppercorn ranch dressing. \$14.00

Chicken Caesar – Fresh romaine lettuce leaves with shredded parmesan cheese, garlic crostini, organic grape tomatoes, black olives, and artichoke hearts, topped with our Jamaican grilled chicken. \$14.00

Yellow Fin Tuna Salad – Pan seared yellow fin tuna on a bed of fresh field greens with grape tomatoes, sliced mushrooms, cucumbers, shredded cheddar cheese, sliced egg and served with balsamic vinaigrette. \$15.00

Garden Fresh Veggie – Farm fresh spring mix with sliced mushrooms, green peas, cucumbers, artichoke hearts, olives, caramelized onions and peppers, grape tomatoes, and fresh avocado slices. Served with balsamic vinaigrette. \$14.00

Gourmet Sandwich Sacks

Sack Lunches include house made cookie, choice of side salad and bottled water. Upgrade to a soda for only \$1.50.

Great Western Club – A triple-decker with crisp bacon, ham, turkey, Swiss cheese, cheddar cheese, lettuce, tomato, and avocado with chipotle mayonnaise. \$14.00

Santa Fe Sandwich – Thinly sliced turkey, pepper-jack cheese, lettuce, tomatoes, roasted green chilies, and chipotle mayonnaise on fresh sour dough bread. \$14.00

California Chicken Wrap – Grilled chicken, crispy onion straws, tomatoes, lettuce, avocado, Swiss cheese and topped with our honey cumin dressing wrapped in a flour tortilla. \$14.00

BLTAC Wrap – Grilled chicken, crispy bacon bits, lettuce, tomato, and avocado with our house parmesan peppercorn ranch wrapped up in a flour tortilla. \$14.00

Empire State Sandwich – Ham, corned beef, pastrami, Swiss cheese, coleslaw and 1000 island dressing on wheat bread. \$14.00

Gobblers Glory – A bakery fresh French roll with sliced turkey, cream cheese, cranberry sauce, tomatoes and lettuce. Onions available upon request. \$14.00

The Silver Baron – Rare roast beef piled high on a French roll with creamy horseradish sauce, caramelized onions, lettuce, sliced tomatoes and provolone cheese. \$14.00

Chicken Caesar Wrap – Jamaican chicken, parmesan cheese, romaine lettuce, artichokes, diced tomato, black olives and Caesar dressing wrapped in a flour tortilla. \$14.00

Mississippi Bayou Wrap – Cajun chicken breast, caramelized onions, olives, avocado, tomatoes, lettuce and our Cajun dressing wrapped in a flour tortilla. \$14.00

Crispy Chicken Wrap – Crispy chicken strips with cucumbers, diced tomatoes, lettuce and cheddar cheese topped with our house parmesan peppercorn ranch dressing and rolled up in a flour tortilla. Spicy Buffalo version also available \$14.00

Caprese Croissant – Sliced fresh mozzarella cheese, tomato, green leaf lettuce and our house made basil-pesto mayonnaise. \$14.00

Express Sack Lunch

Express Sack Lunch – No advanced notice required. Order Monday through Friday 10:00am to 3:00pm delivered to your office or door. Express sacks come with cookie, chips and bottled water. \$11.00

Deli Sandwiches

These sandwiches are ala carte and priced individually.

Assorted Deli Sandwiches – Choose from premium turkey breast, Virginia ham, tuna salad, house roast beef, and veggie. \$8.50

Gourmet Sandwiches – Pick from any of our gourmet sandwiches found above. \$9.00

Croissant Sandwiches – Flaky butter croissant with any of our freshly sliced deli meats. \$9.50

Focaccia Sandwiches – House baked Focaccia bread for that Italian flair. \$9.50

BYO Sandwich Bar – Deli meats with four distinct sliced cheeses, lettuce, tomato, pickle chips, and pepperoncini. Comes with Franz bread, mayonnaise, chipotle mayonnaise and mustard. \$9.75

Mini Potato Roll Sandwiches – Petite sandwiches made with our premium deli meats. \$4.00

Deli Salads

Salads are charged by the pound or by small, medium or large bowls.

Tortellini Spinach Salad – Fresh cheese tortellini tossed in balsamic vinaigrette dressing with sautéed onions and peppers, grape tomatoes, bleu cheese crumbles and spinach. \$9.00/lb

Caesar – Pesticide free salad greens with black olives, grape tomatoes, shaved parmesan cheese, croutons and artichoke hearts. \$35.00 / \$45.00 / \$60.00

Mixed Green Salad – Fresh lettuce leaves, grape tomatoes, sliced mushrooms, broccoli, cucumbers, garden peas, shredded carrots and sun flower seeds. \$35.00 / \$45.00 / \$60.00

Oregon Field Green House Salad – Field greens with strawberry vinaigrette, bleu cheese crumbles, candied walnuts and cran-raisins. \$40.00 / \$50.00 / \$60.00

Spinach Salad – Organic triple washed spinach with sliced mushrooms, eggs, grape tomatoes, cheddar cheese, garden peas, bacon pieces and honey mustard dressing. \$40.00 / \$50.00 / \$60.00

Asian Chop Salad – Water chestnuts, grape tomatoes, carrots, garden peas, red and green peppers atop of Oregon field greens, sprinkled with sesame seeds. Served with a sweet and spicy peanut dressing. \$40.00 / \$50.00 / \$60.00

Garden Fresh Veggie Salad – Farm fresh spring mix with sliced mushrooms, garden peas, cucumbers, artichoke hearts, olives, caramelized onion and peppers, grape tomatoes and fresh avocado slices. Served with balsamic dressing. \$40.00 / \$50.00 / \$65.00

Side Salads

Side salads are charged by pound.

