



UC
CATERING



1225

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BREAKFAST



BREAKFAST PLATED

BYO BREAKFAST \$24

Caffè Umbria Coffee & Tazo Tea Service
Fresh-Pressed Aloha Juices +5

WILLAMETTE VALLEY WHOLE EGG SCRAMBLE V/GF

choice of one add-in and one side:

Add-Ins (choose one):

Local Corfini Handmade Sausage
Daily's Applewood Smoked Bacon
Hill Farm Ham Steak
Breakfast Sausage
Portabella +3
Avocado +4

Sides (choose one):

Home Fries
Seasonal Fruit Cup
Soughdough, Wheat, or English Muffin
Pancakes +4
Biscuits & Gravy +4
French Toast & 100% Maple Syrup +4

Additional add-ins and sides +4

*Must be same BYO Breakfast plate for everyone in party
Priced Per Person - Maximum 20 People
Vegetarian options available upon request*

VG - Vegan | V - Vegetarian | GF - Gluten Free

BREAKFAST BUFFET

COFFEE & CROISSANTS \$26 V

minimum 5 people

Caffè Umbria Coffee & Stash Tea Service
Marsee Baking Sweet & Savory Croissants and Pastry
Seasonal Fruit
Yami Yogurt Parfait

UC BRUNCH HAVEN \$36

Includes Previous Tier, plus:

Willamette Valley Whole Egg Benedict
Avocado or Thinly Sliced Ham
Home Fries
Portland French Brioche French Toast

Choice of Two:
Local Corfini Breakfast Sausage
Daily's Applewood Smoked Bacon
Hill Farm Ham Steak
Select all three options +2

SOUTHERN HOSPITALITY \$38

Caffè Umbria Coffee & Stash Tea Service
Hand-made Biscuits & Gravy
Willamette Valley Egg Scramble
Home Fries
Grilled Honey Ham
Marsee Baking Warm Cinnamon Rolls
Marsee Baking Sweet & Savory Croissants
Seasonal Fruit
Yami Yogurt Parfait



*Fresh-Pressed Aloha Juices +5
Priced Per Person - Minimum 20 People
Vegetarian options available upon request*

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MEETING PACKAGES

MEETING PACKAGES

Thoughtfully curated, all-in-one, pre-planned experiences that make hosting your next event simple, seamless, and stress-free. Prices are per person.

FAST & FOCUSED \$16 V

Fresh Pressed Juice
grapefruit, cranberry, orange juice
Caffè Umbria Coffee & Decaf
Alpenrose Dairy Half & Half
Assorted Stash Tea
Assorted Kettle Chips
Fresh Baked Cookies
oatmeal raisin, chocolate chunk, peanut butter

FULL AGENDA \$26 V

Previous tier included

Choice of One:
Seasonal Fruit Platter
Raw & Roasted Vegetable Platter
Chips & Dip
onion dip, salsa, or parmesan artichoke dip

TEAM RETREAT \$32 V

Includes Fast & Focused Package
+ All Three Breakout Snack Options
from Full Agenda Package

ADDITIONS

CHEF MADE BREAKFAST BREAD +4 V
zucchini, banana, carrot cake

BAGEL & CREAM CHEESE PLATTER +5 V
seasonal fruit cream cheese, whipped cream cheese
choice of two bagels: plain, garlic, everything, raisin

CHEF'S CHOICE CHARCUTERIE & CHEESE PLATTER +12
house pickles, grilled bread

Priced Per Person

VG - Vegan | V - Vegetarian | GF - Gluten Free



LUNCH

LUNCH PLATED

Priced Per Person - 2 Courses - \$60

STARTERS

ORGANIC MIXED BABY GREENS

PETITE ROMAINE HEART CAESAR

WALDORF SALAD

BLUE CHEESE WEDGE

SEASONAL SOUP & GARNISH

ENTRÉES

served with potato purée and seasonal vegetables

SEARED KING SALMON

PORK CUTLET

GRILLED MARY'S AIRLINE CHICKEN

THAI MASSAMAN CURRY

choice of chicken or vegetable

SEASONAL VEGETARIAN/VEGAN PASTA

ask the Catering Manager for details

HOMEMADE LASAGNA

choice of beef or vegetarian

10-12OZ PRIME RIB +8

6OZ TENDERLOIN +5

15 Person Minimum | One Starter and up to 3 Entrée options

Includes Fresh Dinner Rolls & Whipped Butter

and Caffè Umbria Coffee & Stash Tea Service

Dessert Add-On +12

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LUNCH BUFFET

UC GARDEN SALAD BUFFET \$30 V

Seasonal Fruit
Kettle Chips
Potato Salad
Mixed Organic Greens
Choice of Two Dressing:
Ranch, Balsamic, Blue Cheese, Honey Mustard, Sherry Vinaigrette
Cookie Platter

UC SANDWICH BUFFET \$35

Assorted Bread: White, Wheat, Sourdough
Assorted House-Sliced Deli Meats
Choose two: roast beef, turkey, ham, salami
Assorted Artisanal Cheeses
Choose two: Cheddar, Swiss, Pepperjack, Provolone
Fruit Salad
Kettle Chips
Housemade Salad
Choose one: Green Salad, Potato Salad, or Macaroni Salad
Housemade Soup +5

