

The Benson

A COAST HOTEL  PORTLAND

All Catering Menus are prepared by the London Grill's award winning culinary team, using the finest ingredients with emphasis on organic and seasonal local products.

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CATERING GUIDELINES

Menu Planning

In addition to our printed menus, please allow our Executive Chef Serge Selbe and his culinary team to design personalized menus for your special event.

Event Planning

Your Catering Sales Manager will be pleased to assist you in every aspect of your event planning such as creating a theme, suggesting décor, menu selection, and recommending vendors. We are committed to making your event special, unique, and memorable.

Food and Beverage Minimum

Each banquet room of The Benson Hotel has a food and beverage minimum requirement. If the food and beverage minimum is not met, the difference will be applied to the final bill as a room rental fee. Service charges will not apply toward this minimum. Menu prices are confirmed 90 days prior to your event.

Service Charge

A service charge of 20% is added to all food, beverage, and audio-visual services.

Attendance Guarantee

A guarantee of the number of guests is required no later than 9:00 AM, three business days prior to your function. Once the guarantee is received by the Catering Department, the number will not be subject to reduction. You will be charged for the final count or the guarantee, whichever is greater. We will provide service and seating for 5% over your guaranteed attendance to a maximum of 10 people. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

Split Entrée Menus

When offering more than one entrée for a meal function, all meals will be charged at the higher meal price. Guarantees are due three business days prior to the function with exact entrée counts for each entrée selected. Each guest's entrée choice must be designated by a coded place card.

Decorations

All decorations and signage must be approved by the hotel and be compatible with local fire codes. Nothing is to be taped or pinned to any walls. Costs to repair any damages to walls caused by disregard of this notice will be added to the final bill.

Outside Food and Beverage

In adherence to Oregon Liquor Control Commission Laws and The State Health Department Regulations, no outside food or beverage will be allowed in any function space.

Audio-Visual Services

DThree Productions provides in-house expert audio-visual, video, and computer services.

Parking

Validated Parking may be arranged with your Catering Sales Manager. Additional downtown parking options are available upon request.

The Benson

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BREAKFAST BUFFETS

All Breakfast Buffets are accompanied with Chilled Assorted Juices, Freshly Brewed Coffee and Assorted Hot Teas

MUFFINS & PASTRIES

Freshly Baked Muffins and Assorted Breakfast Pastries
\$13.00 per person

THE CONTINENTAL

Freshly Baked Muffins and Assorted Breakfast Pastries
Croissants and Bagels
Sweet Butter, Fruit Preserves, and Cream Cheese
Fresh Seasonal Fruits and Berries
\$18.00 per person

THE CONTINENTAL DELUXE

Freshly Baked Muffins and Assorted Breakfast Pastries
Croissants and Bagels
Sweet Butter, Fruit Preserves, and Cream Cheese
Fresh Seasonal Fruits and Berries
Fruit Yogurt, Granola, and Berry Breakfast Parfait
\$21.00 per person

THE CLASSIC BREAKFAST BUFFET

Freshly Baked Muffins and Assorted Breakfast Pastries
Croissants and Bagels
Sweet Butter, Fruit Preserves, and Cream Cheese
Fresh Seasonal Fruits and Berries
Farm Fresh Scrambled Eggs
Breakfast Potatoes
Crisp Bacon and Link Sausage
\$24.00 per person

NORTHWEST MORNING

Espresso Coffee Cake and Blueberry Muffins
Hood River Chunky Applesauce
Roasted Oregon Hazelnut Granola
Salmon and Tillamook Cheese Breakfast Strata
Country Potatoes
Crisp Bacon and Link Sausage
\$25.00 per person

All prices are exclusive of 20% service charge and are subject to change



BREAKFAST BUFFETS, Continued

THE BENSON BUFFET

Freshly Baked Muffins and Assorted Breakfast Pastries
Croissants and Bagels
Sweet Butter, Fruit Preserves, and Cream Cheese
Fresh Seasonal Fruits and Berries
Eggs Benedict or Eggs Florentine
Benson Breakfast Potato Soufflé
Crisp Bacon, Link Sausage, and Breakfast Ham
\$27.00 per person

