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**VIBRANT TABLE**  
CATERING & EVENTS

**TREASURY BALLROOM**

TREW021209FA

**WELCOME**

**Welcome to the Treasury Ballroom.** We are glad you have chosen **VIBRANT TABLE CATERING & EVENTS** to coordinate your special event.

We will help you turn your idea of a spectacular event into a successful reality. The services we provide include: planning your menu, determining decor, flowers and lighting, and all the services and talent you need to translate your ideas into being.

**Just give us a call.** From first thoughts to lights out, we are available to consult with you and set your event in motion.

**Contact us** to speak to an events coordinator for a personalized consultation. We look forward to putting on your event!

**VIBRANT TABLE CATERING & EVENTS**

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Prices listed are estimated based on market conditions at the time menu is printed. Prices are subject to change.

# CATERING GUIDELINES

## **TREASURY PACKAGES INCLUDE:**

**Venue Rental** for up to a 4-hour event (2.5 hours for Hors d'oeuvre and Lunch Packages)

**Menu of Choice** (Hors d'oeuvre Reception Service Packages excluded. Menus for Hors d'oeuvre Receptions are customized and charged accordingly.)

**Tables & Chairs** for banquet seating of up to 225 guests: 60-inch rounds, banquets for buffet, gift table, etc., chivari chairs

**Linens** Choice of white, black or ivory linens: 120" standard round table linens, service-table linens for bars, buffets and the like, and linen napkins only

**Tableware** Bone China, Glassware for Beer and Wine Service, and Baguette Silverware

**Labor & Staffing** for a dinner event lasting up to 4 hours (2.5 hours for Hors d'oeuvre and Lunch Packages): 2.5 hours of set up and 1.5 hours of post-event break down (one floor plan only), table-side food service, and bar service for beer and/or wine. Staffing rations are 1 Event Manager, 1 Bartender for beer and/or wine, and 3 to 5 Servers for every 100 guests. Additional staffing is available at \$22.00 an hour per staff member. Packages do not include set up and break down for labor hours pertaining to other than the dinner service (ie- specialty décor, wedding ceremonies, room flips, auctions, overtime).

## **ADDITIONAL SERVICES**

Additional services are available through **VIBRANT TABLE CATERING & EVENTS** (ie- wedding cakes, lighting, complete floral service, longer event times, and entertainment). Please inquire with your event coordinator to learn more about our complete services.

## **PAYMENT**

A \$2,000 deposit is required to reserve The Treasury Ballroom. Ten days before your event, ninety-five percent (95%) of the entire balance is due to **VIBRANT TABLE CATERING & EVENTS**. Additional deposits may be necessary to procure special décor and/or floral displays.

## **CANCELLATION FEE SCHEDULE**

- 6 to 12 months prior to event: 20%
- 3 to 6 months prior to event: 30%
- 1 to 3 months prior to event: 40%
- Less than 30 days prior to event: 50%
- Less than 48 hours prior to event: 95%

# CATERING GUIDELINES

*continued*

## **ATTENDANCE GUARANTEE**

Dinner Package prices are based on guest counts of at least 100 (50 for Lunch Packages and 75 for Hors d'oeuvre Reception Service Packages.) For events with less than the minimum guests, additional charges will be added to the package price. A guarantee of the number of guests is required no later than ten business days prior to your function. Once the guarantee is received by **VIBRANT TABLE CATERING & EVENTS**, the number will be considered a guarantee, not subject to reduction. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

## **DUAL PROTEIN MEALS**

Duet plates and multiple entrées (via RSVP) are available to groups of up to 200 people. To guarantee the highest quality of our food and service, only one protein (with a vegetarian option) can be offered to parties larger than 200.

## **SERVICE CHARGE**

A 19% service charge is added to all food and beverage and event packages.

## **DECORATIONS**

All decorations and signage **MUST** be approved by your catering representative.

## **CASH BAR**

A cash bar can be provided for your event with bar minimum deposits for each bar well of \$750. Deposits are refundable once minimums are met.

## **FLOOR PLANS**

We request that a floor plan is finalized 10 days in advance.

