



OHSU's Own
Where Fine Cuisine,
Quality Service and Professionalism
Come Together

**The Catering Department has been
a proud tradition of the
Food & Nutrition Department at OHSU since 1980**

Telephone: 494-8794

Email: catering@ohsu.edu



**Welcome to Marquam Hill Catering.
The premier caterer at OHSU.**

Experience makes the difference.

***Our new expanded menu* offers you and your guests everything from home-style to haute cuisine with a wide range of gourmet, tantalizing, mouth watering selections.**

We pride ourselves in customizing menus for any occasion from Banquets to Barbecues, Formal to Casual, Simple to Complex, Start to Finish.

Complete service is available including linens, china, flowers, decorations and all planning needed to create any theme or atmosphere imaginable.

\$25.00 minimum on all orders.

\$75.00 minimum to CHH or off campus deliveries.

Alcohol Servers, attendants and Room set Up available upon request at \$30.00 per hour.

Orders must be placed 2 full business days by 12:00 pm or a \$35.00 late fee will apply.

For your convenience, VISA, Mastercard and American Express accepted.

Contact our office today

at

494-8794

or

Email: catering@ohsu.edu





BEVERAGE SERVICE

Premium Blend Coffee (Pot-8 servings).....	\$9.00
Premium Blend Coffee (Gallon 16 servings)	\$18.00
Specialty Tea (Pot-8 servings).	\$9.00
Specialty Tea (Gallon 16 servings).....	\$18.00
Iced Tea by the Gallon (serves 16)	\$14.00
Raspberry Lemonade by the Gallon (serves 16)	\$14.00
Orange Banana Strawberry Punch by the Gallon (serves 16)	\$14.00
Fruit Juices by the Pitcher (serves 6-8)	
(Orange, Tomato , Apple or Cranberry)	\$12.00
Bottled Juices 10 oz (Apple, Grape)	\$1.50
Large Bottled Juice 16 oz (V-8, Orange, Grapefruit).....	\$2.25
Small Milk 8 oz.....	\$1.50
Canned Soda.....	\$1.50
Bottled Spring Water.....	\$1.50
Snapple.....	\$2.25
Sparkling Apple Juice (serves 6-8).....	\$8.00





Bakery Treats

	<u>Price</u>
Freshly Baked Muffins	\$2.00
Assorted Banquet Muffins	\$1.00
Danish Pastries	\$1.50
Banquet Danish	\$1.00
Donuts	\$1.25
Assorted Bagels and Cream Cheese	\$1.50
Assorted Mini Bagels and Cream Cheese	\$1.00
Extra Cream Cheese	\$.40 each
All Butter Croissants	\$2.25
Banquet Croissants	\$1.50
Freshly Baked Scones	\$2.25
Mini Scones	\$1.50
Homemade Banana Nut Bread (4 Slice Minimum)	\$2.00
Carrot Zucchini Bread (4 Slice Minimum)	\$2.00
Iced Lemon Cake (4 Slice Minimum)	\$2.00
Whole Cinnamon Crumb Cake (serves 9-12)	\$15.00
Deluxe Double Fudge Brownies	\$1.50
Assorted Freshly Baked Cookies	\$1.50
Dessert Bars	\$2.00

SPECIAL OCCASION CAKES

We proudly serve decorated sheet cakes for any occasion and can customize the decorations adding that extra special touch to your event. Please place all cake orders 48 hours in advance.

See Last Page Of Menu For List Of Cake Flavors

Full Sheet Cake (serves 80-100)	\$155.00
Half Sheet Cake (serves 40-50)	\$95.00
Quarter Sheet Cake (serves 20-25)	\$65.00

SUNRISE BREAKFAST

All Breakfast Buffets Include Juice, Premium Blend Coffee and Hot Tea.
Buffets are for 10 people minimum.



CONTINENTAL BREAKFAST

\$6.95

Choose from an Assortment of Freshly Baked Muffins, Danish, Donuts, Scones, Bagels or Croissants.

BREAKFAST WRAPS

\$9.95

Assorted Herbed Tortillas Filled with Your Choice of Fillings:

- * Ranch Style with Sausage, Scrambled Eggs and Tillamook Cheddar Cheese.
- * Vegetarian with Sautéed Vegetables, Scrambled Eggs and Cheddar Cheese.
- * Smoked Salmon Hash, Scrambled Eggs and Cheddar Cheese.

Served with O'Brien Potatoes.