MORNING ENHANCEMENTS

Bob's Red Mill Oatmeal with condiments of Brown Sugar, Cinnamon, Raisins, and Walnuts
\$3.50 per person

Assortment of Cold Cereals and Granola
\$3.50 per person

Assorted Yogurt and Granola
\$4.00 per person

Cheese Blintzes with Sour Cream and Fruit Sauce
\$4.25 per person

Assorted Croissant Breakfast Sandwiches
\$5.50 per person

Breakfast Quiche
\$7.00 per person

Lox with Bagels and Cream Cheese
\$7.75 per person

Omelet Station:
Omelets Made-to-Order with Assorted Fillings
Ham, Cheeses, Mushrooms, Onions, Red and Green Peppers, and Baby Spinach
\$10.00 per person

COFFEE & DOUGHNUTS

Coffee and Freshly Baked Assorted Doughnuts
\$9.00 per person

All prices are exclusive of 20% service charge and are subject to change



BREAKFAST ENTRÉES

All Breakfast Entrées are accompanied with
Freshly Baked Muffins, Assorted Breakfast Pastries, Croissants,
Chilled Orange Juice, Freshly Brewed Coffee and Assorted Hot Teas

Farm Fresh Scrambled Eggs

Scrambled Eggs
Served with Benson Breakfast Potato Soufflé and Bacon or Sausage
\$17.00 per person

Breakfast Quiche

Tillamook Cheese, Sweet Onions, Pepper Bacon, and Roma Tomato Quiche
Served with Fresh Seasonal Fruit
\$18.00 per person

Vegetarian Quiche

Tillamook Cheese, Sweet Onion, and Spinach Quiche
Served with Fresh Seasonal Fruit
\$18.00 per person

Breakfast Parfait

Fruit Yogurt with Housemade Granola
Served with Fresh Berries
\$18.00 per person

Three Cheese Breakfast Strata

Mushroom and Three Cheese Strata
Served with Fresh Seasonal Fruit and Bacon or Sausage
\$19.00 per person

Classic Benson Twosome

Eggs Benedict or Eggs Florentine
Cheese Blintzes with Sour Cream and Fruit Sauce
Served with Benson Breakfast Potato Soufflé
\$19.00 per person

Traditional Steak and Eggs

Sirloin Steak and Scrambled Eggs
Served with Hash Browns
\$25.00 per person

All prices are exclusive of 20% service charge and are subject to change





BRUNCH BUFFETS

All Brunch Buffets are accompanied with
Chilled Assorted Juices, Freshly Brewed Coffee and Assorted Hot Teas

Columbia Brunch Buffet

Freshly Baked Blueberry Muffins, Butter Scones, Buttermilk Bar Doughnuts,
Pecan Carmel Rolls, Lemon Poppy Seed Coffeecake, and Croissants
Sweet Butter and Fruit Preserves

Fresh Seasonal Fruits and Berries

Imported and Domestic Cheese Platter

Brie, Saint André, Port Salut, Oregon Bleu, Boursin Herb, Havarti, Tillamook Cheddar, Swiss and
Pepper Jack with Oregon Dried Figs and Roasted Oregon Hazelnuts served with
Sliced Baguette and Assorted Crackers

Cured Salmon with Red Onions, Capers, and Cream Cheese with Mini Bagels

Omelet Station

Omelets Made-to-Order with Assorted Fillings

Ham, Cheeses, Mushrooms, Onions, Red and Green Peppers, and Baby Spinach

Eggs Benedict or Eggs Florentine

Baked Brioche French Toast with Cardamom and Marmalade

Benson Breakfast Potato Soufflé

Crisp Bacon, Link Sausage, and Breakfast Ham

Marinated Cucumber Salad

Marinated Artichoke Heart Salad with Feta Cheese and Roasted Red Peppers

Pasta Salad with Oregon Bay Shrimp with Lemon Tarragon Dressing

Dessert Buffet

An Assortment of Fruit Tarts, Mousse, Cheesecake, Classic Petit Fours, Traditional Tiramisu,
Crème Brûlée, Chocolate Pastries, and Chocolate Dipped Strawberries