STREET TACO BUFFET \$40

Roasted Chicken
Carman Ranch Grass Fed Ground Beef
Spanish Rice
Black Beans
Fajita Vegetables
Housemade Tortilla Chips
Roasted Corn Salad
Seasonal Tropical Fruit Salad
Tortilla Soup
Choice of Tortilla: Corn or flour
Shredded Cheese
Housemade Salsa
Sour Cream
Housemade Guacamole +3

SOUTHERN BBQ PICNIC \$45

Baby Back Pork Ribs
Baked Beans
Coleslaw
Braised Collard Greens
Macaroni Salad
Green Salad with House Dressing
Seasonal Fruit Cobbler
Corn Bread & Honey Butter

*Priced Per Person - Minimum 15 People
+3 Warm Portland French Bakery Rolls
Gluten Free Bread Available Upon Request*

VG - Vegan | V - Vegetarian | GF - Gluten Free

A photograph of a person's arm and hand holding a clear wine glass. The person is wearing a dark, patterned dress. In the foreground, a round wooden cheese board holds various items: a round cheese, a strawberry, a green grape, a small piece of meat, and some bread. The background is dark and out of focus.

HORS D'OEUVRES

HORS D'OEUVRES

COLD

OLIVE TAPENADE CROSTINI \$32

WILLAMETTE VALLEY
DEVILED EGGS \$35

PROSCIUTTO & MELON \$36

LAURA CHENEL GOAT CHEESE
& GRAPES \$36
toasted pistachio

BLACKENED AHI BITES \$40
soy garlic

POACHED SHRIMP COCKTAIL \$43

CAVIAR & BLINI \$55

HOT

CHICKEN SATAY \$32
peanut sauce

WARM BRUSCHETTA \$32

FRIED SPRING ROLL \$32

FRIED CAULIFLOWER \$33
sweet grilled teriyaki

GRASS-FED MEATBALLS \$34
marinara, parmesan

STUFFED CREMINI MUSHROOM \$34

MARINATED BEEF SKEWER \$37
soy garlic

BACON JAM & BRIE \$38

Priced Per Dozen

Custom Appetizers Available Upon Request

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HORS D'OEUVRES

PLATTERS

SEASONAL FRUIT PLATTER \$10

CRUDITÉ \$10

seasonal vegetables, two housemade dips

HAND-CUT CHIPS

WITH CHEF'S DIP DUO \$12

two seasonal dips, house-fried tortilla chips

SLIDER PLATTER \$15

grilled grassfed beef on brioche or
braised bbq pork and slaw on brioche

CHEF CURATED CHEESE BOARD \$18

selection of artisinal cheeses

PNW CHARCUTERIE BOARD \$18

selection of meats and accoutrements

SHRIMP COCKTAIL PLATTER \$24

SEAFOOD PLATTER \$45

assortment of cured, cooked, and raw seafood

DESSERT PLATTER \$15

petit fours, cookies, pastries,
fresh fruit, crème anglaise

Priced Per Person - Minimum 10 People

VG - Vegan | V - Vegetarian | GF - Gluten Free

DINNER



DINNER PLATED

Priced Per Person - 2 Courses - \$75

STARTERS

ORGANIC MIXED BABY GREENS

PETITE ROMAINE HEART CAESAR

WALDORF SALAD

BLUE CHEESE WEDGE

SEASONAL SOUP & GARNISH

ENTRÉES

served with potato purée and seasonal vegetables

SEARED KING SALMON

PORK CUTLET

GRILLED MARY'S AIRLINE CHICKEN

THAI MASSAMAN CURRY

choice of chicken or vegetable

SEASONAL VEGETARIAN/VEGAN PASTA

ask the Catering Manager for details

HOMEMADE LASAGNA

choice of beef or vegetarian

10-12OZ PRIME RIB +8

6OZ TENDERLOIN +5

15 Person Minimum | One Starter and up to 3 Entrée options

Includes Fresh Dinner Rolls & Whipped Butter

and Caffè Umbria Coffee & Stash Tea Service

Dessert Add-On +12

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DINNER BUFFET

FIESTA FEAST \$75

Chicken & Steak Fajitas
Spanish Rice
Black Bean
Esquites Corn
Cilantro & Corn Salad
Seasonal Tropical Fruit
Corn & Flour Tortilla
Chips & Salsa
Tortilla & Chicken Soup

EASTERN ESSENCE \$75

Orange Chicken
Teriyaki Beef & Broccoli
Fried Rice
Stir Fried Noodles
Stir Fried Vegetables
Fried Potstickers
Egg Rolls
Spring Rolls
Miso Soup
Mandarin & Cabbage Salad

TRATTORIA TABLE \$75

Chicken Fettuccini Alfredo
Spaghetti & Meatballs
Mac & Cheese
Garlic Bread
Grilled Broccolini
Caesar Salad
Organic Green Salad
Seasonal Soup
Seasonal Fruit Platter