CLASSICAL FRENCH TOAST BUFFET

\$9.95

Thick Cut French Toast Accented with Vanilla, with a Fruit Topping and Syrup.
Served with O'Brien Potatoes and Choice of Bacon or Sausage.

RANCH STYLE BREAKFAST

\$9.95

Farm Fresh Scrambled Eggs Seasoned with Chives, Served with O'Brien Potatoes, Choice of Bacon or Sausage and Choice of Muffin or Croissant.

Eggbeaters May Be Substituted In All Egg Dishes

WARM CHEESE BLINTZES

à la Carte.....\$24.00 Add to any Breakfast Buffet.....\$18.00

Pan of twelve Cheese Filled Blintzes, served with your choice of Cherry or Apple Topping.

Prices include all necessary paper goods and serviceware.
China service available at additional cost.



Basic Box Lunch

All Basic Box Lunches come with
Chef Choice Salad and Whole Fruit
Mustard and Mayonnaise (For Sandwiches only)

- Whole Sandwich/Wrap: \$7.50
 - Half Sandwich/Wrap: \$6.00

Served on: Daves' Killer Bread

With Tomato and Lettuce

Roast Beef and Cheddar

Tuna Salad

Turkey and Provolone

Ham and Swiss

Egg salad

Vegetarian: Tomato, Lettuce, Cucumber, Avocado, Red & Yellow Sweet Pepper, Gigante Bean Spread and Pepper-Jack Cheese

Wraps Served on Flour Tortillas

- ❖ Grilled Chicken Caesar Wrap: Marinated and Grilled Chicken Breast, Tossed with Romaine Lettuce, Parmesan Shards and Seasoned Croutons in a Classic C sar Dressing.
- ❖ Club Wrap: Smoked Turkey, Ham, Bacon, Lettuce and Tomato with Herbed Cream Cheese.
- ❖ Vegetarian Wrap: Tomato, Lettuce, Cucumber, Gigante Bean Spread, Avocado and Red & Yellow Sweet Pepper

CIABATTA SNACK BOX

Ciabatta Sandwich with Genoa Salami, Smoked Turkey and Pesto Cream Cheese.

Served with Chef Choice Salad and Fresh Fruit

NO DESSERT

\$5.95

SURVIVAL PACK SNACK BOX

Hood River Apple Wedges, Tillamook Cheddar, Crackers and Grapes

NO DESSERT

\$4.25

EXTRAS: Chips \$1.00 Sodas / Bottled Water \$1.50
Canned or Bottled Beverages ONLY



Box Lunch

SPECIALTY SANDWICHES

All Box Lunches come with designated Salad
And Sliced Apples and Grapes

Cookies or Brownies can be substituted for Fruit for entire order only.

- **Roast Turkey Croissant** served with Yukon Gold Potato Salad **\$9.75**
Roast Turkey, Cranberry Cream Cheese, Tomato, Lettuce and Pickle Spear
- **Chicken Almond Salad Croissant** served with Roasted Quinoa Salad **\$9.75**
Chicken breast salad with Slivered Almonds Tomato, Lettuce, Pickle Spear
- **Tuna Salad Croissant** served with Yukon Gold Potato Salad **\$9.75**
White Albacore Tuna Salad, Lettuce and Pickle Spear
- **Egg Salad Croissant** (Vegetarian) served with Roasted Quinoa Salad **\$8.75**
Lettuce and Pickle Spear
- **Grilled Jamaican Jerk Chicken** served with Yukon Gold Potato Salad **\$9.75**
Caramelized Sweet Onion, Marinated Chicken Breast, Avocado, Jamaican aioli Pickle. Spear served on Ciabatta Roll
- **Tuscany Tenderloin** served with Yukon Gold Potato Salad **\$ 11.75**
Pepper crusted Beef Tenderloin, Caramelized Onions, Pickle Spear. Horseradish Pesto Aioli, and Provolone Cheese on Ciabatta roll
- **Corned Beef on Rye** served with Yukon Gold Potato Salad **\$9.75**
Corned Beef and Swiss cheese,
Sauerkraut , Tomato, Lettuce and Pickle Spear
- **Grilled Portabella Sandwich** (Vegetarian)served with Roasted Quinoa Salad **\$9.75**
Grilled portabella, Chive Cream Cheese, sliced Sweet Onion, sliced Tomato, Julienned peppers, Spinach leaf, Dill havarti, Pickle spear, served on a Ciabatta Roll
- **TANGIER WRAP** (Vegan) Served with Roasted Quinoa Salad **\$8.75**
Hummus, Tahini , Cucumbers, Carrots, Spinach & Shredded Romaine

EXTRAS: Chips \$1.00 Sodas / Bottled Water \$1.50

Salad Selection

All Salad Selections Include:

- Rolls and Butter
- Iced Tea, Raspberry Lemonade or Orange Banana Strawberry Punch
- (Boxed come with Bottled/Canned beverage \$0.50 extra)
 - Freshly Baked Cookies or Double Fudge Brownies.