\$36.00 per person

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309 Southwest Broadway, Portland, Oregon 97205 (503) 228.2000

BRUNCH BUFFETS, Continued

Willamette Brunch Buffet

Freshly Baked Blueberry Muffins, Butter Scones, Buttermilk Bar Doughnuts,
Pecan Carmel Rolls, Lemon Poppy Seed Coffeecake, and Croissants
Sweet Butter and Fruit Preserves

Fresh Seasonal Fruits and Berries

Imported and Domestic Cheese Platter

Brie, Saint André, Port Salut, Oregon Bleu, Boursin Herb, Havarti, Tillamook Cheddar, Swiss and
Pepper Jack with Oregon Dried Figs and Roasted Oregon Hazelnuts served with
Sliced Baguette and Assorted Crackers

Baked Barbecue Salmon

Omelet Station

Omelets Made-to-Order with Assorted Fillings

Ham, Cheeses, Mushrooms, Onions, Red and Green Peppers, and Baby Spinach

Farm Fresh Scrambled Eggs with Scallions

Cheese Blintzes with Sour Cream and Fruit Sauce

Roasted Baby Red Potatoes with Garlic and Rosemary

Crisp Bacon, Link Sausage, and Breakfast Ham

Carving Station

Roasted Breast of Turkey, Roast Beef or Honey Glazed Ham

Miniature Rolls and Condiments of Cranberry Mayonnaise and Tarragon Mustard

Grilled Vegetable Yaki Soba Noodles

Green Bean Salad with Red Onion and Apricot Vinaigrette

Sliced Roma Tomatoes and Mozzarella with Chiffonnade of Fresh Basil, Olive Oil, and Aged
Balsamic Vinegar

Dessert Buffet

An Assortment of Fruit Tarts, Mousse, Cheesecake, Classic Petit Fours, Traditional Tiramisu,
Crème Brûlée, Chocolate Pastries, and Chocolate Dipped Strawberries

\$48.00 per person

All prices are exclusive of 20% service charge and are subject to change



REFRESHMENTS

QUICK START

Odwalla Smoothie Bar:

Strawberry Banana, Mango Tango, C Monster, Blueberry B Monster
(Odwalla is a natural health beverage company featuring,
in-season and primarily organic produce)

Assorted Energy Bars

\$9.00 per person

POWER UP

Date Nut Bread with Orange Cream Cheese

Lemon Bars

Selection of Tazo Tea and Coffee Service

\$8.00 per person

AN APPLE A DAY

Fresh Hood River Apple Slices with Warm Carmel Sauce

Tillamook Cheddar Cheese with Assorted Crackers and Sliced Baguette

Sparkling Apple Cider and Coffee Service

\$9.00 per person

CHOCOLATE BLISS

Assorted Chocolate Truffles

Benson Fudge Brownies

Chocolate Chunk Cookies

Strawberries dipped in White Chocolate

Cold Milk and Coffee Service

\$13.00 per person

MEDITERRANEAN AFTERNOON

Roasted Red Pepper and Garlic Herb Hummus

Feta Cheese, Sliced Cucumbers, and Tomatoes

Kalamata Olives

Toasted Pita Points

Chai Iced Tea and Coffee Service

\$10.00 per person

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REFRESHMENTS, Continued

SUMMERTIME

Shortcake with Assorted Fresh Berries and Lavender Whipped Cream
Sliced Watermelon
Freshly Squeezed Lemonade and Coffee Service
\$9.00 per person

