



Catering Guide

DELIVERIES
Monday through Friday
6 a.m. – 2 p.m.

CONTACT CATERING
catering@ohsu.edu
503 494-8794
www.ohsu.edu/catering

BEVERAGES



HOT BEVERAGES: 2.2 LITER

Portland Roasting Company Coffee	\$18
Stumptown Coffee	\$22
Hot Tea	\$16
INCLUDES 8 BAGS, ASSORTMENT BLACK TEAS, HERBALS AND DECAFFEINATED FLAVORS	

BULK BEVERAGES: BY THE GALLON

Portland Roasting Coffee	\$26
Stumptown Coffee	\$34
Strawberry Lemonade	\$16
Iced Tea	\$16
Ice Water	\$30
Fruit Infused Water	\$25
4 GAL DISPENSER 100 CUPS	

INDIVIDUAL BEVERAGES: BY THE BOTTLE OR CAN

Soda	ASSORTED 12 OZ. COKE, PEPSI OR HANSEN'S PRODUCTS	\$1.75
Bottled Iced Tea		\$2.50
Bottled Water		\$1.75
Iced Tea		\$2.50
Knudsen Bottled Juice	ORANGE OR CRANBERRY	\$2.50
Orange Juice Carafe	1 LITER	\$10

TREATS BY THE DOZEN

GLUTEN FREE AND VEGAN PASTRIES AVAILABLE UPON REQUEST



Pastry Basket ASSORTED PASTRIES, BAGELS WITH CREAM CHEESE	\$24	Assorted Donuts GLAZED, OLD FASHIONED, CHOCOLATE COVERED AND MAPLE BARS	\$24
Bowery Bagels ASSORTED WITH WHIPPED CREAM CHEESE	\$30	Danish ASSORTMENT INCLUDING, APPLE, CHERRY, PINEAPPLE AND BLACKBERRY	\$22
Breakfast Bread Sliced BANANA, CRANBERRY ORANGE, ZUCCHINI AND ICED LEMON	\$21	Hard Boiled Eggs	\$24
Cinnamon Crumb or Blueberry Cake SERVES 9 TO 12	\$21	Chobani Greek Yogurt	\$30
Scones	\$27	Whole Fruit	\$24
Croissants	\$30	Nature Valley Granola Bar	\$18
Muffins	\$21	String Cheese	\$12

TRAYS



	SMALL SERVES 12-15	LARGE SERVES 15-30
Fruit Tray	\$60	\$90
Veggie Tray with Hummus Dip	\$35	\$60
Tillamook Deli Cheese Tray - SERVED WITH CRACKERS	\$55	\$85
Dessert Tray	\$50	\$80

BREAKFAST BUFFETS



All buffets include coffee, tea, orange juice and iced water. All prices per person. 12 person minimum

Classic Continental

Our traditional continental breakfast including an assortment of hand picked most popular pastries from Marsee Baking including bagels and cream cheese.

\$9

Granola Bar Buffet

Bob's Red Mill granola, Greek yogurt and choice of fresh fruit or Oregon berry compote

\$10

Quiche Buffet

Individual 3" quiche made with cheddar cheese, red bell peppers and green onions delivered hot from the oven. Includes a sliced fresh fruit tray.

\$12

Vegetable Frittata

Red and yellow peppers, cheddar cheese and green onions. Includes a fruit tray.

\$14

Greek Frittata

Made with roasted zucchini, sun-dried tomato, and Mediterranean herbs, topped with feta cheese. Includes a fruit tray.

\$15

Scrambled Eggs

Scrambled eggs hot off the griddle, potatoes O'Brien, maple smoked bacon, or sausage links and hot biscuits with butter and jam. Vegetarian sausage available upon request.

\$15

SANDWICHES



All sandwiches come with a choice of local bread options including Franz, Grand Central Bakery or Dave's Killer Bread. Gluten free bread is available. All-natural oven roasted Boar's Head turkey available upon request. All prices per person. **12 person minimum.**

The Bistro Box Lunch

\$13

Lunch includes choice of ham and Swiss cheese, turkey and provolone, roast beef and cheddar, vegetarian, or caprese with tomato, mozzarella and pesto on focaccia bread. Each box includes assorted 1 oz. bag of chips, apple pack and cookie. Served with your choice of bottled water or canned soda. Paper bag lunches also available upon request.

The Deli Buffet - BUILD YOUR OWN SANDWICH

\$11

Platters of turkey, ham, roast beef, Swiss cheese and cheddar cheese. Condiment platter includes lettuce, tomato, pickles, mayonnaise, mustard, assorted breads, assorted 1 oz. bags of chips, fruit salad and cookies, iced water and your choice of strawberry lemonade or iced tea.

Sandwiches on a Platter

\$12

Pre-assembled sandwiches make this buffet faster moving while having a more formal appeal than the box lunch. Sandwiches are made with the same ingredients as the Deli Buffet. Selection is determined by our expert chef and OHSU popular demand.

SALADS



All lunch buffets 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 \$1.00. **12 person minimum.**

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.

