



Catering Menu

www.tannercreektavern.com
875 NW Everett Street, Portland OR 97209
971.865.2888

PLATED DINNER

three course plated dinner | \$56 per person

We ask that groups larger than 16 guests pre-order entree selections.

first course – please select one for all guests

French Mushroom Soup with Gruyere Toast

Baby Lettuces with White Balsamic Vinaigrette, Sesame Seeds & Croutons

Little Gem Caesar with Olive Oil Bread Crumbs & Pecorino Romano

entrée course – select three (larger groups will be asked to limit selections to two):

Chef's Daily PNW Fish Grilled Carlton Farms Pork Chops

Braised Pork Shoulder Seasonal Vegetable Pasta (V)

Herb Roasted Chicken Flat Iron Steak – add \$5 per person to overall menu price

dessert course – please select one for all guests

Chocolate Torte

Seasonal Crostata

Bread Pudding

four course plated dinner | \$62 per person

We ask that groups larger than 16 guests pre-order entree selections.

first course - please select one for all guests

French Mushroom Soup with Gruyere Toast

Baby Lettuces with White Balsamic Vinaigrette, Sesame Seeds & Croutons

Little Gem Caesar with Olive Oil Bread Crumbs & Pecorino Romano

pasta course - please select one for all guests

Orecchiette with Kale & Hazelnut Pesto, Lemon, Mint

Seasonal Vegetable Risotto

Pappardelle with Smoked Mushroom Stroganoff & Tarragon

entrée course – select three (larger groups will be asked to limit selections to two):

Chef's Daily PNW Fish Grilled Carlton Farms Pork Chops

Braised Pork Shoulder Seasonal Vegetable Pasta (V)

Herb Roasted Chicken Flat Iron Steak – add \$5 per person to overall menu price

dessert course - please select one for all guests

Chocolate Torte

Seasonal Crostata

Bread Pudding

FAMILY STYLE or BUFFET DINNER - *minimum of 12 people*

three course | \$53 per person | with pasta course \$60 per person

choose one salad (or select two salads for an additional \$5 per person)

Baby Lettuces with White Balsamic Vinaigrette, Sesame Seeds & Croutons

Little Gem Caesar with Olive Oil Bread Crumbs & Pecorino Romano

Radicchio Salad with Apples, Aged Cheddar & Toasted Hazelnuts - add \$2 to overall menu price

choose one entrée (or select two entrees for an additional \$7 per person)

Herb Roasted Chicken

Grilled Carlton Farms Pork Chops

Chef's Daily PNW Fish

Braised Pork Shoulder

Seasonal Vegetable Pasta (V)

Whole Roasted New York Strip- add \$7 to overall menu price (Family Style Only)

choose two side dishes (select a third side dish for an additional \$5 per person)

Herbed Lentils

Heirloom Grain & Nut Salad

Roasted Fingerling Potatoes

Mushroom Polenta

Roasted Brussels Sprouts

Grilled Seasonal Vegetables

Parker House Rolls

choose one dessert (or select two desserts for an additional \$5 per person)

Chocolate Torte

Seasonal Crostata

Bread Pudding

choose one pasta course

Orecchiette with Kale & Hazelnut Pesto, Lemon, Mint

Seasonal Vegetable Risotto

Pappardelle with Smoked Mushroom Stroganoff & Tarragon

RECEPTION

savory – two dozen minimum

Oysters on the Half Shell with Champagne Mignonette	\$38 per dozen
Smoked Mushroom Tarts	\$28 per dozen
Grilled Shrimp with Peanut Sauce	\$36 per dozen
Humboldt Fog with Fruit Compote on Cracker	\$38 per dozen
Mac n' Cheese Fritters	\$28 per dozen
Grilled Flatbread with Hummus and Seasonal Toppings	\$36 per dozen
Braised Lamb Meatballs with Spiced Tomato Sauce	\$32 per dozen
Baked Potato Croquettes with Bacon & Chive Cream	\$30 per dozen
Crispy Polenta Cakes with Toasted Parmesan Aioli & Mama Lil's	\$34 per dozen
Duck Liver Mousse Pâté on Crostini	\$32 per dozen
Smoked Rockfish Cakes with Remoulade	\$36 per dozen
Bacon Fried Rice Arancini	\$36 per dozen
Korean BBQ Pork Sliders with Ginger Apple Slaw	\$38 per dozen
Steak Tartare & Parmesan Tarts	\$32 per dozen

displays

Fresh Seasonal Fruit Display (G/D)	\$120 serves 20
Spinach & Artichoke Dip with Tortilla Chips	\$150 serves 20
Vegetable Crudité with Dipping Sauces (G/D)	\$120 serves 20
Artisan Cheese Display with House Crackers (G)	\$160 serves 20
Cured Meats Platter (G/D)	\$160 serves 20

sweets – two dozen minimum

Mini Seasonal Tarts	\$34 per dozen
Mini Assorted Cupcakes	\$34 per dozen
Mini Chocolate Tortes (G)	\$32 per dozen
Mini Cheesecakes	\$30 per dozen
House Baked Cookies & Brownies	\$30 per dozen
Toffee Popcorn (G)	\$40 serves 20

BUFFET LUNCH – minimum of 12 people

pizza lunch buffet - \$29 per person

Baby Lettuces with White Balsamic Vinaigrette & Croutons
Superfood Bowl with Kale, Quinoa, Rice, Almonds, Citrus & Tahini Yogurt
Bacon, Gruyere & Pear Pizza
Seasonal Vegetarian Pizza
House Baked Cookies & Brownies

