

ClubSport Oregon

- CATERING MENU -



18120 SW Lower Boones Ferry Road
Tigard, OR 97224
Main Line: 503.968.4500

Hors d'oeuvres

Serves approximately 20 people

Cheese & Cracker Display - 60

An assortment of cheddar, pepper jack, mozzarella and provolone displayed with varietal crackers or choose International Cheese & Bread Board (priced according to selection)

Crustinni - 50

Toasted seasoned baguette topped with our in-house zesty cream cheese topping, splashed with an assortment of turkey, ham, bay shrimp and vegetable garni

Brochette - 50

Seasoned then toasted baguette topped with our in-house fresh tomato, garlic and basil blend

Salami Coronets - 30

A brisk vegetable-seasoned cream cheese fills these coronets of Genoa salami

California Club Roll Medallions - 30

An assortment of ham, turkey, and bay shrimp wrap slices filled with lettuce, tomato, our in-house cheese blend and a zesty, whipped cream cheese mixture, all within a tomato basil tortilla wrap

Vegetable Esplanade - 30

Assorted fresh and pickled vegetables displayed in an esplanade fashion accompanied with complimentary dipping sauces

Fruit Esplanade - 40

Assorted fresh fruit slices displayed in an esplanade fashion

Fresh Mozzarella and Roma Tomatoes - 50

Vine-ripened Roma tomatoes topped with fresh mozzarella, extra virgin olive oil, fresh basil, sea salt and black pepper

Hummus - 50

Our house-made hummus with kalamata olives, feta cheese, tomatoes, cucumber and roasted garlic served with warm pita bread

Smoked Salmon Tray - 60

Smoked Atlantic salmon with seedless red grapes, whipped cream cheese and varietal crackers

Courtside Wings - 60

*Traditional 'hot wing' style or try these other selections offered:
Szechuan, teriyaki, Creole, sweet & sour or BBQ*

Beef or Chicken Skewers - 60

Choose from the following selection of marinades and styles: Szechuan, Italian, teriyaki or BBQ

Potato Skins - 40

Oven roasted and finished in Polynesian (includes ham, peppers, pineapple and mozzarella) or Southwest (includes peppers, bacon, tomatoes, onion and mozzarella)

Crab Cakes - 50

Patties of rock crab and minced fresh vegetables coated with a hazelnut and Chinese rice flake mixture then lightly pan seared and glazed with a sweet red pepper coulis

Tea Sandwiches - 30

A refreshingly seasoned ham, turkey, and vegetarian spread with various cheese slices on fresh bread quarters

Meatballs - 50

Available in these styles:

BBQ: Peppers, onion, and tomato garni braised within our own in-house BBQ sauce

Swedish: Sautéed mushrooms and onion finished within a creamed demi-glaze sauce

Creole': Peppers, red onion, celery and tomato garnish this highly Creole' -seasoned tomato demi

Teriyaki: Peppers and pineapple within

Deviled Eggs - 30

Filled with a vegetable cream cheese and yolk mixture

Shrimp Cocktail - 60

Lettuce, cucumber, tomato and lemon garnish this bay shrimp cocktail

Stuffed Mushroom Caps - 50

Filled with a zesty mixture of fresh vegetable, bay shrimp and breaded mozzarella braised with parmesan cheese

Banquet Luncheon Menu

Priced per person (minimum 20 people)

Deli Sandwich Esplanade - 8

Roasted turkey, ham and beef accompanied with various sliced cheeses, tomato, shredded lettuce, onion and various fresh bread slices, and served with green or Caesar salad and two dressing choices, Greek pasta salad and vegetable sticks

Team Deli Sandwich - 8

Supply the team with layers of deli meats, cheeses, and fresh sandwich rudiments served and sliced within our sourdough baguette

Chicken Salad on Butter Croissant - 8

Lettuce, tomato and pepper jack cheese compliment our in-house chicken salad served within a butter croissant and fresh fruit garnish

Roast Turkey Croissant - 9

Thin sliced turkey, pepper jack, tomato and lettuce seasoned with a basil aioli spread over a buttered croissant with fresh fruit slices to compliment

Albacore Melt - 9

Albacore tuna topped with a sautéed mixture of celery, onion, red pepper and tomato broiled with our cheese blend over garlic Ciabata bread with cole slaw

Roast Vegetable Platter - 9

Roasted asparagus, tomato, zucchini, mushrooms and red and green peppers combined with broccoli, cauliflower and carrots complete this platter topped with parmesan and complimented with garlic sour cream