Caesar Salad

SALMON
\$16

CHICKEN
\$14

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

Marquam Hill Spinach Salad

\$15

Fresh baby spinach, with hardboiled egg, mushrooms, sweet onions and crispy bacon. Served with choice of honey mustard vinaigrette or blue cheese dressing.

Santa Fe Salad

\$14

Romaine lettuce, tomatoes, cheddar cheese, red onions, avocado, with crispy tortilla strips. Served with chipotle ranch dressing or cilantro lime vinaigrette dressing.

SEASONAL SPECIAL

\$15

Salad Trio

Choose three salads from the list of options. This lunch buffet comes with a basket of garlic bread sticks. Drinks include choice of iced tea or lemonade and ice water. For dessert choose either Otis Spunkmire cookies or granola bars.

Broccoli Bacon

With almonds and ranch dressing

Garden Salad

With dressings on side

Tuna Tarragon

Pasta salad

Chicken Caesar

Tossed with dressing

Greek Salad

Waldorf Salad

HOT LUNCH BUFFETS



Taco Bar

Taco bar includes ground beef, chicken, black beans, fajita rice, salsa, guacamole, sour cream, shredded cheddar, lettuce, and green onions. Served with flour and crisp corn taco shells. Included assorted bottles of hot sauce.

\$15

Thai Curry

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.

\$14

Greek Cuisine

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

\$15

Lasagna

Traditional meat or vegetarian lasagna (12 servings per pan) served with Italian garden salad, garlic bread and cookies.

\$14

Chicken Marsala

Made with Marsala wine and sautéed mushrooms served with roasted or mashed potatoes and seasonal vegetables.

\$16

Rosemary Chicken Breast

Grilled lemon and rosemary marinated Draper Valley chicken breast served with seasonal vegetables and wild rice pilaf or roasted red potatoes.

\$14

SWEETS BUFFETS



Chef Tracy's Fresh Baked Apple Cake

An OHSU favorite. Made from scratch with apples and spices. Topped with freshly made orange infused whipped cream.

\$4

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.*

QUARTER - SERVES 20 TO 25

\$70

HALF - SERVES 40 TO 50

\$100

FULL - SERVES 80 TO 100

\$160

Cookies

\$2 ea.

Brownies

\$2.50 ea.

Dessert Bars

\$2.50 ea.

Petite Fours

\$1.50 ea.

1 DOZEN MINIMUM

Mini Cheese Cake

1 DOZEN MINIMUM

\$2 ea.

Pepperidge Farm Cookies

\$0.50 ea.

SOCIAL EVENTS



	SMALL SERVES 12-15	LARGE SERVES 15-30
Antipasto Platter - VEGAN OPTION AVAILABLE Assortment of marinated roasted vegetables, imported olives, mushrooms, peppers, pepperoncini, Italian meats and cheeses. Served with crusty French bread croustades.	\$75	\$150
Capresse Platter With fresh basil and mozzarella.	\$35	\$65
Chicken Skewers Tender skewered chicken with your choice of spicy Bangkok peanut, teriyaki or Mediterranean lemon rosemary. <i>1 flavor per dozen, please.</i>	\$65	\$100
Crudités Assorted fresh vegetables, served with ranch dressing or hummus.	\$35	\$65
Gourmet Cheese Platter Assorted imported and domestic cheeses served with a medley of crackers.	\$65	\$100
Hummus and Pita Bread Freshly made hummus with Greek pita bread	\$30	\$60
Spanakopita Bite sized triangles of spinach and feta cheese baked in phyllo dough	\$45	\$75
Taos Turkey Rolls Smoked turkey, with avocado, black beans, angel hair cabbage and chipotle cream cheese, rolled into a wrap and sliced into pinwheel medallions.	\$65	\$120
Bistro Fruit Punch Made with pineapple juice, orange juice, lemon lime soda and a splash of grenadine.	GALLON	\$28

Catering Information

- Minimum order of \$50
- Please use our new excel form found on the catering website: www.ohsu.edu/catering
- Confirming or changing an order needs to be done by email: catering@ohsu.edu
- 48 hours notice preferred or menu flexibility for short notice orders.
- For catering deliveries to CHH or CLSB a \$75 delivery fee will be applied to all orders under \$200.
- Clean up is the responsibility of the event coordinator. We can provide clean up service, which includes garbage removal, recycling/composting and sanitizing tables. \$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.
- "Full service" includes event planning, on-site catering specialists and chine service. \$100

Our catering team is ready to assist with event logistics including venue/room arrangements and scheduling custodial services. We are here to provide answers to any questions or concerns you have.

You may also visit Events and Protocol's website for larger event spaces: www.ohsu.edu/xd/about/events/venues/marquam-hill.cfm

For room reservations visit OHSU's meeting room reservation system: meetingplanner.ohsu.edu/meetingplanner

Need to order tables and chairs? Visit Delivery and Fleet Services: o2.ohsu.edu/logistics/delivery-and-shipping/table-chair-rentals.cfm