WINTER WARM UP

Warm Spice Cake with Whipped Cream
Hot Spiced Apple Cider, Hot Cocoa, and Coffee Service
\$9.00 per person

SEVENTH INNING STRETCH

Individual Boxes of Cracker Jacks
Buttered and White Cheddar Cheese Popcorn
Assorted Candy
Salted Peanuts
Root Beer and Coffee Service
\$9.00 per person

COFFEE SERVICE

Caffé Appassionato Coffee, Decaffeinated Coffee, Tazo Hot Tea
On Consumption - *\$40.00 per gallon*
Single Break Service - *\$4.00 per person*
All Day Service - *\$9.00 per person*

BEVERAGE BREAK

Freshly Brewed Coffee and Assorted Hot Teas
Assorted Soft Drinks and Bottled Water
\$6.50 per person

All prices are exclusive of 20% service charge and are subject to change



REFRESHMENTS, Continued

CREATE YOUR BREAK

Assorted Bottled Soft Drinks and Bottled Water - *\$3.75 per bottle*

Assorted Fruit Juices - *\$20 per carafe*

Fruit Punch - *\$40 per gallon*

Assorted Granola Bars - *\$2.75 each*

Assorted Candy Bars - *\$2.75 each*

Assorted Energy Bars - *\$3.75 each*

Whole Fresh Fruit - *\$2.95 each*

Pretzels and Peanuts - *\$3.25 per serving*

Potato Chips with Assorted Dips - *\$3.25 per serving*

Tortilla Chips with Housemade Salsa and Guacamole - *\$3.25 per serving*

Mixed Nuts - *\$20.00 per pound*

Gourmet Nuts (Candied Walnuts, Roasted Almonds, and Spicy Peanuts) - *\$35.00 per pound*

Dried Fruit Mix (Figs, Dates, Apricot, Cranberries, and Cherries) - *\$25 per pound*

Freshly Baked Muffins, Breakfast Pastries, Croissants, and Bagels - *\$39.00 per dozen*

Assorted Freshly Baked Jumbo Cookies - *\$39.00 per dozen*

Benson Fudge Brownies - *\$39.00 per dozen*

Chocolate Dipped Biscotti - *\$39.00 per dozen*

Fresh Apple Slices with Brie and Tillamook Cheddar Cheese with Assorted Crackers and Sliced Baguette - *\$6.00 per serving*

Benson Fudge Sundaes with Tillamook Vanilla Ice Cream and the following Toppings: Chopped Nuts, Chocolate Chips, M&M Candies, Coconut, Granola, Whipped Cream, Cherries, and Chocolate Sauce - *\$8.00 per person (Maximum 50 guests)*

All prices are exclusive of 20% service charge and are subject to change



LUNCHEON BUFFETS

All Luncheon Buffets are accompanied with
Freshly Brewed Coffee, Hot Tea, and Iced Tea
(Minimum 25 guests unless noted otherwise)

THE DELI

Chef's Soup of the Day
Mixed Field Greens Salad with Balsamic Vinaigrette
Benson Classic Cole Slaw
Pasta Salad
Potato Chips

Create you own Sandwich with a selection of
Assorted Deli Breads
Smoked Turkey, Roast Beef, Ham, and Pastrami
Tillamook Swiss, Cheddar, and Provolone Cheese
Traditional Deli Condiments and Sliced Beefsteak Tomatoes and Mozzarella Cheese

Benson Brownies and Assorted Cookies
\$25.00 per person
(Minimum 15 guests)

COUNTRY PICNIC

Roasted Red Potato Salad
Mixed Field Greens Salad with Assorted Dressings
Benson Baked Beans

Four Cheese Baked Penne Pasta
Barbecue Chicken Breast

Chef's Selection Farmers Market Fresh Vegetable

Warm Cornbread and Honey Butter

Warm Fruit Crisp with Cinnamon Whipped Cream
\$28.00 per person

All prices are exclusive of 20% service charge and are subject to change



LUNCHEON BUFFETS, Continued

NORTHWEST TABLE

Benson Signature Cole Slaw
Baby Spinach with Grilled Hood River Pears, Bleu Cheese, and Roasted Oregon Hazelnuts
Baked Barbecue Salmon