Red Country Dill Potato Salad – Tender red potatoes, celery, eggs, onions and dill with our special recipe dressing. \$8.50/lb

Creamy Summer Coleslaw – Finely shredded cabbage with fresh carrots and onions mixed with a classic coleslaw sauce. \$8.00/lb

Macaroni Salad – Elbow pasta, celery, onions, red and green bell peppers, cheddar cheese and a creamy mustard aioli. \$8.50/lb

Fresh Fruit Salad – Five kinds of deliciously sweet seasonal fruit. \$8.75/lb

Salad Dressings

If you like our dressings, order some for home. \$10.00/quart. Peppercorn Ranch, Honey Mustard, Strawberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese or Spicy Peanut.

International Hot Lunches (Prices per person)

In order to serve the freshest food possible, we do not prepare anything in advance, all hot food requires 24-48 hour notice. Minimum of 10 guests.

Latino Cuisine

All of our Mexican entrees are served with Spanish style rice, vegetarian black beans, sour cream, salsa, and our famous crispy tortilla chips.

Enchiladas – Our slow cooked seasoned chicken mixed with our organic cotija cheese and rolled into gluten free corn tortillas. Baked and topped with either our spicy traditional ranchero sauce or a delicious chipotle cream sauce. \$15.00

Acapulco Fajitas – Char-grilled peppered lime chicken breasts (or steak for \$1.00 more) alongside aromatic San Antonio vegetables with flour tortillas. \$15.00

Taco Buffet – Build your own tacos or taco salad. We bring fresh fried flour taco bowls and crispy corn taco shells. In addition to our season ground beef and slow cooked chicken; toppings include shredded cheddar cheese, diced tomatoes, black olives, fresh jalapenos, and parmesan peppercorn dressing. \$13.50

Street Tacos – Our delicious slow cooked chicken on top of pepper-jack stuffed corn tortillas. Served with onion-cilantro slaw, and an avocado sauce. \$14.00

Guacamole – Add our guacamole made with love by mashing avocados, sea salt, cilantro, lime juice and fresh cracked pepper together. Only \$2.50 per person!

American Cuisine

All American Barbecue – Choose two of our three featured famous barbecue dishes. Succulent baby back ribs, tender BBQ chicken quarters and our Hawaiian style pulled pork. Served with ranch-style baked beans and creamy coleslaw. \$16.50

New Orleans Chicken – Farm raised chicken breasts smothered in a southern onion and mushroom gravy. Comes with our home made macaroni & cheese, plus seasonal organic vegetable selection. \$15.00

Fresh Salmon – Baked salmon filets served with rice pilaf and our seasonal organic vegetable blend. Fish so fresh, it still had plans for tonight. \$17.00

Mixed Green Salad – Add this salad to any of the above USA meals for just \$2.00 a person.

Cuisine of Greece

Mediterranean Chicken – Pan roasted-farm raised chicken baked with artichoke hearts, olives, feta cheese, garlic and fresh oregano. Served with our penne pasta in a creamy basil broth and fresh seasonal organic vegetables. \$15.00

Green Stuffed Chicken Breast – Chicken breast stuffed with feta cheese, roasted garlic, mushrooms and spinach topped with Mornay sauce. Served with garlic mashed potatoes and fresh steamed vegetables. \$15.00

Greek Chop Salad – Add this salad to any of the above Greece inspired meals for just \$2.00 per person.

Cuisine of Italy

Lasagna – Fresh ground meats in a rich marinara sauce layered between fresh pasta sheets with creamy ricotta, mozzarella and Parmesan cheese. Served with garlic cheese Focaccia bread and a Caesar salad. \$14.50

Chicken Parmagiana – Fresh herb breaded chicken breast topped with our authentic Italian tomato gravy with a melted triple cheese blend. Accompanied by penne pasta in creamy basil broth, house-made rosemary Focaccia bread and seasonal organic vegetables. \$14.50

Spinach Lasagna – Organic spinach and other veggies in a béchamel cream sauce layered between sheets of pasta with ricotta and mozzarella cheese. Served with our house-made rosemary Focaccia bread and fresh seasonal organic vegetables. \$14.50

Chicken Marsala – Sautéed chicken breast with mushrooms and tomatoes. Served with linguine in a creamy Mornay sauce, steamed organic vegetables and garlic Focaccia bread. \$14.50

Caesar Salad – Add a Caesar salad to any Italian dish for just \$2.00 per person. (Salad comes with Lasagna)

Ultimate Food Bars

These selections add some fun to your meal. Everyone gets to make it “their way”.