# HORS D'OEUVRE

## COLD

### ASIAN SMOKED-SALMON ROLLS

*Daikon, Scallions, Carrots & Cilantro*

### WILD MUSHROOM & FENNEL TART

*MINTED PEA SOUP Crème Fraîche*

### GOAT CHEESE PANNA COTTA

*Balsamic-Fig Sauce, Egg Cup & Demitasse Spoon*

### CRUDITÉS SHOTS

*Herb Aioli*

### SMOKED TROUT ON CROSTINI

*Watercress Garnish*

### OLIVE BISCOTTI

*Smoked-Tomato Marmalatta*

### SPICY TUNA ROLLS

### RED ENDIVE

*Bleu Cheese Mousse, Oregon Pear & Roasted Walnuts*

### GREEK SALAD SKEWERS

*Cucumbers, Kalamata Olives, Cherry Tomatoes & Feta-Oregano Vinaigrette*

### SESAME SEARED AHI TUNA ON SPOONS

*Spicy Slaw & Avocado-Wasabi Mousse*

### PEPPER VODKA GAZPACHO SHOTS

### ROASTED GARLIC POLENTA CAKE

*Basil Pesto*

### BAY SCALLOP CEVICHE

*Square Shot Glass & Cocktail Fork*

### SARDINIA MELON SALAD

*French Feta & Mint, Embassy Glass & Demitasse Spoon*

### CRISPY POTATO CAKES

*Smoked Salmon & Lemon-Chive Crème Fraîche*

### SPICY PORT-POACHED FIGS

*Prosciutto-Wrapped*

### THAI SPRING ROLLS

*Ponzu Dipping Sauce*

### SANTA FE ROLLS

*Tortillas, Sticky Rice, Cucumber, Carrot & Wasabi-Ponzu Dipping Sauce*

### VICHYSOISE

*Morel Gougere & White Truffle Oil*

### PROFITEROLES

*Almond Chicken Salad or Pollo Verde*

### PETITE PHYLLO CUPS

*Blackened Salmon, Caramelized Onions, Chèvre & Creole Mustard*

*or Piquant Almonds, Sherried Figs & Chèvre*

### CAPRESE SALAD SKEWERS

*Balsamic Reduction*

## DUNGENESS CRAB & ASPARAGUS

*TIANS Cordial Glass & Demitasse Spoon*

## THAI MELON WRAPS

*Prosciutto & Thai Vinaigrette*

## OREGON BAY SHRIMP COCKTAIL

*Horseradish Cocktail Sauce*

## HOT

### LAMB CHOP LOLLIPOPS

*Mint Pesto*

### GRILLED BEEF TENDERLOIN TIP

*SKEWERS Bleu Cheese Fondue*

### CITRUS RISOTTO CAKES

*Crab & Caper Aioli*

### ROASTED CORN & SHRIMP

*FRITTERS Watercress-Lime Aioli*

### FOREST MUSHROOM CAPPUCCINO

### CRANAKOPITA

*Brie & Cranberry Chutney*

### JERK CHICKEN SATÉ

*Lime-Peanut Dipping Sauce*

### RECADO CHICKEN SKEWERS

*Roasted Garlic & Herb Crème Fraîche*

### CRISPY POTATO CAKES

*Wild Mushroom Ragoût & Gorgonzola*

### VIBRANT SLIDERS

*Bread & Butter Pickle, Smokey Ketchup*

### WILD MUSHROOM & CHÈVRE

*PUFFED PASTRIES*

### SHRIMP SPRING ROLLS

*Cilantro-Lime Sauce*

### DUNGENESS CRAB CAKES

*House-Made Aioli*

### VEGETABLE SAMOSAS

*Lemon-Cilantro Chutney*

### MUSHROOM CAPS

*Italian Sausage & Asiago*

### ASIAN CHICKEN DUMPLINGS

*Thai-Basil Dipping Sauce*

### SALT & PEPPER ROASTED FINGERLING

*POTATOES Pepper Bacon, Sour Cream & Scallions*

### THAI SHRIMP ROLLS

*Lemon-Basil Sauce*

### PEARL BALLS

*Sticky Rice, Pork Sausage & Sweet Pepper Sauce*