10 PEOPLE MINIMUM FOR BUFFET

- ❖ Roasted Quinoa with Seasonal Grilled Vegetables \$9.75
 Roasted Quinoa, with Artichokes, Roasted Tomatoes and Fresh Herbs.
 Garnished with Seasonal Grilled Vegetables and drizzled with Balsamic Vinaigrette
Add Chicken, Salmon, Shrimp or Tofu (Minimum of 10 per choice) \$2.50
- ❖ Chopped Chinese Chicken Salad (or Tofu) \$10.75
 Napa Cabbage, Bean Sprouts, Roasted Cashews, Carrots, Sweet Peppers & Celery lightly tossed with Sesame Ginger Chili Sauce,
- ❖ Cæsar Salad \$9.75
 Crisp romaine, garnished with Parmesan , Garlic Croutons and Classic Cæsar Dressing.
Add Chicken, , Salmon, Shrimp or Tofu (Minimum of 10 per choice) \$2.50
- ❖ Southwest Chicken Salad (or Tofu) \$10.75
 Romaine, Lime and Cilantro Roma Tomatoes,
 Cheddar Cheese, Spanish Onion, Tortilla Strips and Avocado, served with Chipotle Ranch
- ❖ Thai Grilled Chicken Yakisoba Salad (or Tofu) \$10.75
 Yakisoba Noodles, Green Onion, Cilantro, Tossed with Peanut Sauce, garnished with Marinated Carrots, Sweet Onion & Cucumber
- ❖ Marquam Hills Spinach Salad \$9.75
 Spinach, Hard Boiled Egg , Mushrooms, Sweet Onion, Smoked Bacon and Honey Mustard Dressing
Add Chicken, Salmon, Shrimp or Tofu (Minimum of 10 per choice) \$2.50
- ❖ Northwest Bounty Salad \$10.75
 Spring Greens, Smoked Bacon, Blue Cheese Crumbles, Hazelnuts, Apples, and Bing Cherries. Served with Pear Nectar Vinaigrette.
Add Chicken, Salmon, Shrimp or Tofu (Minimum of 10 per choice) \$2.50



DELI CREATIONS

Deli Buffet

\$10.95
(10 minimum)



Includes:

- * Iced Tea, Raspberry Lemonade or Orange Banana Strawberry Punch
- * Brownie or Freshly Baked Cookie, (Dessert Bars \$0.75 extra).
- ** Substitute canned soda or bottled water for the beverage for \$0.50 to any buffet.

Platters filled with :

Sliced Turkey, Deli Roast Beef and Ham.
Swiss and Cheddar Cheeses.

Assorted Sandwich Breads.

Condiment tray of Lettuce, Tomato, Dill Pickles, Mayonnaise, and Mustard.

Served with Choice of Two Regular Salads

- * Traditional Potato Salad.
- * Tossed Green
- * Pasta Primavera Salad.
- * Fruit Salad.

Specialty Salads

Substitute for a Regular: \$1.50

Add On: \$3.00

- Caesar Salad
- Tricolor Tortellini with Roasted Tomatoes
- Angel Hair Pasta Salad Garnished with Sundried Tomatoes.
- Napa Valley Wild Rice Salad with Grapes and Herb Vinaigrette.

Prices include all necessary paper goods and serviceware.

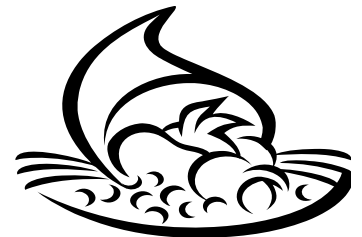
HORS D'OEUVRES

Of all catered functions, receptions are the most flexible in their particular demands to satisfy the nature of the event. Here are some Hors D'oeuvres selections for your upcoming event. We will be happy to assist you in any planning and offer you our expertise in designing a suitable menu for your event.

