



The Porter Portland

Curio Collection by Hilton

Catering Menu

All food, beverage, and meeting room rental subject to a service charge (currently 28%).

All F&B minimums are calculated before service charge. Menus subject to change.

VE – Vegetarian

VG – Vegan

DF – Dairy Free

WF – Wheat Free

Breakfast

BACON BREAKFAST SANDWICH – \$20 each

Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on ciabatta

VEGGIE SAUSAGE BREAKFAST SANDWICH- \$20

Eggs, jackfruit black bean veggie sausage, Tillamook cheddar, and spinach with hollandaise on ciabatta

BACON BREAKFAST BURRITO

Eggs, bacon, potatoes, pepper jack cheese, and creamy Cholula sauce in a flour tortilla— 7.5

SAUSAGE & POTATO FRITTATA

A baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs— (serves 8-10) — \$120

VEGGIE FRITTATA

A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs— (serves 8-10) — \$120

QUICHE LORRAINE

With eggs, bacon, and Gruyère— (serves 6-8) — \$75

GRANOLA & YOGURT PARFAIT (VE) – \$12 each

Granola with vanilla and strawberry yogurt and fresh seasonal berries

MORNING PASTRY TRAY – Small (serves 8-10) \$45, Large (serves 10-15) \$60

An assortment of fresh baked treats—banana bread slices, mini muffins, and marion berry scones

Lunch

Boxed lunch/Individual

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LUNCH ENTRÉES (HOT) – (Boxed, or individual packs) Your choice of entrée below served with a fresh fruit salad, and a big chocolate chip cookie (individual servings) – \$35 each

CHICKEN ENCHILADA VERDE –VF

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce served with Spanish rice

MACARONI & CHEESE- VE

Cavatappi pasta and cheese sauce topped with seasoned bread crumbs

MACARONI & CHEESE WITH SMOKED BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon

DAD’S MEATLOAF WITH MASHED POTATOES

Our classic meatloaf paired with creamy mashed potatoes

TERIYAKI CHICKEN –DF, WF

Grilled boneless chicken thighs glazed with our wheat-free teriyaki sauce; served with sushi rice and garnished - with pineapple

COCONUT CURRY - DF, WF, VG

Sweet potatoes stewed with asparagus, onion, carrots, spinach, and broccoli in coconut milk with flavorful spices; served with garlic rice and garnished with golden raisins, almonds, and shredded coconut

SALADS (COLD) *Three-pound or three-quart minimum per item*

WILLAMETTE VALLEY SALAD- (WF,VE) \$35/lb

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette

SEASONAL HOUSE SALAD- (DF, WF,VE) \$30/lb

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing

CHICKEN CAESAR SALAD \$30/lb

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, Parmesan, and our Caesar dressing

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CLASSIC COBB SALAD (WF) \$30/lb

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette

SALADS SMOKED SALMON SALAD \$35/lb

Smoked salmon, arugula, dried cranberries, pearl couscous, roasted corn, tomatoes, Parmesan, pepitas, and our creamy pesto dressing

SOUPS (HOT) *Serves 8-10 people, \$80 per pint*

TOMATO ORANGE –WF, VE

A creamy, dreamy tomato soup with a twist of orange

MAMA LEONE'S –DF,WF, VG

Our signature Italian chicken soup with tomato, onion, celery, spinach, and herbs, and a touch of cream

SUMMER VEGETABLE-DF, WF,VG

Tomatoes, carrot, potatoes, onion, celery, turnips, garbanzos, and lima beans simmered in a seasoned broth Individual pints or 3 qt barrels, come with paper

CORN CHOWDER

A creamy chowder full of corn, potatoes, bacon, onions, celery, and a few poblano peppers for a slight kick—available June 6th until July 3rd

NIGERIAN CHICKEN PEANUT

Chicken breast simmered with sweet potatoes, turnips, yams, vegetables, and seasonings in our house-made chicken stock— available August 8th until September 4th

CHICKEN LIME TORTILLA

Chicken breast simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings— available September 5th until October 2nd

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SANDWICH BOX LUNCH (COLD) – Your choice of sandwich served with sea salt chips, a fresh fruit salad, and two shortbread cookies (individual servings) – \$34 each

TURKEY CLUB

Turkey, bacon, Swiss, tomato, and lettuce on rustic white bread (mayo on the side)

TURKEY & CHEDDAR

Turkey, cheddar, tomato, and lettuce on multigrain bread– 8.5 (mayonnaise now comes on the side)

JAMBON ET FROMAGE

Ham, Swiss, butter, and Dijon on our ficelle

NORTHERN ITALIAN

Roma tomatoes, fresh mozzarella, basil, and basil oil on our ficelle

TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing

SANDWICHES ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread

WHEAT-FREE OR VEGAN SANDWICH LUNCH

Your choice of sandwich served with sea salt chips, and a fresh fruit salad

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Dinner Salads

DINNER SALADS – A la carte (3 quart minimum)

FRESH FRUIT SALAD (DF, WF, VG) - \$30 per quart

A mix of honeydew, cantaloupe, pineapple, grapes, strawberries, and blueberries

SEASONAL HOUSE SALAD (DF, WF, VG) - \$30 per quart

Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette

CLASSIC COBB SALAD (WF) - \$32 per quart

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette

Dinner Entrees – A la carte

Portioning Guide

(Serving sizes are based on average consumer)

Protein: 2-3 servings per lb.

