



# Catering Guide

**DELIVERIES**  
Monday through Friday  
6 a.m. - 3 p.m.

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

## BEVERAGES

### HOT - POT SERVES 8

**Portland Roasting Company Coffee** \$21

**Stumptown Coffee** \$25

**Hot Tea** \$18  
INCLUDES 8 BAGS, ASSORTMENT  
BLACK TEAS, HERBALS AND  
w/DECAFFEINATED FLAVORS



### BULK - GALLON SERVES 16

**Portland Roasting Coffee** \$29

**Stumptown Coffee** \$36

**Strawberry Lemonade** \$16

**Iced Tea** \$16

**Ice Water** \$30  
4 GAL DISPENSER 100 CUPS

**Fruit Infused Water** \$25

### INDIVIDUAL

**Soda** \$1.75  
ASSORTED 12 OZ. COKE, PEPSI OR  
HANSEN'S PRODUCTS

**Bottled Iced Tea** \$2.50

**Bottled Water** \$1.75

**Iced Tea** \$2.50

**Bottled Juice** \$2.50

**Orange Juice Carafe** \$10  
1 LITER

## TREATS BY THE DOZEN

GLUTEN FREE AND VEGAN PASTRIES AVAILABLE UPON REQUEST



**Pastry Basket** \$26  
ASSORTED PASTRIES, BAGELS WITH  
CREAM CHEESE

**Bowery Bagels** \$30  
ASSORTED WITH WHIPPED CREAM  
CHEESE

**Breakfast Bread Sliced** \$22  
BANANA, CRANBERRY ORANGE,  
ZUCCHINI AND ICED LEMON

**Cinnamon Crumb or  
Blueberry Cake** \$22  
SERVES 9 TO 12

**Scones** \$27

**Croissants** \$30

**Muffins** \$22

**Assorted Donuts** \$27.00  
GLAZED, OLD FASHIONED, CHOCOLATE  
COVERED AND MAPLE BARS

**Danish** \$22  
ASSORTMENT INCLUDING, APPLE,  
CHERRY, PINEAPPLE AND BLACKBERRY

**Hard Boiled Eggs** \$24

**Chobani Greek Yogurt** \$30

**Whole Fruit** \$24

**Nature Valley Granola Bar** \$18

**String Cheese** \$12



# TRAYS



	SMALL	LARGE
<b>Fruit Tray</b>	\$65	\$95
<b>Veggie Tray with Hummus Dip</b>	\$40	\$65
<b>Tillamook Deli Cheese Tray</b> SERVED WITH CRACKERS	\$60	\$90
<b>Dessert Tray</b>	\$55	\$85

## BREAKFAST BUFFETS

All buffets include pastries, 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.

\$12

### 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.

\$14

### 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. Chicken or vegetarian sausage available upon request.

\$15

# SANDWICHES

All sandwiches come with a choice of local bread options including Grand Central Bakery or Dave's Killer Bread. Gluten freebread is available. All prices per person. *12 person minimum.*



## Picnic on the Hill - BOX LUNCH

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. Try Chef's Choice sandwiches selection.

**\$14**

## The Deli Buffet - BUILD YOUR OWN SANDWICH

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.

**\$16**

## Sandwiches on a Platter

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.

**\$13**



# SALADS

Salads Include iced water and your choice of the following 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

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

<b>CHICKEN</b>	<b>SALMON</b>
<b>\$16</b>	<b>\$18</b>

## Caesar Salad

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

<b>CHICKEN</b>	<b>SALMON</b>
<b>\$14</b>	<b>\$16</b>

## Marquam Hill Spinach Salad

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

<b>CHICKEN</b>	<b>SALMON</b>
<b>\$15</b>	<b>\$17</b>

## Santa Fe Salad

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

**CHICKEN**  
**\$14**



# HOT LUNCH BUFFETS



## Fajita Bowl

Taco bar includes chicken or tofu, black beans, fajita rice, salsa, guacamole, sour cream, shredded cheddar and lettuce. Served with tortilla chips. Included assorted bottles of hot sauce.

**\$16**

## 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.

**\$16**

## Lasagna

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

**\$14**

## Pasta Prima Vera

Seasonal vegetables in a light white wine sauce with chicken, salad, and garlic bread.

**\$14**

## 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

## 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 DOZEN MINIMUM

**\$1.50 ea.**

## Mini Cheese Cake

1 DOZEN MINIMUM

**\$2 ea.**

## Pepperidge Farm Cookies

**\$0.50 ea.**



# SOCIAL EVENTS



**SMALL**

SERVES 12 - 15

**LARGE**

SERVES 15 - 30

## Capresse Platter

With fresh basil and mozzarella.

**\$40**

**\$65**

## Chicken Skewers

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

**\$65**

**\$100**

## Crudités

Assorted fresh vegetables, served with ranch dressing or hummus.

**\$40**

**\$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**

**\$65**

## Spanakopita

Bite sized triangles of spinach and feta cheese baked in phyllo dough

**\$45**

**\$95**

## 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**

## 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.

**\$150**

## Bistro Fruit Punch

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

GALLON

**\$28**

## Catering Information

• Please use our new excel form found on the catering website: [www.ohsu.edu/catering](http://www.ohsu.edu/catering)

• Confirming or changing an order needs to be done by email: [catering@ohsu.edu](mailto:catering@ohsu.edu)

• 48 hours notice preferred or menu flexibility for short notice orders.

• 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](http://www.ohsu.edu/xd/about/events/venues/marquam-hill.cfm)

• For room reservations visit OHSU's meeting room reservation system.

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