

HOLIDAY CELEBRATION DINNER BUFFETS

RED HILLS BUFFET

Artisan Baby Lettuce Leaves tossed with Honey Roasted Butternut Squash, Dried Figs and Walnuts
served with Toasted Shallot-Honey Vinaigrette

Traditional Tossed Caesar Salad with Focaccia Croutons, Reggiano Parmesan and Caesar Dressing

Apple, Pomegranate, Spinach Salad with Crumbled Feta and Champagne Dressing

Charred Sweet Pepper and Chickpea Salad with Lemon-Thyme and Pickled Radishes

Seasonal Fresh Fruit Display

Grilled Portobello Mushrooms, Squashes and Asparagus, displayed with Spicy Italian Pickled
Vegetables, Endive Leaves with Crumbled Goat Cheese, Hazelnuts and Roasted Beet Dip

Cranberry-Bourbon Glazed Sliced Turkey Breast, paired with Rosemary Bread Stuffing

Seared Columbia Steelhead with Sliced Citrus and Triple Sec Syrup

Charbroiled Beef Tenderloin Medallions served with Pinot Noir Demiglace,
Roasted Cornelius Elephant Garlic

Au Gratin Potatoes with Goat Cheese and Chives

Honey Soaked Quinoa with Cashews, Red Wine Cherries

Brown Sugar and Bacon Green Beans, Heirloom Baby Carrots with Thyme and Cracked Pepper

Potato and Grain Rolls with Butter

Chef's Holiday Dessert Table

includes petite cheesecakes, holiday petit fours, chocolate ganache cake, yule logs

Coffee – Tea – Decaffeinated Coffee

\$44.95 per person

Minimum 75 people. 1-week guarantee is required. Prices and selections are subject to change.
All items are subject to prevailing service charge.

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HOLIDAY CELEBRATION DINNER BUFFETS

CASCADE MOUNTAINS BUFFET

Spiced Sweet Potato-Kale Salad, Fig-Port Dressing

Hearts of Romaine with Garlic Croutons, Parmesan and Creamy Chipotle Caesar Dressing

Caprese Wreath Display with Vine Ripe Tomatoes, Fresh Mozzarella, Basil and Aged Balsamic

Charred Vegetables with Chipotle Hummus Dip, Grilled Pita and Cilantro Pesto

Farfalle Pasta Salad with Pumpkin Seeds, Lemony Broccoli, Feta and Scallions

Strawberry-Bacon Salad, Local Honey, Hazelnuts, Crisp Lettuce

Local Pacific Northwest Cheeses

includes Goat Cheese, Aged Cheddar, Gouda, Candied Walnuts, Assorted Local Jams, Crunchy Baguettes

Poached Prawns on Ice with Bloody Mary Cocktail Sauce

Applewood Smoked Chicken Breast, Blackberry Bourbon Glaze

Broiled Salmon Topped with Shrimp Scampi, Tarragon and Tomato Relish

Chef Carved Slow Roasted Prime Rib of Beef* with Horseradish and Au Jus

Mashed Potato Bake, Loaded with Bacon, Green Onions and Tillamook Cheddar

Red Quinoa Pilaf with Mushrooms and Roasted Carrots

Rosemary roasted Butternut Squash and Balsamic Glazed Brussels Sprouts

Creamy Asparagus Gratin with White Cheddar and Bread Crumbs

Potato and Grain Rolls with Butter

Chef's Holiday Dessert Table

includes petite cheesecakes, holiday petit fours, chocolate ganache cake, yule logs

Coffee – Tea – Decaffeinated Coffee

\$49.95 per person

Minimum 75 people. 1-week guarantee is required. Prices and selections are subject to change.