Jumbo Prawns on Ice with Cocktail Sauce
Breast of Chicken with Bay Shrimp and Chardonnay Cream

Chef's Selection Farmers Market Fresh Vegetable
Saffron Rice

Garlic Bread

Espresso Crème Brulée
Pear and Blueberry Frangipane
\$28.00 per person

THE DRAGONBOAT

Won Ton Soup
Pacific Rim Salad: Snap Peas, Napa Cabbage, Red and Yellow Peppers, Mandarin Oranges,
Sliced Almonds, and Bean Sprouts with a Marmalade Sweet Chile Dressing
Asian Chicken Salad

Seared Vegetable Pot Stickers with Ginger Soy Sauce
Teriyaki Beef Satay
Yaki Soba Noodles with Grilled Vegetables

Ginger Mint Fruit Salad
Fortune Cookies
\$25.00 per person

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LUNCHEON BUFFETS, Continued

FIESTA

Tomato Chipotle Soup
Citrus Jicama Salad with Tequila Lime Dressing
Roasted Corn and Black Bean Salad
Corn Chips and Fresh Tomato Salsa

Grilled Steak Fajitas
Choice of Chicken or Fish of the Day Enchilada
Sour Cream, Guacamole, Grated Cheese, Onions, and Diced Tomatoes

Spanish Rice

Seasonal Fresh Fruit Flan
Churros
\$29.00 per person

BRAVO!

Benson Classic Caesar Salad
Sliced Roma Tomatoes and Mozzarella with Chiffonnade of Fresh Basil, Olive Oil,
and Aged Balsamic Vinegar
Antipasto Platter with Grilled Marinated Asparagus, Zucchini, Eggplant, Fennel, Red and Yellow
Peppers, Baby Artichoke Hearts, Mushrooms, Cured Olives, and Peperoncini

Baked Three Cheese Manicotti
Breast of Chicken Picatta

Zucchini and Tomatoes sautéed with Italian Herbs

Olive Bread and Foccacia

Tiramisu, Panna Cotta, and Cannolis
\$30.00 per person

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LUNCHEON ENTRÉES

All Luncheon Entrées are accompanied with the Seasonal Soup of the Day, Classic Caesar Salad, or Field Greens Salad. Each meal is also served with Rolls and Butter, Fresh Seasonal Vegetables, Garlic Mashed Potatoes or Rice, Chef's Selection Dessert, Freshly Brewed Coffee, Hot Tea, and Iced Tea

Premium Salads are available for an additional *\$3.00 per person*

Steamed Halibut Filet

Served with Hot Scallion and Ginger Soy Oil Sauce and Jasmine Rice
\$36.00 per person

Thai Chicken

Grilled Chicken Breast in a Lemongrass and Garlic Marinade, Served with Jasmine Rice, Stir Fried Brocolini and Peppers
\$27.00 per person

Mediterranean Salmon

Chilled Salmon Filet with Kalamata Olives, Sundried Tomatoes and Roasted Garlic Tabouli
\$28.00 per person

Mediterranean Chicken

Roasted Breast of Chicken Served with Kalamata Olives, Basil, and Sundried Tomatoes
\$27.00 per person

Baked Salmon Filet

Served with Wild Mushroom Relish and Pinot Noir Reduction
\$32.00 per person

Chicken Florentine

Baked Chicken Breast Stuffed with Spinach and Mozzarella Served with Roasted Red Pepper Sauce
\$29.00 per person

