Catering Guide

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
4 GAL DISPENSER 100 CUPS
Fruit Infused Water $25

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

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

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

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**TRAYS**

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<tr>
<th></th>
<th>SMALL SERVES 12-15</th>
<th>LARGE SERVES 15-30</th>
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<tbody>
<tr>
<td>Fruit Tray</td>
<td>$60</td>
<td>$90</td>
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<tr>
<td>Veggie Tray with Hummus Dip</td>
<td>$35</td>
<td>$60</td>
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<tr>
<td>Tillamook Deli Cheese Tray - SERVED WITH CRACKERS</td>
<td>$55</td>
<td>$85</td>
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<tr>
<td>Dessert Tray</td>
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**BREAKFAST BUFFETS**

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All buffets include coffee, tea, orange juice and iced water. All prices per person. 12 person minimum
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
Lunch includes choice of ham and Swiss cheese, turkey and provolone, roast beef and cheddar, vegetarian, or capresse 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. $13

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. $11

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. $12

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
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. $16

Caesar Salad
Fresh crisp romaine lettuce, herbed croutons, shredded Parmesan and our special Caesar dressing. $16

Marquam Hill Spinach Salad
Fresh baby spinach, with hardboiled egg, mushrooms, sweet onions and crispy bacon. Served with choice of honey mustard vinaigrette or blue cheese dressing. $15

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. $14

Seasonal Special
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 Spunkmeyer cookies or granola bars. $15

Broccoli Bacon
With almonds and ranch dressing

Chicken Caesar
Tossed with dressing

Garden Salad
With dressings on side

Greek Salad

Tuna Tarragon
Pasta salad

Waldorf Salad
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

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.**

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<tr>
<th>Sheet Cakes</th>
<th>QUARTER - SERVES 20 TO 25</th>
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<tr>
<td></td>
<td>HALF - SERVICES 40 TO 50</td>
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<td>FULL - SERVICES 80 TO 100</td>
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Cookies $2 ea. Brownies $2.50 ea.

Dessert Bars $2.50 ea. Petite Fours $1.50 ea.

Mini Cheese Cake $2 ea. Pepperidge Farm Cookies $0.50 ea.

1 DOZEN MINIMUM
**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.

**Capresse Platter**
With fresh basil and mozzarella.

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

**Crudités**
Assorted fresh vegetables, served with ranch dressing or hummus.

**Gourmet Cheese Platter**
Assorted imported and domestic cheeses served with a medley of crackers.

**Hummus and Pita Bread**
Freshly made hummus with Greek pita bread

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

**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.

**Bistro Fruit Punch**
Made with pineapple juice, orange juice, lemon lime soda and a splash of grenadine.

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**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.

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

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

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