COLD SELECTIONS

2 Dozen Minimum
PRICE PER DOZEN

Assorted Sushi Rolls served with Pickled Ginger, Wasabi and Soy Sauce	\$22.00
Prosciutto and Melon.	\$22.00
Miniature Croissants Filled with Your choice of : Smoked Turkey and a Homemade Cranberry Mayonnaise. Mesquite Scented Rare Roast Beef with a Horseradish Cream Sauce.	\$24.00
Chilled Poached Shrimp with Cocktail Sauce.	Market
Northwest Crab Salad Stuffed Mushroom Caps	\$22.00
Ratatouille Stuffed Mushroom Caps.	\$22.00
Bruschetta Rounds topped with Prosciutto , Mozzarella and Blue Cheese	\$22.00



HORS D'OEUVRES

HOT SELECTIONS

2 Dozen Minimum

PRICE PER DOZEN

Tandoori Chicken Kabobs with Dipping Sauce \$22.00

Portobello Cream Cheese Puffs \$22.00

Assorted Miniature Quiches \$22.00

To include:

Sautéed Spinach, Garden Vegetable, Quiche Lorraine and Three Cheese

Chicken Breast Skewers served with glaze or your choice : \$22.00

Thai Peanut ,Spicy Southwestern or Teriyaki Ginger Sauce.

Phyllo Pillows

filled with Fresh Spinach, Roasted Garlic and Feta Cheese.

\$22.00

Oriental Pot Stickers Served with Sweet-n-Sour Dipping Sauce. \$22.00

Vegetarian Eggrolls, with Hoisin Dipping Sauce. \$22.00

Swedish Meatballs \$22.00

Prices include all necessary paper goods and serviceware.

China service available at additional cost.





FESTIVE PLATTERS FOR ANY EVENT

Small Platters Serve 12-15

Large Platters Serve 25-30

Crispy Mexican Style Tortilla Chips

Small \$15.00

Large \$25.00

Served with Traditional Salsa.

Fresh Vegetable Crudite Platter

Small \$30.00

Large \$60.00

Served with a Roasted Red Pepper or Garden Herb Dipping Sauce.

Fresh Fruit and Seasonal Berry Platter

Small \$30.00

Large \$60.00

Antipasto Platter

Small \$65.00

Large \$100.00

Filled with Imported Italian Hard Salami, Smoked Provolone and Cheddar Cheeses, Imported Olives, Marinated Mushrooms, Assorted Marinated Vegetable Salads and Crusty French Bread Crustades.

Gourmet Cheese Display

Small \$65.00

Large \$100.00

To Include Imported and Domestic Cheeses . Served with Assorted Specialty Crackers.

Smoked Salmon Platter

Small \$85.00

Large \$120.00

Fresh Northwest Smoked Salmon. Garnished with the Traditional Accompaniments of Chopped Egg, Thinly Sliced Red Onion and Imported Capers. Served with Freshly Baked Petite Bagels.

Golden Baked Cream French Brie

Large \$90.00

Topped with your choice of Sautéed Sherried Mushrooms or Pecan Apple Compote, encased within a Golden Puff Pastry Crust and Served with Toasted Croustades.

Northwest Smoked Salmon Mousse

Small \$60.00

Large \$90.00

Accented with Shallots and Fresh Dill, Served with Toasted French Bread Slices.



HOT ENTREE SELECTIONS

All Entrees are for 10 people minimum.
(Except Lasagna)

All Entrees Include Choice of:

- * Iced Tea, Raspberry Lemonade or Orange Banana Strawberry Punch
- * Freshly Baked Cookie, Double Fudge Brownie.
- ** For an added price you may select one of our Specialty Desserts.

Italian Favorite

\$10.95

Your choice of:

- Gourmet Vegetarian Lasagna layered with spinach and blended parmesan, romano and goat cheese, with a creamy Chevre White Sauce with a touch of basil.
- Traditional Italian Meat Lasagna Layered with Italian Cheeses, Fresh Basil and Our Homemade Marinara Sauce.

Served with Baskets Breadsticks.

and a Garden Green Tossed Salad with Italian Vinaigrette.

* Lasagnas can be ordered in increments of 9 only.

Pasta Sampler

\$10.95

Penne Pasta and Tri-Colored Tortellini Served with a Rich and Creamy Alfredo Sauce and Freshly Prepared Marinara Sauce. Served with Bowls of Freshly Grated Parmesan Cheese, Garlic Bread and Tossed Green Salad with an Italian Herb Vinaigrette.