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HOLIDAY CELEBRATION DINNER BUFFETS

SISKIYOU MOUNTAINS BUFFET

Mandarin Orange Cranberry Kale Salad with Candied Pecans and Honey Dressing

Lemony Green Bean Salad with Figs, Hazelnuts, Feta and Vinaigrette

Caprese Christmas Wreath Display

BLT Macaroni Salad served with Chipotle Ranch

Cheese and Chocolate Board, Festive Holiday Display

includes Local and Imported Cheeses, Assorted Chocolate and White Chocolate Bark,
Toasted Almonds, Hazelnuts and Candied Pecans

Poached Prawns and Snow Crab Claws on Ice with Bloody Mary Cocktail Sauce

Hard wood Smoked and Cured Pacific Salmon, Cream Cheese, Capers and Lemon with Rye Toast

Goat Cheese Stuffed Chicken Breast with White Wine Sauce and Pumpkin Seed Pesto

Molasses Glazed Pork Loin with Fig and Apricot Relish

Seared Salmon with Caviar-Lobster Sauce and Tarragon

Chef Carved Herb and Garlic Crusted Prime Rib of Beef* with Horseradish and Au Jus

Christmas Cilantro Lime Rice with Sweet Red Peppers

Sweet Potato Casserole with Pecan Streusel Topping

Creamy Corn Pudding

Bourbon Baked Butternut Squash with Green Beans and Sundried Cherries

Potato and Grain Rolls with Butter

Chef's Holiday Dessert Table

includes petite cheesecakes, holiday petit fours, chocolate ganache cake, yule logs,
cream puffs, mini tarts, cupcake tower

Coffee – Tea – Decaffeinated Coffee

\$58.95 per person

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CHEF CARVED SPECIALTIES TO UPGRADE ANY BUFFET*:

- Applewood Smoked Turkey Breast with Blackberry Barbecue Glaze \$3.95 person
- Cola Glazed Carlton Farms Ham with Grain Mustard, with Mini Biscuits \$3.95 person
- Honey Roasted Salmon Filet \$7 person
- Rosemary Roast Leg of Lamb with Garlic Demiglace and Rhubarb Chutney \$6 person
- Carved Strip Loin of Beef with yellow foot chanterelles and Pinot Noir Sauce \$9 person
- Carved Rare Beef Tenderloin Roast, Cornelius Elephant Garlic, Red Wine Sauce \$12 person
- Traditional Beef Wellington \$12 person
- beef tenderloin wrapped in mushroom duxelle and tender pastry
baked and sliced with tarragon hollandaise sauce

UPGRADE YOUR DESSERT STATION:

- Vanilla Bean Ice Cream \$2 person
- Warm Bourbon Glazed Bread Pudding \$3 person
- Chocolate Covered Strawberries \$180 per 50 pieces

ADD LATE NIGHT SNACKS:

- Warm Artichoke Spinach Dip with Tortilla Chips and Flatbread \$195 per 50 people
- Samosas with Spicy Mint Chutney \$150 per 50 pieces
- Bacon Wrapped Jalapeno Peppers with Cream Cheese and Sweet Pepper Dip \$175 per 50 pieces
- Wild Mushroom Quiche \$200 per 50 pieces
- Fried Bacon Mac & Cheese Bites with Cholula Ranch Dip \$125 for 50 pieces
- Warm Soft Pretzels, served with Gruyere Cheese-Ale Dip and Spicy Mustard \$150 for 50 pieces
- Mozzarella Cheese Sticks with Marinara Sauce \$100 per 50 pieces
- Spiced Holiday Nuts \$20 per pound
- Flatbread Pizzas \$12 per pizza
- Chocolate Dipped Bacon and Bourbon Brown Sugar Glazed Bacon \$150 per 50 pieces
- Chocolate Covered Strawberries \$180 per 50 pieces
- Holiday Chocolate Bark, Chef's Selection of Three Flavors \$20 per lb
- White Chocolate Pound Cake with Rum Raisin Sauce \$3 per slice
- Taco Bar \$8 person
- Carnitas, smoked chicken, corn and flour tortillas, pico de gallo, jalapenos, lime crema, guacamole
- S'Mores Bar
- Jumbo marshmallows with Hershey's chocolate bars and graham crackers
ready to roast over a modern campfire \$375 per 50 people (\$150 attendant)

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