### STUFFED CRIMINI MUSHROOMS

*Crab & Artichoke*

*Hors d'oeuvres are ordered by the piece.*

# HORS D'OEUVRE

*continued*

## **HOT** *continued*

**CREOLE CORNDOGS** *Polenta-Encrusted  
Andouille Sausage & Smoked-Tomato Ketchup*

**MINI CAROLINA PULLED PORK  
SANDWICHES** *Chipotle Barbeque Sauce*

**CHAR GRILLED PRAWNS** *Lime  
Marinade & Mango-Sake Sauce*

**BRAISED LAMB MEATBALLS** *Garlic, Red Onion,  
Red Wine, Shallots & Fire-Roasted Tomatoes*

## **HORS D'OEUVRE RECEPTION SERVICE PACKAGE\***

## **PLATTERS**

*Small serves 40  
Medium serves 55  
Large serves 70*

**BRIE EN CROÛTE\*\***  
*Grilled Gewurztraminer-Marinated Pears*

**THREE DIP FONDUE FROID** *Roasted Red  
Pepper Mousse, Roasted Garlic & Brie, Artichoke-  
Basil, Crostini, Lavosh & Croccantini Crackers*

**OREGON SMOKED SALMON PATÉ\*\*** *Capers,  
Red Onion, Crostini & Black-Pepper Croccantini*

**BLACK TURTLE BEAN TERRINE\*\***  
*Chorizo Sausage, Montrachet, Cilantro Pesto,  
Roasted-Red Pepper Pesto & Fresh Tortilla Chips*

**MEZZA** *Rosemary Red Wine & Oregano-  
Marinated Feta, Hummus, Eggplant, Sun  
Dried Tomato Relish, Lamb Sausage,  
Greek Olives & Fried Roti Bread*

**CRUDITÉS** *Blanched, Smoked, Marinated  
& Raw Vegetables, Sun Dried Tomato  
& Lemon-Basil Dipping Sauces*

**ANTIPASTO** *Fresh Peppers, Marinated  
Artichokes, Olives, Garlic-Marinated  
Mushrooms & a Selection of Charcuterie*

**NORTHWEST CHARCUTERIE** *Sudan  
Farms Lamb Sausage, Smoked Duck, Carlton  
Peppered Ham, Red Onion Marmalade,  
Cornichons & Toasted Baguette*

**CHEESEBOARDS** *Seasonal Assortment of Local  
& Imported Cheeses, Grapes, Berries, Dried  
Fruit, Nuts, Assorted Crackers & Baguette*

**FRUIT** *Fresh Seasonal Whole & Sliced Fruit*

*\*Hors d'oeuvre Reception Service Packages require a minimum of 75 guests. For further information about  
our Packages, please refer to our Catering Guidelines on page 4.*

*\*\*Limited Platter sizes available. Please inquire with your Event Coordinator.*

# STATION

## **CARVING\***

### **NEW YORK STRIP LOIN**

*Shallot & Garlic Marinade, Cognac Horseradish,  
Drunken Onions & Half-Dollar Rolls*

### **GARLIC-RUBBED LEG OF LAMB**

*Rosemary-Scented Goat-Cheese  
Fondue & Ciabatta Rolls*

### **HERB-ROASTED TURKEY BREAST**

*Cranberry-Orange Chutney  
Whole Wheat Rolls*

## **SEAFOOD**

### **ICED SEAFOOD STATION**

*Jumbo Prawns, Half-Shelled Oysters,  
Snow Crab Claws & Scallop Ceviche  
Cordials, Cocktail Sauce, Champagne  
Mignonette, Sweet Mustard & Lemons*

### **COLD POACHED SALMON**

*Orange-Fennel Relish*

*Stations are ordered per-person.  
\*Carving Stations include an attending chef.*