Custom Baked Potato Bar – Large custom seasoned baked potatoes. We include all the following delicious toppings: smoked bacon, cheddar cheese, salsa, chives, diced chicken, chili, butter and sour cream. Add any one of our fresh leafy salads for NO additional charge. \$13.00/PP

Build Your Own Gyro – Hand craft your own gyro with sliced lamb strips, grilled lemon oregano chicken, Kalamata olives, feta cheese, diced tomatoes, shredded leaf lettuce, diced red onion, pita bread and cucumber yogurt sauce, served with our Greek Chop Salad. \$14.00/PP

Colossal Burger Bar – We charbroil chuck steak burgers, chicken breasts and our spa veggie patty and serve them with a multitude of toppings on the side so your guests can create their own masterpiece: avocado, pepperoncini, jalapenos, sautéed onions, sautéed mushrooms, pickles, five different cheeses, two different mayo’s, BBQ sauce, mustard, ketchup and of course lettuce, tomato, and red onion. Comes with baked beans and mixed green salad with peppercorn ranch and Italian dressing. \$15.00

Fresh Express Salad Bar – Field greens, fresh spinach, mixed greens, grilled chicken, crispy chicken, smoked salmon, cubed ham, cubed turkey, cubed cheddar cheese, cubed Swiss cheese, bleu cheese crumbles, sliced egg, diced tomatoes, bacon bits, sliced black olives, corn, peas, cucumbers, avocado, sliced mushrooms, broccoli, cran-raisins and candied walnuts. \$15.00

Soup and Salad Bar – Everything from our Express Salad Bar along with your choice of soup. \$16.00

Dressings: Bleu Cheese, parmesan peppercorn ranch, Italian and strawberry vinaigrette.

Pasta Bar – Linguini in alfredo sauce, penne in marinara sauce, garlic chicken, meatballs in marinara and a Caesar salad. \$15.00

Add on Baked Potato – Add a loaded build your own baked potato bar to any of our food bars for just \$3.00 per person.

Desserts

We make our own cookies and brownies with organic flour. We use several other sustainable Portland bakeries. Let us know if you need a special cake or pastry.

Cookies – Five kinds to choose from: white chocolate cran raisin and orange zest, chocolate chip, peanut butter, oatmeal raisin and snickerdoodle. \$2.00

Brownies – Our homemade brownies are made with fresh ground coffee and chocolate chips. \$3.00

French Tarts – Four to choose from: lemon, fruit, caramel walnut or apple rhubarb. \$3.50

Cheese Cake – Made in our own kitchen with the finest cream cheese. \$65.00

Office Appetizers *(Great for meetings and gatherings of every size.)*

Seasonal Fruit Tray – Five kinds of the sweetest and freshest artfully sliced fruit available in Portland.
Small - \$50.00 / Large - \$70.00

Antipasto Platter – Sliced salami, prosciutto, salami herb rolls, mozzarella cheese, artichoke and olive spread, marinated asparagus, mushrooms, roasted red peppers, black olives and pepperoncini served with Italian breads. Small - \$80.00 / Large - \$130.00

Vegetable Crudité – Our vegetable platter loaded with broccoli, cauliflower, carrots, celery, cucumbers, black olives, pepperoncini, marinated mushrooms and our parmesan peppercorn dressing.
Small - \$50.00 / Large - \$70.00

International Cheese Tray – Six different varieties of international cheese with crackers and grapes.
Small - \$90 / Large - \$135.00

Domestic Cheese Tray – Cheddar, Swiss, pepper jack, provolone, sliced brie and herb cream cheese roll served with assorted crackers and garnished with grapes. Small - \$65.00 / Large - \$100.00

Pinwheel Sandwiches – An assortment of our Greek, clubhouse and Italian pinwheel sandwiches.
Small - \$60.00 / Large - \$100.00

Spinach and Artichoke Dip – Fresh spinach, artichoke hearts and cream cheese baked and served with baguette and pita chips. \$45.00

Chicken Sate – 4oz. boneless chicken skewers marinated in our award winning Me So Teriyaki sauce.
Minimum order of 15. \$3.50 each

Beverages

In addition to the beverages below, we also can arrange complete bar service at your event.

Canned soda – All national brands and some regional. \$2.00

Fresh Juice – A carafe of either apple or orange juice. \$18.00

Bottled Juice - Welches bottled juice. \$3.00

Bottled Water – Conveniently bottled water. \$2.00

Coffee – 10 cup pump pot or a 25-cup decanter of environmentally friendly fresh ground coffee from Café De Arte. \$23.50 / \$59.50

Hot Tea – 10 cup pump pot with various STASH teas. \$23.50

Snapple – The most popular flavors to choose from. \$3.50