



Deliveries

Monday through Friday 6 a.m. — 2 p.m.

Contact Catering

catering@ohsu.edu

4-8794

www.ohsu.edu/catering

Catering Guide

Fall 2014 Menu

As proud members of OHSU's diverse community, the OHSU catering team is committed to providing excellent service, quality food and the best value. For complete catering services see page 2.

Kobos Coffee		<i>½ gallon</i> \$14	<i>gallon</i> \$24
Harney and Sons Tea		<i>½ gallon</i> \$14	<i>gallon</i> \$24
Orange Juice - <i>pitcher (serves 6 to 8 people)</i>	\$12	Sobe	\$1.75
Strawberry Lemonade - <i>gallon</i>	\$15	Canned Soda	\$1.50
Iced Tea - <i>gallon</i>	\$15	Bottled Iced Tea	\$2.50
Iced Water - <i>dispenser (serves 54)</i>	\$30	Bottled Water	\$1.50
Iced Water - <i>disposable pitcher</i>	\$5	Martinelli's Sparkling Cider	\$8
Tropicana Lemonade	\$1.75	Knudsen Bottled Juice <i>orange or cranberry</i>	\$1.75

Fruit Tray		<i>Small</i> \$50	<i>Large</i> \$80
Bagel and Cream Cheese	\$2.50	Cranberry Bread	\$2
Donuts	\$2	Cinnamon Crumb - <i>serves 9 to 12</i>	\$18
Danish	\$1.75	Hard Boiled Egg	\$2
Muffins	\$2	Greek Yogurt	\$2.50
Scones	\$2.50	Whole Fruit	\$2
Croissants	\$2.50	Nature Valley Granola Bar	\$1.50
Banana Nut Bread	\$2	String Cheese	\$2
Zucchini Carrot Bread	\$2		
Iced Lemon Bread	\$2		

Gluten free and vegan pastries available upon request

All buffets include pastry, coffee, tea, orange juice and iced water. **All prices per person.**

Classic Continental	\$8
<i>Assorted pastries and bagels</i>	
Granola Bar Buffet	\$8
<i>Bob's Red Mill granola, Greek yogurt, Oregon berry compote</i>	
Quiche Buffet	\$10
<i>Individual quiche, croissant and fresh fruit</i>	

Our complete catering services are now available in our private conference rooms. For complete room accommodations and reservation information please see the back page of this catering guide.

Good Morning



All hot breakfasts include coffee, tea, orange juice, iced water and assorted pastries and bagels, fresh fruit, assorted hot sauces. **All prices per person.**

Vegetable Frittata	\$14
<i>Red and yellow peppers, cheddar cheese and green onions. Served with bacon, and/or sausage.</i>	
Mexican Frittata	\$14
<i>Peppers, onions, hash browns and Mexican seasonings. Topped with chorizo crumbles, salsa, sour cream and hot sauce</i>	
Scrambled Eggs	\$13
<i>O'Brien potatoes, bacon and/or sausage</i>	

Lunch Time



All sandwiches are offered with variety of local bread options including Franz, Grand Central Bakery or Dave's Killer Bread. Gluten free bread is available. Minimum of 10 people please. **All prices per person.**

The Deli Buffet - build your own sandwich	\$9
<i>Platters of turkey, ham, roast beef, Swiss cheese and cheddar cheese, Condiment platter includes lettuce, tomato, pickles, mayonnaise, mustard, assorted breads, Kettle brand chips, fruit salad and cookies, iced water and your choice of strawberry lemonade or iced tea.</i>	
Sandwiches on a Platter	\$9
The Bistro Box Lunch	\$10
<i>Lunch includes your choice of ham and Swiss chesse, turkey and provolone, roast beef and cheddar, vegetarian, or capresse with tomato, mozzarella and pesto on focaccia bread. Each box includes Kettle brand chips, apple pack and cookie. Served with your choice of bottled water or canned soda. Paper bag lunches also available upon request.</i>	

All salad and hot lunches include iced water and your choice of the following Tropicana lemonade, strawberry lemonade, iced tea or Sobe Life Water, Grand Central Bakery rolls, butter and Otis Spunkmeyer cookies. **All prices per person.** Upgrade your desserts to brownies or dessert bars for an additional \$1.

Bistro Salad \$16

Locally grown mixed greens with baked Draper Valley chicken, hazelnuts, Hood River pears, cherries, blue cheese, bacon and red onions. Served with huckleberry vinaigrette dressing.

Chef Salad \$14

Crisp greens, tomatoes, cucumbers, ham, turkey, Swiss cheese, cheddar cheese, hard boiled egg, honey mustard and Italian dressings.

Caesar Salad Salmon \$16 Chicken \$12

Fresh crisp romaine lettuce, herbed croutons, shredded parmesan and our special Caesar dressing.

Taco Bar \$14

Taco bar includes ground beef, chicken, black beans, fajita rice, salsa, guacamole, sour cream, shredded cheddar, lettuce, and green onions. Flour and crisp corn taco shells. Red and green Tabasco.

Thai Curry \$13

Our yellow curry is made with coconut milk and fresh vegetables. Choose between tofu or Draper Valley chicken. Served with jasmine rice, cucumber salad and mini vegetable spring rolls.

