pacificwild Catering

Exhibitor Services Menu



The staff at The Oregon Convention Center work hard to ensure all of our exhibitors have a successful show. Our team at pacific wild catering have put together a menu that makes food and beverage planning easy, and will help attract customers to your booth. Whether you are looking for breakfast or lunch service, or need to order hors d'oeuvres and drinks for a reception we have what you need!

To place an order just fill out the order form provided and fax or email a copy back to us. Once the request has been processed you will receive a confirmation. We will then deliver your order to your booth at the time you indicate.

BREAKFAST

Assorted Breakfast Pastries (dz)	\$42.00
Bagels with Cream Cheese (dz)	\$42.00
Assorted Donuts (dz)	\$36.00
Whole Fresh Fruit (dz)	\$30.00
Sliced Seasonal Fruit (for 10)	\$60.00
Sliced Seasonal Fruit (for 25)	\$150.00

HOT BEVERAGES (per gallon)

House Brewed Coffee	\$59.00
House Brewed Decaffeinated Coffee	\$59.00
Hot Water and Assorted Herbal Teas	\$58.00

N/A BEVERAGES — Minimum order of 12 ea.

Assortment of Soda's (including diet)	\$4.50
*Our soft drinks are sold by the can	
Bottled Water	\$4.50
Rockstar Energy Drink	\$6.00

SNACKS

Buttery Popcorn Cart	\$300.00
Includes Popcorn Machine, Ingredients and Serv	•
(Serves 300 Guests* Requires Attendant \$125.00	O)
Hot Pretzel Package	\$495.00
Includes Salt, Mustard & Napkins	
(Jumbo Pretzels/Serves 275 Guests)	
Fresh Baked Cookies (dz)	\$42.00
Gourmet Brownies (dz)	\$39.00
Tim's Cascade Chips with Dip (lb)	\$22.00

LUNCH - GOURMET BOXED LUNCHES \$28.00 ea.

Curried Tuna

Albacore Tuna Salad, Romaine Lettuce, Golden Raisins, Curry Dressing, Lemon Dill Mayo, Kaiser Roll

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Sun Dried Tomato Flour Tortillas

Ham and Cheese

Black Forest Ham, Local Brie, Micro Greens, Honey Mustard, Kaiser Roll

Smoked Turkey Club

Smoked Turkey, Tillamook Cheddar, Butter Lettuce, Smoked Bacon, Homemade Pear Mustard, 9 Grain Bread

Veggie Wrap

Grilled Eggplant, Hummus, Mozzarella, Shitake Mushrooms, Roasted Peppers, Arugula, Pesto, Wheat Tortilla

*All gourmet sandwiches are served with fresh whole fruit, Tim's Cascade Chips, and a chocolate chip cookie

All Prices Subject to 22% Administrative charge Prices Subject to Change without Notice

BAR SERVICE

All Alcoholic Beverages Require an Attendant at \$37.50 per hour

Minimum 4 hours

CANNED BEER	KEG BEER
CAININED DEEK	KLG DLLK

Domestic	\$6.00	Domestic	\$550.00
Craft	\$7.50	Craft	\$650.00

NORTHWEST WINE

Local Wine \$10.00 Premium Wine \$11.00

RECEPTION

HORS D' OEUVRES PLATTERS

(Each serves 50)

Artisan Cheese Display \$550.00

Includes a variety of International & NW Cheeses with Assorted Breads

Seasonal Crudités \$475.00

Fresh Garden Vegetables
With a Lemon & Herb Hummus

PARTY TRAYS

SILVER DOLLAR SANDWICH PLATTER

Assorted Sandwiches to include, Turkey, Ham, Vegetarian, Cheese, Lettuce and Tomatoes
Served with Chips and Assorted Condiments
\$160.00 (Serves 10) \$290.00 (Serves 20)

THE COMPLETE PACKAGE

An Assortment of Sandwiches, Tossed Green Salad, Chips, Assorted Dessert Bars, Cookies and Iced Tea \$250.00 (Serves 10) \$490.00 (Serves 20)

COLD HORS D' OEUVRES

(Minimum Order of Four Dozen per selection)

Lemon Herb Hummus with Pita Chips	\$32.00
Caprese Skewers	\$40.00
Phyllo Cup with Chicken Curry	\$43.00
Smoked Salmon Potato Blinis	\$48.00
Beef Tartare on Green Olive Crostini	\$48.00

HOT HORS D' OEUVRES

(Minimum Order of Four Dozen per selection)

Spanakopita	\$42.00
Foraged Mushroom Rice Fritters	\$45.00
Thai Chicken Brochette	\$48.00
Spicy Peanut Sauce	
Shrimp Skewers, Pineapple Cumin Glaze	\$48.00
Beef Skewers, Green Onion, Soy Ginger	\$48.00
Bacon Cheese and Onion Quiche	\$46.00
Pacific Crab Cakes, Remoulade Aioli	\$58.00

MISCELLANEOUS

Water Cooler Rental (Power Needed)	\$45.00
5 Gallon Bottle of Water	\$45.00
20 lb lce (per order)	\$30.00
Delivery Charge	\$25.00

All Prices Subject to 22% Administrative charge Prices Subject to Change without Notice





ORDER FORM

PLEASE FAX COMPLETED FORM TO: (503) 731-7888

ARAMARK dba: pacificwild catering OREGON CONVENTION CENTER

777 NE Martin Luther King Jr. Blvd.
Portland, OR 97232
Phone (503) 731-7851 Fax (503) 731-7888
www.oregoncc.org

ME OF SHOW MPANY NAME					
RSON ORDERING					
N-SITE CONTACT					
DDRESS					
IONE			AIL		
λΧ		BOOTH/ROOM		GUEST COUNT	
ay of Week/Date	Delivery End Time	Quantity	Description	ltem	Total
	rime	Time		Price	
					
				Sub-Total	
				22% Administrative	
				Charge	
)N			Total	

pacificwild catering is the exclusive caterer for the Oregon Convention Center. Absolutely no food and/or beverage i.e. Candy, Logo Water, Espresso Machines, etc. are to be brought into the Oregon Convention Center. Please contact our Sales Office regarding additional menu options.

Deadline

All orders must be received 14 days prior to the first event day. All orders received after the deadline will be processed with a 10% late fee.

AUTHORIZATION FORM American Express Visa Mastercard
CARD HOLDERS NAME::
CREDIT CARD #
EXPIRATION
SIGNATURE:

Each delivery with guest count less than 20 will be subject to a \$25.00 delivery fee.

Delivery Minimums

PLEASE REMEMBER

- No food or beverage is to be brought into the Oregon Convention Center for any purpose without the consent of ARAMARK dba: pacificwild catering.
- Customer will pay total charges as specified on the catering order (s) as well as applicable charges on additional items ordered on site.
- All food and beverage is subject to 22% administrative charge.
- <u>Under no circumstances</u> does pacificwild take orders or credit card numbers over the phone. Customer must either fax or e-mail order with signature of cardholder
- All orders must be paid for in advance of delivery to booth or order will not be processed