Grilled Salmon

Served with a Lemon Beurre Blanc Sauce
\$32.00 per person

Braised Beef Tri-Tip

Served with Classic Demi-Glace
\$26.00 per person

Roast Loin of Pork

Served with Caramelized Sweet Onion
\$24.00 per person

Flame Broiled New York Steak

Served with Classic Demi-Glace
\$33.00 per person

Penne Pasta

Served with a Tomato Basil Coulis
\$20.00 per person
With Sliced Breast of Chicken - *\$25.00 per person*
With Grilled Oregon Rock Shrimp - *\$27.00 per person*

Vegetarian Lasagna

Roasted Vegetables with Smoked Tomato Basil Coulis
\$22.00 per person

Butternut Squash Ravioli

Served in a Brown Butter Sauce, Garnished with Fried Sage Leaves and Shaved Parmesan
\$22.00 per person

All prices are exclusive of 20% service charge and are subject to change



A LA CARTE LUNCH MENU

Soups:

- Potato and Leek \$4*
- Pears, Carrots and Cumin \$4*
- Ale and Cheddar \$4*
- Classic Chicken Noodle \$4*
- Heirloom Tomato \$4*
- Thai Prawns and Mushroom \$5*
- Pacific Clam Chowder \$5*

Sandwiches:

- Bacon, Lettuce and Tomato \$8*
- Turkey, Avocado, Lettuce and Tomato \$9*
- Ruben on Rye with House Sauerkraut \$10*
- Tarragon Chicken on a French Baguette \$10*
- Grilled Vegetables and Basil Aioli on a Kaiser Roll \$10*
- Bay Shrimp, Avocado, and Sprouts on a Croissant \$11*
- Brie, Prosciutto and Caramelized Onions on Como Bread \$12*
- Prime Rib and Creamed Horseradish on Whole Wheat \$12*
- Pulled Barbecue Pork and Hawaiian Slaw \$12*
- Teriyaki Chicken, Asian Slaw and Hoisin Sauce \$12*
- Monte Cristo with Grilled Chicken, Ham, Melted Swiss Cheese on a Toasted French Brioche \$14*
- Leg of Lamb Gyro with Tzatziki Sauce in a Grilled Pita \$15*

Quiches:

- Quiche Lorraine with Leeks, Bacon, Gruyère and Swiss Cheese \$12*
- Vegetarian Quiche with Zucchini, Onions, Peppers and Mushrooms \$12*
- Northwest Salmon and Smoked Cheddar \$13*

Entrée Salads:

- Field Greens and Cherry Tomatoes with a Fine Herb Dressing \$10*
- Butter Lettuce and Spiced Walnuts with a Bleu Cheese Dressing \$12*
- Spinach, Quinoa, Almonds and Dried Apricot with a Light Balsamic Vinaigrette \$12*
- Fresh Fruit Salad with a Honey, Lime, and Mint Vinaigrette \$12*
- Watercress, Cucumbers, Mushrooms and Craisins with a Sesame Seed Vinaigrette \$12*
- Beefsteak Tomato and Fresh Mozzarella with Aged Balsamic Vinaigrette \$12*
- Opera Salad with Spinach, Bay Shrimp, Cucumber and Mushrooms in a Light Herb Vinaigrette \$13*
- Sesame Marinated Chicken Salad with Crispy Garden Vegetables and Chilled Yaki Soba Noodles \$13*
- Cobb Salad with Butter Lettuce, Bacon, Turkey, Ham, Eggs, Olives and Tomatoes with Ranch Dressing \$14*
- Niçoise Salad with Tuna, Green Beans, Tomatoes, Eggs, Olives, and Roasted Peppers with Balsamic Vinaigrette \$15*

Additions:

- Chef's Selection Dessert \$3*
- Coffee, Iced Tea or Soft Drinks \$2*

All prices are exclusive of 20% service charge and are subject to change



BOXED LUNCHES

All boxed lunches include a Hood River Apple, Potato Chips, Salad and Dessert of your choice, Assorted Soft Drinks and Bottled Water