# PLATED DINNER

## **PLATED ENTRÉES ARE SERVED WITH:**

**WILLAMETTE SALAD\*** *Baby Field Greens, Chèvre, Hazelnuts & Pinot Vinaigrette*

**RUSTIC BREAD** *Sweet Cream Butter*

**DESSERT\***

**COFFEE & TEA**

### **ROASTED CARLTON-FARM**

**PORK LOIN** *Apple Chutney*

**SWEET POTATO & WILD RICE CAKE**

### **FILET OF BEEF AU POIVRE**

*Pinot-Noir Demi Glace*

**ROGUE BLEU CHEESE MASHED POTATOES**

### **LIME-GRILLED PACIFIC SALMON**

*Roasted-Pineapple Relish*

**TOASTED-COCONUT JASMINE RICE**

### **FRENCHED CHICKEN BREAST**

*Apricots, Yellow Bell Peppers*

**GARLIC MASHED POTATOES**

### **HERB-SEARED SALMON**

*Roasted Tomato & Asiago Butter Sauce*

**POTATO-LEEK CONFIT**

### **ROASTED CHICKEN BREAST**

*Wild-Mushroom Ragoût*

**WILD RICE CUVÉE**

### **LASAGNA** *Smoked Chicken, Wild*

*Mushrooms & Mozzarella*

### **GRILLED HANGER STEAK**

*Roasted-Corn Salsa & Ancho-Lime Butter*

**RED CHILE & POTATO CROQUETTE**

### **CHICKEN MOUTARDE**

*Hazelnuts, Smoked Mozzarella  
& Caramelized Onion*

**YUKON-GOLD MASHED POTATOES**

### **THREE-CHEESE RISOTTO CAKES**

*Oregon Wild Mushrooms*

### **PORTABELLA NAPOLEON**

*Tomatoes, Eggplant, Asparagus & Green Lettuce*

### **ROASTED-VEGETABLE RAGOÛT**

*Roasted Red Pepper Infused Quinoa*

### **GOAT CHEESE POLENTA TERRINE**

*Roasted Garlic*

**GRILLED RATATOULLIE**

*Plated Dinner Packages require a minimum of 100 guests.*

*\*Ask your coordinator for available options.*

# DINNER BUFFET

## **NORTHWEST**

### **CEDAR-PLANKED SALMON**

*Lemon-Caper Gremolata*

### **BRAISED PORK LOIN** *Blackberry & Apple Relish*

**WILLAMETTE SALAD** *Baby Field Greens, Chevre, Hazelnuts & Pinot Vinaigrette*

### **MEDITERRANEAN ORZO SALAD**

### **WILD-MUSHROOM MASHED POTATOES**

### **ROASTED SEASONAL VEGETABLES**

*Garlic & Herbs*

### **GRILLED ASPARAGUS**

*Citrus & Shallot Vinaigrette*

### **RUSTIC BREAD** *Sweet Cream Butter*

### **PANNA COTTA** *Raspberry Coulis*

### **COFFEE & TEA**

## **AUBERGINE**

### **SAUTÉED TENDERLOIN TIPS & PORTABELLAS**

### **GRILLED BREAST OF CHICKEN**

*Roasted Red Pepper & Basil Coulis*

### **GRILLED RATATOUILLE** *Eggplant,*

*Tomatoes, Onions & Olive Oil*

### **GARLIC MASHED POTATOES**

**NORTHWEST SPINACH SALAD** *Sherry-Pear Vinaigrette, Rouge Bleu & Toasted Hazelnuts*

### **RUSTIC BREAD** *Sweet Cream Butter*

### **SPICED APPLE CROUSTADE** *Brandy Cream*

### **COFFEE & TEA**

## **VEGETARIAN**

### **ROASTED-VEGETABLE RAGOÛT**

*Roasted Red Pepper Infused Quinoa*

### **CHEESE TORTELLINI**

*Arugula, Pine Nuts, Garlic & Lemon*

### **HARICOTS VERTS** *Caramelized Pearl Onions,*

*Fennel, Olives, Red Peppers & Almonds*