Tex Mex Fajitas

\$11.95

Julienned and Marinated Chicken Breast, Accented with Southwestern Seasonings, with Julienned Red and Green Peppers and Thin Sliced Red Onions, Grilled to Sizzling.

Accompanied with Warm Flour Tortillas, Santa Fe Rice, Refried Beans.

Served with Cilantro Guacamole, Salsa and Sour Cream.

Filet of Salmon

\$15.95

Served with Ginger Remoulade, Orzo with Sun Dried Cranberries and Seasonal Fresh Vegetable,

Salad, Rolls and Butter.

Shrimp and Dungeness Crab Stuffed Salmon

\$17.95

Served with a delicate Beurre Blanc Sauce, Mushroom Rice Pilaf and Seasonal Vegetables. Salad, Rolls and Butter.

Prices include all necessary paper goods and serviceware.
China service available additional cost.

HOT ENTREE SELECTIONS

All Entrees are for 10 people minimum.

(Except Lasagna)

All Entrees Include Choice of:

- * Iced Tea, Raspberry Lemonade or Orange Banana Strawberry Punch**
- * Freshly Baked Cookie, Double Fudge Brownie.**
- ** For an added price you may select one of our Specialty Desserts.**

Grilled Halibut \$17.95

Served with Fresh Fruit Salsa, Coconut Rice and Seasonal Fresh Vegetable Salad, Rolls and Butter.

London Broil \$15.95

Served with Mushroom Demi Glace and our own Delectable Horseradish Cream Sauce. Scented Rosemary Potatoes and Fresh Seasonal Vegetables. Salad, Rolls and Butter.

Roast Pork Loin \$13.95

Served with Apple Compote, Potatoes Au Gratin and Assorted Roasted Vegetables Salad , Rolls and Butter.

Chicken and Dumplings \$12.95

Traditional Comfort Food. Boneless Chicken in Savory Sauce with Herbed Dumplings and Fresh Seasonal Vegetables and Salad.

Mediterranean Chicken \$12.95

Grilled Herbed Chicken Breast served with Penne Pasta in a Delectable Sun Dried Tomato Cream Sauce, Seasonal Vegetables. Served with Bread Sticks and Salad.

Napa Valley Stuffed Breast of Chicken \$13.95

Filled with Wild Mushroom, Ricotta, Spinach and Roasted Tomatoes Stuffing, Lightly Napped with Chardonnay Sauce. Accompanied with Rice Pilaf and Seasonal Vegetables. Salad, Rolls and Butter.

Prices include all necessary paper goods and serviceware.

China service available additional cost.



PIZZA ROMA

Pizza

\$15.95 each

Our Pizzas are made fresh each day using only the finest quality ingredients. Please allow 48 hours notice for these specialty pizzas:

Pepperoni

Hawaiian

Canadian Bacon and Pineapple

Specialty Cheese

Fresh Mozzarella, Shredded Cheddar, with Fresh Tomatoes and Basil

Wild Mushroom

Assortment of Shitake, Portobello and Button Mushrooms with Roasted Shallots.

Meatlovers

Ground Beef, Sausage and Pepperoni, with Onions and Peppers.

Roasted Veggie

Zucchini, Yellow Squash, Red Onion and Spinach.

Chicken Fajita

Grilled Chicken, Red Onion, Red and Green Peppers with Pepper-Jack Cheese.

Add Tossed Garden Vegetable Salad

For \$1.50 Per Person

PIZZA SERVICE
Beverages sold Separately
Canned, Bottled or Disposable
Beverages only.



Cake Flavors

Chocolate
White
Carrot
Poppysseed

*****Please note: The following type is only available if delivered no later than 11:00 due to refrigeration restrictions:*

Banana

Fillings

Lemon
Raspberry
German Chocolate
Fudge
Marionberry

*****Please note: The following types are only available if delivered no later than 11:00 due to refrigeration restrictions:*

Bavarian Cream

Icings

White Butter Cream
Chocolate Butter Cream
Mocha Butter Cream

*****Please note: The following types are only available if delivered no later than 11:00 due to refrigeration restrictions:*

Whip Cream (non-dairy)
Chocolate Whipped Cream Cheese
Chocolate Cream Cheese

Full Sheet - serves 80-100 - \$155.00

½ Sheet - serves 40-50 \$ 95.00

¼ Sheet - serves 20-25 \$ 60.00

3 Day Advanced notice required which does not include the weekends or holidays