Add Grilled Vegetables - \$4 per person
Add Artichoke Dip - \$4 per person

sandwich buffet - \$31 per person

Roasted Turkey, Roast Beef, Rosemary Ham
Grilled Seasonal Vegetables
Grand Central Bakery Breads
Aioli, Mustard & Vinaigrette
Sliced Assorted Cheeses
Baby Lettuces with White Balsamic Vinaigrette & Croutons
Baja Chop Bowl with Beans, Rice, Cilantro, Avocado Purée & Chile-Lime Vinaigrette
House Baked Cookies & Brownies

Add Kettle Chips - \$3 per person
Add Radicchio & Apple Salad - \$4 per person

lownsdale buffet - \$34 per person

Baby Lettuces with White Balsamic Vinaigrette
Radicchio with Apples, Aged Cheddar & Hazelnuts
Herb Roasted Chicken
Choice of: Orecchiette with Kale & Hazelnut Pesto
or Pappardelle with Smoked Mushroom Stroganoff
Chocolate Torte

Add Fresh Fish of the Day - \$5 per person
Add Seasonal Vegetable - \$4 per person

PLATED LUNCH

two course plated lunch | \$30 per person three course plated lunch | \$35 per person

We ask that groups larger than 20 guests pre-order their entree selections.

first course – choose one:

French Mushroom Soup with Gruyere Toast
Baby Lettuces with White Balsamic Vinaigrette & Croutons

entree – choice of:

Fresh Fish of the Day Argentinian Cobb Salad with Chimichurri Vinaigrette
Seasonal Vegetarian Pizza Corned Beef Mac & Cheese

dessert course – choose one:

Chocolate Torte
Bread Pudding

BUFFET BREAKFAST - *minimum of 12 people*

continental breakfast - \$22 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Orange Juice
Seasonal Whole Fruit
Hard-Boiled Eggs
House Made Granola & Greek Yogurt

Add Pearl Bakery Pastries - \$6 per person
Add Scrambled Eggs - \$5 per person
Add Overnight Oats - \$5 per person

tanner creek breakfast buffet - \$26 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Orange Juice
House Made Granola & Greek Yogurt
Seasonal Sliced Fresh Fruit
Herb Scrambled Farm Eggs
Rosemary Roasted Potatoes
Applewood Smoked Bacon

Add Pearl Bakery Pastries - \$6 per person
Add Overnight Oats - \$5 per person
Add Monte Cristo French Toast - \$6 per person

BEVERAGES - *pricing based upon consumption*

Caffe Umbria Coffee & Rishi Organic Teas	\$20 per carafe (64oz)
Iced Tea	\$14 per liter
Lemonade	\$16 per liter
Assorted Sodas {Diet Coke, Coke, Sprite}	\$3 each
Sparkling Mineral Water	\$4.50 each (.5 liter)

BREAK TIME - *minimum of 10 people*

morning

Pearl Bakery Pastries	\$6 per person
Morning Parfaits with Greek Yogurt, Berries & Granola	\$6 per person
Fresh Sliced Fruit Display	\$7 per person
Assorted Whole Fruit	\$4 per person

afternoon

Fresh Baked Cookies & Brownies	\$7 per person
Toffee Popcorn	\$5 per person
Nutritional Yeast Popcorn	\$5 per person
Chili & Lime Popcorn	\$5 per person
Assorted Whole Fruit	\$4 per person
Roasted Mixed Nuts	\$6 per person
Cured Meats with Crostini	\$8 per person
Artisan Cheeses with Crackers	\$8 per person
Vegetable Crudité with Dipping Sauce	\$7 per person

BEVERAGES - *pricing based upon consumption*

Caffe Umbria Coffee & Rishi Organic Teas	\$20 per carafe (64oz)
Iced Tea	\$14 per liter
Lemonade	\$16 per liter
Assorted Sodas {Diet Coke, Coke, Sprite}	\$3 each
Sparkling Mineral Water	\$4.50 each (.5 liter)

BEVERAGES - pricing based upon consumption

Wine:

Tanner Creek House Wines (Red & White)	\$32/bottle
Sparkling Wine	\$48/bottle

For additional wine choices, please ask to view the full Tanner Creek wine list.

Beer:

Assorted Craft Beers	\$6/bottle
Local Cider (OR) (G)	\$8/bottle

Cocktails:

Standard Cocktails	\$10/\$12 each
Specialty Cocktails	\$12 each

Full Bar:

Cocktails, Beer & Wine	\$100 set up fee
Beer & Wine	\$50 set up fee

Non-alcoholic beverages:

Caffe Umbria Coffee & Rishi Organic Teas	\$20 per carafe (64oz)
Iced Tea	\$14 per liter
Lemonade	\$16 per liter
Assorted Sodas {Diet Coke, Coke, Sprite}	\$3 each
Sparkling Mineral Water	\$4.50 each (.5 liter)

ADDITIONAL SERVICES

Rooftop set up fee:	\$300 flat rate
Bar set up fee:	\$100 full bar \$50 beer/wine
Tray pass fee:	\$50 flat fee
Corkage fee:	\$15 per 750ml bottle of wine
Place cards:	\$50 flat fee
Cake fee:	\$3 per person

**please ask about specialty cakes by our pastry department*

Audio/visual:

- In-house monitor	\$75
- *Projector	\$150
- *Screen	\$35
- *Polycom phone	\$75
- *White Board	\$45
- *Flip Chart	\$35
- *Post It Flip Chart	\$65
- *Easel	\$15
- Power strip	\$10
- Extension cord	\$10

**delivery fee applies (\$15 per day to total order)*