### **ROASTED BEET SALAD** *Goat Cheese,*

*Oranges, Red Onion & Sherry Vinaigrette*

### **PARMESAN-ROSEMARY ROASTED POTATOES**

### **BABY SPINACH SALAD** *Crispy Shitakes*

*& Onions, Smokey Tomato Vinaigrette*

### **RUSTIC BREAD** *Sweet Cream Butter*

### **SEASONAL FRUIT COBBLER** *Chantilly Cream*

### **COFFEE & TEA**

## **PASTA & STUFF**

*Your choice of three pastas*

**BAKED PENNE** *Italian Sausage, Tomatoes, Peppers, Roasted Garlic & Smoked Mozzarella*

**FARFALLE** *Arugula, Bay Shrimp, Garlic, Extra Virgin Olive Oil & Asiago*

**ORECCHIETTE** *Three Cheese Sauce, Sun Dried Tomatoes & Roasted Garlic*

**ROTINA** *Grilled Chicken, Pesto, Artichokes & Parmesan*

## **INCLUDED**

### **GRILLED VEGETABLE SALAD**

*Balsamic Vinaigrette*

### **CAESAR SALAD** *Shaved Asiago*

*& Toasted Croutons*

### **CHEESY GARLIC BREAD**

### **TIRAMISU**

### **COFFEE & TEA**

*Buffet Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.*

# LUNCH BUFFET

## **BUTTERFIELD**

**OVEN ROASTED TURKEY BREAST, PIT HAM & ROAST BEEF** *Swiss & Oregon Cheddar, Sliced Tomatoes, Lettuce, Red Onion, Pickles, Cranberry & Whole Grain Mustards, Mayonnaise*

**KAISER ROLL, SOURDOUGH & WHEAT BREAD**

**GRILLED VEGETABLE SALAD** *Sherry Vinaigrette*

**YUKON-GOLD POTATO SALAD**  
*Dijon & Red Onion*

**ASSORTED CHIPS**

**FRESH COOKIES**

**COFFEE & TEA**

## **IWAKI**

**MOO SHU PORK** *Asian Pancakes, Edamame-Sake Dip & Fried Wontons*

**ORCHID NOODLE SALAD** *Red Peppers, Carrots, Snow Peas & Sesame Seeds*

**THAI SPRING ROLLS** *Ponzu Sauce*

**ASIAN CHICKEN SALAD** *Napa Cabbage, Greens, Broccoli Slaw & Chow Mein Noodles*

**GRILLED PINEAPPLE SKEWERS**  
*Coconut Chutney*

**COFFEE & TEA**

## **NORTH BEACH**

**GENOA SALAMI, CAPA COLA, MORTADELLA**  
*Provolone, Gruyere, Sliced Tomatoes, Lettuce, Red Onion, Pickles, Dijon Mustard, Mayonnaise & Red Wine Vinaigrette*

**FOCACCIA, CIABATTA ROLL, ITALIAN BREAD**

**ANTIPASTO** *Grilled & Marinated Vegetables*

**MEDITERRANEAN ORZO SALAD**

**ASSORTED CHIPS**

**ALMOND COOKIES & BISCOTTI**

**COFFEE & TEA**

## **PASTA LUNCH BUFFET**

*Your choice of two pastas*

**BAKED PENNE** *Italian Sausage, Tomatoes, Peppers, Roasted Garlic & Smoked Mozzarella*

**FARFALLE** *Arugula, Bay Shrimp, Garlic, Extra Virgin Olive Oil & Asiago*

**ORECCHIETTE** *Three Cheese Sauce, Sun Dried Tomatoes & Roasted Garlic*

**ROTINI** *Grilled Chicken, Pesto, Artichokes & Parmesan*

## **INCLUDED**

**GRILLED VEGETABLE SALAD**  
*Balsamic Vinaigrette*

**CAESAR SALAD** *Shaved Asiago & Toasted Croutons*

**CHEESY GARLIC BREAD**

**TIRAMISU**

**COFFEE & TEA**

*All Lunch Buffet Packages require a minimum of 50 guests and include service for up to a 2.5 hour event.*