SMOKEHOUSE SPREAD \$80

Braised & Smoked Brisket
Baby Back Ribs
Pasta Salad
Potato Salad
Fruit Salad
Collard Greens
Pork & Beans
Corn Bread & Rolls

*Priced Per Person - 20 Person Minimum
Includes Caffè Umbria Coffee & Stash Tea Service*

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DESSERT



DESSERTS

FLOURLESS CHOCOLATE CAKE \$15 GF

chocolate sauce, fresh berries

BAKED PEAR & ALMOND TART \$14

blueberry caramel

MARIONBERRY CHEESECAKE \$13

vanilla anglaise

LEMON CREAM CAKE \$12

lemon anglaise

TIRAMISU TORTE CAKE \$12

fresh berries

ASSORTED CUPCAKES \$7

ASSORTED COOKIES \$5

ICE CREAM SCOOP \$4

choice of chocolate or vanilla

DESSERT PLATTER \$15

petit fours, cookies, pastries,
fresh fruit, crème anglaise



Priced Per Person

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BEVERAGES

BEVERAGES

COFFEE & TEA

CAFFÈ UMBRIA REGULAR COFFEE \$4

arco etrusco blend

CAFFÈ UMBRIA DECAF COFFEE \$4

mezzanotte decaf

FRESH BREWED ICED TEA \$4

orange pekoe cut black

STASH HOT TEA \$4

green tea

moroccan mint

english breakfast

orange spice

chamomile

earl gray

rasberry & hibiscus

BEVERAGES

FRESH PRESSED ALOHA JUICE \$5

grapefruit
cranberry
orange juice

LEMONADE \$3.50

SODAS \$3.50

coke
diet coke
sprite

RED BULL \$3.50

CANADA DRY GINGER ALE \$3.50

COCK'N BULL GINGER BEER \$3.50

SAN PELLEGRINO SPARKLING WATER \$5

BAUMAN'S CIDER CO.
CLYDE'S DRY CIDER BOTTLE \$18

*Priced Per Person
Bar Menu Available Upon Request*

WINE

SPARKLING

DOMAINE THEVENET BLANC DE BLANC \$52

Macon, France

MIRABELLE BRUT ROSÉ \$60

Sonoma County, California

FRITZ MULLER SPARKLING ROSÉ \$52

Rheinhessen, Germany

WHITE

BENTON-LANE CHARDONNAY \$52

Willamette Valley, Oregon

LOUIS LATOUR MACON-LUGNY \$56

Burgundy, France

PIERRE HENRI MUSCADET
SEVRE ET MAINE SUE LIE \$56

Loire Valley, France

PONZI VINEYARD PINOT GRIS \$48

Willamette Valley, Oregon

UC FOOD & BEVERAGE
DIRECTOR'S CHOICE \$36

White and/or Red | Please Inquire for Selection

ROSE

HECHT & BANNIER ROSÉ \$48

Côtes de Provence, France

RED

UC PINOT NOIR \$60

Willamette Valley, Oregon

DRY CREEK VINEYARDS CABERNET

SAUVIGNON \$56

Sonoma County, California

LA POSTA 'FAZZIO' MALBEC \$36

Tupungato, Argentina

MAISON LES ALEXANDRINS
CROZE-HERMITAGE SYRAH \$52

Rhône, France

N/A

ARIEL CHARDONNAY \$28

ARIEL CABERNET SAUVIGNON \$28

Priced Per Bottle

Corkage Fee Applies to All Purchased or Provided Wines \$Varies

BEER & CIDER

BEER

NINKASI TOTAL DOMINATION IPA \$6
DESCHUTES FRESH SQUEEZED IPA \$6

OCCIDENTAL PILSNER \$6
FAT TIRE AMBER ALE \$5
HEINEKEN \$5
COORS LIGHT \$4

CIDER

DUPONT CIDER \$13

N/A
ATHLETIC RUN WILD IPA \$5
UPSIDE DOWN GOLDEN ALE \$5



GENERAL INFORMATION

GENERAL INFORMATION

MENU SELECTION & DEADLINE

Your finalized menu is expected at least two (2) weeks prior to your event. The final headcount and individual item count is expected on Tuesday by 12:00pm, one (1) week prior to your event.

OUTSIDE FOOD & BEVERAGE

In adherence to Oregon Liquor Control Commission laws and Oregon State Health Department regulations, no outside food or beverage may be brought into any event space. The only exception is professionally prepared wedding cakes or desserts from a licensed bakery. If you wish to provide your own wine, the corkage fee is \$25 per 750ml bottle.

CUSTOM MENUS

We are excited to work with you to create an entirely unique and customized menu for your event. Please inquire with our Catering Manager if interested.

DIETARY RESTRICTIONS

Our kitchen is happy to accommodate guest dietary restrictions provided with advanced notice. Please provide any knowledge of dietary restrictions to our catering team as soon as possible.

TAXES & HOUSE CHARGES

All food and beverage items are subject to a 20% house charge. A portion of the charge is added to a tip pool and the rest is retained by the University Club for benefits and upkeep.



UNIVERSITY CLUB OF PORTLAND

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