



Please Visit www.portlandcateringcompany.com for Additional Menus

TELEPHONE: 503.620.8855 E-MAIL: info@portlandcateringcompany.com

FALL & WINTER MENU

SEASONAL SALADS

Waldorf Salad

Northwest apples, tossed with celery and raisins served on a bed of Boston lettuce. Topped with chopped walnuts

3.95/guest

Pear & Chicken Salad

Made fresh with sliced chicken breast, pears & dried cranberries. Topped with blue cheese & candied walnuts

7.50/guest

SOUPS

Chili- Beef or Vegetarian

Served with corn bread & honey butter (serves 16)

75.00

Potato Leek Soup

A creamy puree of potatoes & leeks. Served with rolls and butter (serves 16)

65.00

SANDWICHES

Chipotle Chicken Wrap

Slices of roasted chicken, roasted red peppers and avocados, chopped lettuce & chipotle sauce

7.25/guest

Tomato, Basil, Mozzarella Sandwich

Fresh mozzarella, basil leaves & roma tomatoes served on soft focaccia bread

6.75/guest

HOT ENTREES

Homemade Macaroni & Cheese

Elbow macaroni & cheddar cheese sauce, topped with fresh bread crumbs and oven baked.

7.50/guest

Butternut Squash Ravioli

Served in a Pumpkin Cream Sauce

7.75/guest

Apricot-Dijon Glazed Chicken

Oven baked boneless chicken breasts with a sweet apricot glaze. Served with garlic mashed potatoes.

7.95/guest

Chicken Pot Pie

Chicken & vegetables in a flakey pie crust (serves 8-10)

70.00

SEASONAL DRINKS AND DESSERTS

Hot Apple Cider or Hot Chocolate

(Serves 10)

15.00/pot

Pumpkin Bars

Topped with Cream Cheese Frosting

15.00/dz

Caramel Apple Crisp

Sautéed apples topped with an oatmeal, brown sugar crust & drizzled with homemade caramel sauce

15.00/dz

Ginger Cookies

15.00/dz

There's No Better Way to Impress, Except With the Best!

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