Cabo Wabo Wrap - 6

Romaine lettuce, roasted chicken, pico de gallo, feta cheese and Kiki dressing fill this Chipotle-seasoned wrap and served with vegie sticks

Chicken Caesar Wrap - 6

Romaine lettuce, roasted chicken, croutons, shredded parmesan and Caesar dressing fill this garlic-seasoned tortilla wrap and served with vegie sticks

Rock Climber Burrito - 6

Flour tortilla filled with pollo loco, Spanish rice, diced tomatoes, cilantro, lettuce and our in-house cheese mixture and served with chips and salsa

Salads

Chef Salad - 11

Turkey, ham and cheese julienne atop a fresh bed of lettuce and garnished with egg, tomato, cucumber, celery and carrots

Chicken Caesar Salad - 10

Romaine salad, seasoned croutons, shredded parmesan and Caesar dressing topped with sliced roasted chicken breast

Sport Cobb Salad - 11

Romaine lettuce topped with sliced broiled chicken breast, hard boiled egg, blue cheese crumbles, tomatoes, bacon and avocado with a side of blue cheese dressing

Atlantic Salmon Spinach Salad - 12

Fresh spinach topped with braised salmon and garnished with our in-house dressing of bacon, red onion, tomato and lemon vinaigrette

Chicken Taco Salad - 11

Bed of Romaine with broiled chicken breast, warm pinto beans, tomatoes, tortilla chips, cheese blend and our signature salsa all garnished with corn salsa, jalapeños and olives

Honey Lemon Shrimp Salad - 12

Fresh Romaine tossed with shrimp, fresh tomato, red onion, pico de gallo, feta cheese and honey lemon vinaigrette all topped with a splash of bay shrimp

Plated Dinner Selections

Specialty Chicken Breast - 13 (styles offered)

Creole': Peppers, onion, tomato and celery finished within our Creole' demi sauce.

Sweet & Sour: Pineapple, peppers and celery garnish this dish

Teriyaki: Peppers, pineapples and celery

Szechuan: Bok Choy, red and green peppers and onion within our Szechwan sauce

Romano: Mushrooms, tomato, roasted peppers and onion within our bordelaise sauce

BBQ: Chicken quarters finished in our dark rich in-house BBQ sauce with red and green peppers, onion and celery

Cordon Bleu: Stuffed with ham and mozzarella, breaded in Chinese rice flakes then baked and topped with Mornay sauce

La Dijonaise: Roma tomatoes and onion within a rich, sweet La Dijonaise cream sauce

English-Style: Sautéed mushroom in onion within a creamed demi glaze

Spinach and Feta Stuffed: A mixture of wilted spinach and feta cheese fill this pocketed chicken breast and topped with a sun dried tomato and Marsala wine sauce

All above chicken dinners complimented with your choice of wild mushroom risotto, rice pilaf, garlic mashed potatoes, rosemary roasted reds or baked potato, fresh vegetable braise, dinner roll and tossed greens or Caesar salad

Broiled New York and Shrimp Sauté - 24

10-ounce house-cut aged New York strip loin with five prawns cooked scampi-style and served with baked potato, fresh vegetables, dinner roll and tossed greens or Caesar salad

Filet Mignon and Wild Mushroom - 25

Broiled 8-ounce filet topped with our wild mushroom and onion demi glaze served with garlic mashed Yukon gold potatoes, fresh vegetable braise, dinner roll and tossed greens or Caesar salad

Slow-Roasted Prime Rib ** - 25

8 ounces of slow-roasted prime rib accompanied with au jus and horseradish sour cream sauce. Service includes choice of baked potato or garlic mashed Yukon gold potatoes, fresh vegetable braise, dinner roll and tossed greens or Caesar salad

Rosemary-Roasted Pork Loin ** - 18

Medallions of rosemary-roasted loin complimented with our Normandy apple relish and served with roasted red potatoes, fresh vegetable braise, dinner roll and tossed greens or Caesar salad

Apple Cranberry-Stuffed Pork Chop ** - 18

Seared pork chop stuffed with a cranberry apple bread stuffing, glazed with Normandy relish and served with roasted red potatoes, vegetable braise, dinner roll and tossed greens or Caesar salad

*Please Note: Dinners labeled with (**) can be served buffet-style*

18% gratuity not included. Soft Drinks not included on non-buffet items.

