



# Catering Menu

[www.tannercreektavern.com](http://www.tannercreektavern.com)  
875 NW Everett Street, Portland OR 97209  
971.865.2888

## BREAKFAST BUFFETS

All breakfast buffets include:

Freshly Brewed Caffè Umbria Coffee, Decaf and Hot Tea

### CITIZEN CONTINENTAL 22

Citizen Baker Pastries, Sliced Fresh Fruit, House Granola, Greek Yogurt

### GRAND CONTINENTAL 25

House Granola and Greek Yogurt, Salmon Lox Platter with Whipped Cream Cheese, Sliced Cucumber, Red Onion, Capers, Local Bagels, Sliced Fresh Fruit

### TANNER CREEK TAVERN BREAKFAST 27

Citizen Baker Pastries, Sliced Fresh Fruit, Scrambled Eggs, Applewood Smoked Bacon and Roasted Potatoes

## BREAKFAST & BREAK ADDITIONS

Hard Boiled Eggs	2.50 each
Whole Fresh Fruit	2.50 per person
Sliced Fresh Fruit Platter	8 per guest
Citizen Baker Cookies & Brownies	4 each

## HOT BEVERAGES

Caffè Umbria Coffee, Decaf & Hot Teas

All Day	10
Three Quarter Day	8
Half Day	6
Morning or Afternoon Break	4

## COLD BEVERAGES

Charged on consumption

Assorted Sodas (Coke & Diet Coke)	3.5
Bottled Sparkling Mineral Water (.5L)	4
Iced Tea (1L)	14
Lemonade (1L)	16

## LUNCH BUFFETS

Full Tanner Creek Tavern lunch menu available for groups of 12 & under

### COMFORT 36

Baby Lettuces with White Balsamic Vinaigrette and Croutons  
Little Gem Caesar Bread Crumbs, Pecorino Romano\*  
Roasted Pork Loin & Herb Roasted Chicken  
Potato Puree  
Seasonal Vegetables  
Chocolate Layered Cake

### WELLNESS 38

Baby Lettuces with White Balsamic Vinaigrette and Croutons  
Radicchio Salad with Apples, Aged Cheddar and Toasted Hazelnuts  
Seasonal Fresh Fish  
Herb Roasted Chicken  
Seasonal Vegetables  
Fruit Tarts

## BREAK PACKAGES

### PORTLAND 11

Assorted Sliced Fruit  
Marcona Almonds  
Miniature Seasonal Cupcakes  
Iced Tea

### TRAIL BLAZER 10

Assorted Miniature Tarts  
Mixed Nuts  
Iced Tea

## RECEPTION

Items priced per piece, minimum order of 18

Available Stationary or Tray Passed (additional \$50 per hour)

Fried Marcona Almonds	3
Humboldt Fog Cheese, Crackers & Compote	4
Baked Potato Croquettes with Horseradish Cream	4
Polenta Cake with Toasted Parmesan Aioli & Mama Lil's Peppers	3
Braised Lamb Meatballs	4
Grilled Prawns with Chicories & Tonnato	4
Roasted Carrots with Chermoula	3.5
Roasted Winter Squash with Quinoa Crumble & Maple Glaze	3.5
Waldorf Chicken Wraps	3.25
Grilled & Chilled Albacore Skewer salad	3.5
Duck Liver Mousse on Crostini	4
Vindaloo Pork Sliders	4
Mushroom Tarts	3

## PLATTERS

Each serves 20 guests

Tanner Creek Tavern Charcuterie, Pickles, Olives and Focaccia Bread	220
Selection of Artisan Cheeses and Focaccia Bread	200
Assorted Roasted, Crudité and Pickled Vegetables with House Dips	160
Assorted Sliced Fresh Fruits and Berries	170

## SALADS

Each serves 20 guests

Baby Lettuces with White Balsamic Vinaigrette and Croutons	80
Little Gem Caesar, Anchovy, Bread Crumbs, Pecorino Romano*	90
Radicchio Salad with Apples, Aged Cheddar and Toasted Hazelnuts	100

## DESSERTS

Miniature Dessert Tarts	36/ dozen
Seasonal Fruit Crostata	36/ dozen
Miniature Seasonal Cupcakes	36/ dozen
Seasonal Cheesecake	34

## **FAMILY STYLE DINNER 52**

### **SALAD**

select two

Lettuces, White Balsamic Vinaigrette and Croutons

Little Gem Caesar, Anchovy, Bread Crumbs, Pecorino Romano \*

Radicchio Salad with Apples, Aged Cheddar and Toasted Hazelnuts

### **ENTRÉES**

select two (or select three for an additional 5 per person)

Herb Roasted Half Chicken

Roasted Carlton Farms Pork Loin

Fresh Seasonal Fish

NY Strip (add \$5)