# DESSERT

## DESSERT PLATED

### ROASTED FRUIT TRIFLE

*Orange-Ginger Pound Cake  
& Spiced Rum Sauce*

### DARK CHOCOLATE CAKE

*Raspberry Coulis  
& Espresso Crème Anglaise*

### SPICED APPLE TART

*Calvados Chantilly Cream  
& Caramel Sauce*

### CRÈME BRÛLÉE

*Assorted Flavors  
& Seasonal Selection*

### POACHED PEAR TART

*Chantilly Cream*

### VANILLA BEAN PANNA COTTA

*Orange & Ginger*

### SEASONAL FRUIT COBBLER

*Nutmeg Chantilly Cream*

### NEW YORK CHEESECAKE

*Selected Seasonal Topping*

### BITTERSWEET CHOCOLATE MOUSSE

*Grand Marnier Cream & Gaufrettes*

### LEMON POLENTA CAKE

*Roasted-Fruit Compote,  
Crème Fraîche & Rosemary Syrup*

## DESSERT BUFFET

### CARAMEL & HAZELNUT FLAN

### MANGO-LIME COBBLER

*Macadamia Nut Crust*

### SEASONAL FRUIT COBBLER *Chantilly Cream*

### CHOCOLATE MARQUIS

*Bittersweet Chocolate-Espresso  
Mousse & Chantilly Cream*

### GRILLED POLENTA CAKE

*Tuaca, Cinnamon Apples  
& Crème Fraîche*

### SUMMER PUDDING

*Oregon Berries & Whipped Cream*

### PANNA COTTA *Raspberry Coulis*

### GRILLED PINEAPPLE SKEWERS

*Coconut Chutney*

### ALMOND COOKIES

### BLACK & WHITE SHORTBREAD

### GINGERSNAPS

### BISCOTTI *Chef's Selection*

## DESSERT MINIATURES

### GINGERSNAPS

### PEAR FRANGIPANE TARTLETS

### BLACK & WHITE MOUSSE

### GRILLED FRUIT SKEWERS

*Coconut Chutney*

### CRÈME BRÛLÉE SPOONS

### COCONUT SNOWBALLS

### CHECKER SHORTBREADS

### ALMOND COOKIES

### LEMON-GUAVA TARTLETS

### PANNA COTTA *Raspberry Coulis*

### TIRAMISU

### CHOCOLATE-HAZELNUT TARTLETS

### BROWNIE SKEWERS

*Prices vary; please inquire with your event coordinator.*

# DRINK

## COCKTAIL

### TOP SHELF WELL

GREY GOOSE, BOMBAY SAPPHIRE,  
APPLETON ESTATE, MAKER'S  
MARK, CHIVAS, HORNITOS

### PREMIUM WELL

ABSOLUT, TANQUERAY, BACARDI,  
JACK DANIELS, DEWERS, SAUZA

### STANDARD WELL

### TOP SHELF MARTINIS

GREY GOOSE, BOMBAY SAPPHIRE, ETC.

### VIBRANT TABLE PREMIUM MARTINIS

ABSOLUT, TANQUERAY, BACARDI, ETC.

### SPECIALTY COCKTAILS

COSMOPOLITAN, LEMONDROP, ETC.

**SINGLE MALT SCOTCHES & AFTER-  
DINNER LIQUEURS** Available upon request.

## BEER

**NORTHWEST MICROBREW  
OR IMPORT KEG**  $\frac{1}{4}$  barrel /  $\frac{1}{2}$  barrel

**DOMESTIC KEG**  $\frac{1}{4}$  barrel /  $\frac{1}{2}$  barrel

**MICROS & IMPORTS IN BOTTLES**

**DOMESTICS IN BOTTLES**

## WINE

Please ask for our current selections.

### HOUSE

### TABLE

### OREGON RESERVE

## NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER 750 ml

SPARKLING CRANBERRY-ORANGE PUNCH gal

FRESH-SQUEEZED LEMONADE gal

FLAVORED LEMONADE gal  
Seasonal fresh-fruit flavors available.

SAN PELLIGRINO liter

FRESH JUICES each

SODA each

## NO HOST/CASH BARS

### COCKTAIL

WINE House / Table

### BEER

### NON-ALCOHOLIC

## CORKAGE FEES & GRATUITY

In venues that allow client-provided alcohol,  
the following corkage fees apply:

per 5th (5ths only please)

per 750 ml wine bottle

per bottle beer

per  $\frac{1}{2}$  barrel beer

per  $\frac{1}{4}$  barrel beer

per person bartender's gratuity

Custom Wines & Spirits can be purchased with a per-case guarantee.  
For No Host/Cash Bars, a guaranteed bar sales is required per bar well.