Hazelnut Encrusted Halibut Filet ** - 23

Fresh Pacific halibut dredged in toasted hazelnuts then baked to perfection and topped with Frangelico cream sauce served with wild mushroom risotto, fresh vegetable braise, dinner roll and tossed greens or Caesar salad

Braised Lemon-Peppered Salmon ** - 23

Fresh Atlantic salmon braised with our tomato lemon pepper cream sauce served with rice pilaf, fresh vegetable braise, dinner roll and tossed greens or Caesar salad

Shrimp Capri - 20

Large prawns finished within a zesty dark rich cream sauce, served with rice pilaf, fresh vegetable medley braise, dinner roll and tossed greens or Caesar salad

*Please Note: Dinners labeled with (**) can be served buffet-style*

Buffet Selections

(minimum 20 people)

Breakfast Buffet - 10

Bacon, sausage, scrambled eggs, hash browns,
fruit platter, coffee and apple juice
*Other selections available

Pasta Bar - 14

Tri-colored cheese tortellini and fettuccine pasta with marinara and Alfredo sauce featured
with Italian sausage meatballs, grilled chicken and sautéed vegetables and served with shredded
parmesan cheese, Caesar salad and garlic bread

Lasagna Buffet - 16

Our in-house meat lasagna and vegetarian lasagna served with Caesar salad and garlic bread

Enchilada de Rues or Enchilada de Pollo Loco - 10

Shredded beef or chicken wrapped within white corn tortillas warmed beneath our own enchilada
sauce and topped with our in-house cheese blend, diced green onion, and fresh tomato served with
Spanish rice and pinto beans

Pizza Buffet - 7.50

16" Pizza's of your favorite toppings (Pepperoni, Cheese and Hawaiian)
Accompanied with Caesar salad

Western-Style BBQ Buffet - 17

Braised country-style pork ribs with peppers, celery, tomatoes, onion
and our own rich, in-house BBQ sauce
Southern fried or baked chicken quarters
Rosemary mesquite-roasted red potatoes and caramelized reds
Southwestern rice platter
Buttered corn on the cob and our fresh vegetable mixture sauté
Honey molasses and onion baked beans
Corn bread and whipped honey butter
Tossed greens with fresh vegetable esplanade and dressings
Apple crisp with whipped cream

Asian-Style Buffet - 15

Teriyaki stir fried beef or chicken
Vegetarian and pork egg rolls with dipping sauces
A selection of pot stickers and
fried rice, Yakisoba noodles or
fresh Oriental stir fry medley

Prime Rib Buffet - 25

Slow-roasted prime Rib with au jus and horseradish sour cream sauce
Your choice of our specialty chicken dinners
Baked or garlic mashed potato
Wild mushroom risotto
Fresh vegetable braise'
Selection of oven fresh rolls
Fresh tossed garden or Caesar salad with fresh vegetable esplanade

Mexican Buffet - 14

*Beef and chicken enchiladas
Corn tamales and beef burritos
Spanish rice and Sante Fe-style corn pinto beans
Guacamole, sour cream and signature salsa
Tossed garden greens with dressings Corn bread*

European Buffet - 25

*Rosemary-roasted rack of lamb with a mint demi glaze
Apricot-glazed Cornish game hen
Wild mushroom rice pilaf, garlic mashed or rosemary roasted reds
Fresh seasonal vegetable braise and roasted butternut squash
Tossed garden greens with a vegetable esplanade
House dressings and assorted selection of dinner rolls*

Holiday Buffet - 18

*Sage-roasted turkey
Orange, honey-glazed baked ham
Dark, candied sweet potatoes and Hunter's bread stuffing
Rosemary roasted red potato
Fresh vegetable braise
Assorted dinner rolls and butter*

Soup and Salad - 6

*(4.00 with entrée purchase)
Green or Caesar salad with two dressing choices and your choice of two homemade soups
Accompanied by fresh French bread*

Beverage Menu

Priced per person (minimum 10 people)

<i>Freshly Brewed Coffee (regular or decaf 8-10) - per pot</i>	12	
<i>Herbal Tea - per bag</i>	1.75	
<i>Fresh Orange or Apple Juice - pitcher (8, 8oz)</i>	5.50	
<i>Assorted Soda Pitcher</i>	5.50	
<i>Bottled Water - each</i>	sm 1.50	lg 2.00
<i>Milk Pitcher (non-fat, 2% or whole)</i>	6	
<i>Draft Beer-per pitcher domestic</i>	11	
<i>Draft Beer-per pitcher microbrew</i>	16	
<i>Bottled Beer</i>	3.50	
<i>Corkage fee for personal wine bottles</i>	10	
<i>Wine Bottles - wide selection</i>	varies	

Dessert Selections

Serves Approximately 20 people

<i>Assorted Cookies</i>	20
<i>Fudge Brownies</i>	30
<i>Strawberry-topped Cheesecake</i>	75
<i>Berry and Vanilla Frozen Yogurt</i>	30