Seasonal Pasta

### **SIDES**

Roasted Potatoes

Mix of Fall Vegetables

Fruit, Grain and Nut Salad

Local Breads

### **DESSERT**

select one

Dessert Tarts

Seasonal Fruit Crostata

Seasonal Cheesecake

Chocolate Layered Cake

Miniature Seasonal Cupcakes

## **BUFFET DINNER 52**

### **SALADS**

select two

Lettuces, White Balsamic Vinaigrette and Croutons

Little Gem Caesar, Anchovy Bread Crumbs, Pecorino Romano \*

Radicchio Salad with Apples, Aged Cheddar and Toasted Hazelnuts

### **ENTRÉES**

select two (additional can be selected at \$4 increase to overall menu price)

Herb Roasted Chicken

Roasted Pork Loin

Seasonal Fresh Fish

NY Strip (add \$5)

Seasonal Pasta

### **SIDES**

Roasted Potatoes

Mix of Summer Vegetables

Fruit, Grain and Nut Salad

Local Breads

### **DESSERTS**

select two

Miniature Dessert Tarts

Fruit Crostata

Seasonal Cheesecake

Chocolate Layered Cake

Miniature Seasonal Cupcakes

## **BAR & OTHER BEVERAGES**

### **DELUXE LEVEL BRANDS**

Monopolowa Vodka  
Beefeater Gin  
Jack Daniels Whiskey  
Dewars Scotch  
Bacardi Rum  
El Jimador Blanco Tequila

COCKTAILS 10 - 11

### **RESERVE LEVEL BRANDS**

Ketel One Vodka  
Aria Gin (Portland distiller)  
Makers Mark Bourbon  
Johnnie Walker Black Scotch  
Pendleton "Canadian-style" Whiskey (Hood River distiller)  
Cruzan Silver Rum  
Herradura Tequila

COCKTAILS 10 - 12

### **BEER**

Assortment of Craft Beers 6

### **NON ALCOHOLIC BEVERAGES**

Assorted Sodas (Coke & Diet Coke) 3.5  
Bottled Sparking Mineral Water (.5L) 4  
Specialty Mocktail 8 – 10

### **WINE**

Please see Tanner Creek Tavern Wine List for Selections

## AUDIO VISUAL

70' In House Monitor	75
LCD Support Package (Screen, AV Table, Power Strip)	95
LCD Projection Package (3000 Lumen LCD Projector, Screen, AV Table, Power Strip & Extension Cord)	325
<b>LCD Short Throw Projection Package</b>	<b>350</b>
Deluxe LCD Projection Package 5,000 Lumen Projector, AV Cart, 7 ½' x 10' Fast Fold Screen, Power Strip)	550
Sterling or Golding Boardroom Monitor Package	175
<b>Microphones</b>	
Hand Held or Lavalier (Wireless)	150
Floor or Tabletop (Wired)	55
<b>Metal Podium</b>	<b>85</b>
Sound Patch into House PA System (for client supplied background music)	50
6-Channel Mixer	60
16-Channel Mixer	150
Wireless Slide Advancer/Laser Pointer	30
Power Strip and Extension Cord	20
Flipchart Package with Markers	45
Post-it Flipchart Package with Markers	75
Tripod Poster Easel	20
Whiteboard with Markers (4' x 3')	45
Decorative Up-lights	50
<b>AV Technician Labor Rates</b>	
7a-6p Weekday	60 per hour (2 hour minimum)

(Delivery & Set Up Fees may apply)



### **GRATUITY/SERVICE CHARGE**

All food, beverage and audio-visual items are subject to a 22% service charge.

### **ATTENDANCE GUARANTEE**

Guaranteed guest count is due 3 business days in advance of the event date. After that time, we are able to accept limited increases in the guaranteed count. We will charge for the final guaranteed guest count or the actual attendance if it is greater than the guarantee. If no verbal or written guarantee is received by 3 business day in advance, the agreed upon number listed on the Event Order will prevail.

### **OUTSIDE FOOD AND BEVERAGE**

All food and beverage served at event must be provided and served by Tanner Creek Tavern, with the exception of celebratory cakes/cupcakes and wine (with applicable cutting fee and/or corkage fee). All food and beverage must be consumed on Restaurant premises, no food or beverage may be removed from the property.

### **NOTE:**

Our menus can be customized for specific dietary restrictions. Please inform your coordinator of any food allergies that your guests may have. Please note that meats, eggs or shellfish that are served raw or undercooked to your specification may increase your risk of foodborne illness, especially if you have certain pre-existing medical conditions.

### **ADDITIONAL SERVICES**

Bartender Fee \$200 full bar for 3 hours, \$100 for each additional hour- \$100 beer & wine only

Tray Pass Fee \$50 (per hour)

Place Cards \$1 per person (required for groups with pre ordered plated meals)

Corkage Fee \$20 per 750ml bottle of wine

Cake Cutting Fee \$3 per serving