Rice/Vegetables: 4-5 servings per lb

Appetizers: 4-6 servings per dozen

TERIYAKI CHICKEN

Grilled boneless chicken thighs glazed with our house-made wheat-free teriyaki sauce– \$45 / pound

NORTHWEST SALMON

Spice rubbed salmon fillet with butter and lemon– \$75 pound

BOURBON PEACH GLAZED BEEF

Braised Piedmontese beef topped with our bourbon peach glaze and fresh grilled peaches– \$76/ pound

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BEEF BAVETTE DISPLAY

A platter of sliced Piedmontese beef served with creamy horseradish sauce, chimichurri sauce, balsamic roasted onions, and arugula– (serves 12-20) — \$200 / platter

MANGO CHICKEN

Boneless chicken thighs simmered in our mango sauce with fresh mango, pineapple, grapes, and golden raisins– \$50/ pound

COCONUT CURRY STUFFED PEPPER

Quinoa, sweet potatoes, spinach, carrots, asparagus, and other vegetables simmered in our coconut curry sauce served in a red bell pepper– \$25/ each

DINNER SIDE DISHES – A la carte (3 pound minimum)

GARLIC RICE (DF, WF, VG) - \$20 per pound

Jasmine rice seasoned with garlic and onion

PRIMAVERA VEGETABLE SAUTÉ

Carrots, leeks, red bell peppers, and broccoli lightly sautéed in butter and sprinkled with salt– \$54 / pound

BROCCOLINI

with garlic and Fresno pepper– \$40 / pound

FREEKEH & SAUTÉED VEGETABLES

Roasted freekeh tossed with zucchini, onions, carrots, and bell peppers– \$30 / pound

GRILLED SEASONAL VEGETABLE TRAY

Yukon potatoes, broccolini, zucchini, portobella mushrooms, red bell peppers, and red onion, grilled with olive oil and served with our mustard & basil vinaigrette–

small (serves 8-10) — \$100 | large (serves 15-25) — \$200

OVEN ROASTED HERBED POTATOES

Roasted Yukon gold potatoes tossed with olive oil, basil, and seasonings– \$25 / pound

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DESSERTS – A la carte

SHORTBREAD COOKIES (VE) – \$49 per dozen

Delicious signature shortbreads

BIG COOKIE PLATTER (VE) – Small (serves 10) \$49, Large (serves 20) \$74

Chocolate chip, cowboy (oatmeal chocolate chip), our seasonal big cookies, and shortbread

GOURMET PETITE DESSERTS (VE) - Small (serves 10-15) \$74, Large (serves 20) \$134

Chocolate mousse tartlets, Italian walnut cookies, coconut truffles, lemon cheesecakes with fruit compote, and coconut macaroons

Reception

HORS D'OEUVRES – A la carte (3 dozen OR 3 pound minimum)

GINGER HOUSIN BBQ MEATBALLS (DF, WF) – \$74 per pound

Seared top sirloin beef served with our pistachio-herb dressing on a bed of arugula

TERIYAKI SALMON BITES (DF, WF) – \$69 per pound

Roasted teriyaki salmon served with our tangy wasabi dipping sauce

ZUCCHINI & PARMESAN STUFFED MUSHROOMS (WF, VE) – \$49 per pound

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta

DUNGENESS CRAB CAKES (DF, WF, VE) – \$69 per pound

Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli

DEVILED EGGS (DF, WF, VE) – \$49 per pound

A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce

STUFFED PEPPADEWS –(DF,WF,VG) \$50/

Peppadews stuffed with green olives, garlic, capers, purple potato, basil, and lemon juice–

TOMATO BASIL TARTLETS

Tomato, basil, cheddar, and Swiss cheese in phyllo shells (please note, the basil tartlets need to be warmed according to instructions)– \$50 / dozen

ARANCINI PRIMAVERA (VE) – \$44 per pound

Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese

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PLATTERS – No minimum

CHARCUTERIE & CHEESE TRAY - \$199 (serves 12-20)

Mortadella, Cabernet salami, Molinari salami, Castelvetrano olives, oil cured olives, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese & pistachio dip, and sautéed dates with sea salt; served with our French baguette and sesame rice crackers

CHICKEN SATAY TRAY (DF, WF) – \$179 (serves 12-20)

Skewers of boneless chicken thighs marinated in spiced coconut milk; served with our peanut dipping sauce

HUMMUS, VEGETABLE, & PITA TRAY (VE) - \$179 (serves 15-25)

Hummus, sautéed dates with sea salt, goat cheese & mascarpone spread, carrots, cucumbers, Castelvetrano olives, and oil cured olives; with seasoned pita chips

Beverages

Coffee - \$75 per gallon

Coffee Decaf - \$75 per gallon

Hot Tea - \$75 per gallon

Iced Tea - \$60 per gallon

Fruit Juice - \$60 per gallon

Bottles of Water - \$4 each

Artisan Bottled Water- \$12 each

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