Greek Cuisine \$13

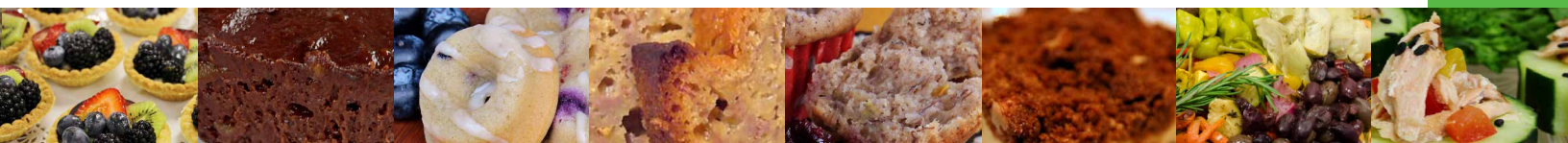
Mediterranean chicken skewers or falafel served with basmati rice, Greek salad, hummus, tzatziki sauce and pita bread.

Salmon or Seafood Entrees \$20

Seasoned Atlantic salmon and fresh pineapple salsa served with your choice of roasted Yukon potatoes or wild rice pilaf and seasonal fresh vegetables, rolls and butter. Or seasonal catch of the day options Pacific salmon, Rock fish, Ling cod, and shrimp. Inquire for details for what is in season. Prices vary based on current market price.

Healthy TEAM Healthy U \$13

Grilled Moroccan Draper Valley chicken breast served with whole grain couscous and roasted root vegetables



Sheet Cakes

Made to order! Choose from white, chocolate, poppy seed or carrot cake. Frosting options include white, chocolate, German chocolate or cream cheese. Fillings include raspberry, chocolate mousse or lemon. 48-hour notice required on all cakes, please.

Quarter serves 20 to 25 **\$65**

Half serves 40 to 50 **\$95**

Full serves 80 to 100 **\$155**

Cookies	\$2 ea.	Brownies	\$2.50 ea.
Dessert Bars	\$2.50 ea.	Petit Fours - 1 dozen minimum	\$1.50 ea.
Mini Cheese Cake - 1 dozen minimum	\$2 ea.	Peperidge Farm Cookies	\$0.50 ea.

Social Events



Reception

A small tray serves 12 to 15 people and a large tray serves 25 to 30 people.

Crudités

Assorted fresh vegetables, served with ranch dressing or hummus.

Small	Large
\$30	\$60

Hummus and Pita Bread

Freshly made hummus with Greek pita bread

Small	Large
\$30	\$60

Bruschetta Bar

Freshly baked crostini. Pick three toppings to include olive tapenade, tomato basil or mushroom and peppornata.

Small	Large
\$30	\$60

Chicken Satay

Tender skewered chicken with your choice of spicy Bangkok peanut, teriyaki or Mediterranean lemon rosemary. 1 flavor per dozen, please.

\$24
per dozen

Cheese Platter

Assorted imported and domestic cheeses served with a medley of crackers.

Small	Large
\$65	\$100

Antipasto Platter

Assortment of marinated roasted vegetables, imported olives, mushrooms, peppers, pepperoncini, Italian meats and cheeses. Served with crusty French bread croustades. Vegan option available.

Small	Large
\$75	\$150

Smoked Salmon Platter

Alder smoked Alaskan Sockeye salmon sides presented on a wooden plank served with green onion aioli and crackers.

Small	Large
	Market Price

Bistro Fruit Punch

Made with pineapple juice, orange juice, lemon lime soda and a splash of grenadine.

\$20

Complete catering services are offered in these three Food and Nutrition private conference rooms:

- OHSU Catering can provide all rentals associated with beer and wine service in Marquam, Multnomah, and Plaza rooms only.
- OHSU Catering is the sole food vendor for Food and Nutrition's private conference rooms. Outside catering companies are not allowed to cater in these private conference rooms.
- Please use our new excel form found on the catering website: ohsu.edu/catering
- Confirming or changing an order needs to be done by email: catering@ohsu.edu
- 24 hours notice preferred or menu flexibility for short notice orders.
- Catering cleanup is the responsibility of the event coordinator. We can provide clean up service includes garbage removal, recycling, and composting when applicable. Sanitizing of buffet table and conference room tables. This added service is \$25.
- Durable catering equipment such as stainless air-pots for coffee and tea, cold beverage servers, silver platters, and serving utensils can be requested when clean up service is ordered.
- For beer and wine service please visit the events and protocol site for the alcohol policy and requisition form. ohsu.edu/xd/about/events/services-provided/events/alcohol-policy.cfm

Marquam Room MH1116

Located inside the Mac Hall Bistro dining room next door to the Center for Diversity and Inclusion. Room seats up to 60 people for fine dining. This space can be set up banquet style, conference style and classroom style for a set up fee of \$50. This room has a projector screen, data ports and a lectern. The Marquam room is available for reservations between the hours of 7 a.m. to 4 p.m. On the rare occasion Mac Hall Bistro will need to bump reservations, a weeks notice will be given.

Reservations: marquamroom@ohsu.edu or Michelle Farr: farr@ohsu.edu

Multnomah Room MNP1204

Located inside Multnomah Café at the back of the dining room. The room seats up to 40 people for fine dining. This room can be set up banquet style, conference style and classroom style for a set up fee is \$50.

Reservations: multnomahroom@ohsu.edu

Plaza Café dining room HRC 9000

This location is specifically designated for receptions. Reservations can be made from 3:30 to 6:30 p.m. only. The dining room fits up to 50 standing. The Room set up for receptions is \$50.

Reservations: catering@ohsu.edu