The Benson Favorite

Smoked Turkey and Tillamook Swiss Cheese on a Croissant

The All American

Roast Beef Tenderloin and Tillamook Cheddar Cheese on a Kaiser Roll

Vegetarian Wrap

Seasonal Grilled Vegetables with Herb Cheese Spread on a Flour Tortilla

Wine Country Picnic

Tarragon Chicken Salad on a French Baguette

Salute

Prosciutto, Roasted Red Pepper, Provolone, Plum Tomato, and Basil Pesto on an Herbed Focaccia

Salad

(Select one):

Pasta Salad
Benson Classic Cole Slaw
Dilled Potato Salad
Roasted Garlic Tabouli
Tuscan Bean Salad

Dessert

(Select one):

Chocolate Fudge Brownie
Chocolate Chip Cookie
Oatmeal Raisin Cookie
Lemon Bar
Chocolate Dipped Biscotti

\$25.00 per person

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HORS d' OEUVRES

Priced Per Dozen

CHILLED

Caprese Skewers - Fresh Mozzarella, Grape Tomatoes and Fresh Basil drizzled with Balsamic Vinaigrette	\$25
Greek Salad Stack - Skewered Marinated Grape Tomatoes, Kalamata Olives, Cucumber and Feta Cheese	\$30
Asian Vegetable Salad Rolls with Ginger Soy Dipping Sauce	\$35
Individual Vegetable Crudités Served in Martini Glasses	\$40
Endive Spears with Creamy Gorgonzola, Toasted Pecans, and Grilled Pears	\$40
Endive Spears with Smoked Salmon Mousse and Fresh Herbs	\$45
Steamed Rice Buns filled with Pekin Duck, Cilantro, Green Onions and Ginger Ponzu Sauce	\$45
Assorted Crostinis (Select up to Three):	\$45
- Smoked Chicken and Wild Mushrooms with a Balsamic Reduction	
- Pesto, Mozzarella and Cherry Tomatoes	
- Mixed Olive Tapenade and Roasted Tomatoes	
- Roast Beef and Gorgonzola	
- Smoked Salmon Mousse with Fresh Dill	
- Dungeness Crab	
Assorted Deluxe Canapés with Rosette of Cream Cheese (Select up to Three):	\$45
- Ham	
- Swiss Cheese	
- Lox	
- Cheddar	
- Salami	
- Devilled Eggs	
Benson Signature Oregon Rock Shrimp Ceviche in Shot Glasses	\$45
Ahi Poke on Wonton Crisps	\$45
Shrimp Cocktail Shots	\$45
Jumbo Prawns on Ice with Cocktail Sauce	\$50
Assorted Sushi with Pickled Ginger and Wasabi	\$65

All prices are exclusive of 20% service charge and are subject to change



HORS d' OEUVRES, Continued

Priced Per Dozen

HOT

Seared Vegetarian Pot Stickers with Ginger Soy Sauce	\$35
Stuffed Mushrooms with Wild Mushrooms , Shallots, Pepper Bacon, and White Wine Thyme Stuffing, Garnished with Roasted Tomatoes and Parmesan	\$35
Plums Stuffed with Stilton Cheese and Wrapped in Pepper Bacon	\$35
Chicken Skewers with Spicy Peanut Sauce	\$35
Potato Leek Soup with Crispy Bread Lace	\$35
Mac & Cheese Shots with White Truffle Oil and Parmesan Cheese	\$40
Caramelized Figs wrapped in Pepper Bacon	\$40
Chicken or Potato Samosas with Fresh Mint Chutney	\$40
Crab Wontons with Sweet Chili Dipping Sauce	\$40
Beef Wellington Bites	\$45
Tomato Soup Shots and Grilled Tillamook Cheddar Finger Sandwiches	\$45
Miniature Ryebein on Rye with Pastrami, House Smoked Swiss and Sauerkraut	\$45
Panko Prawns with Cocktail Sauce	\$45
Beef Tenderloin Skewers with Oregon Bleu Cheese	\$50
Crab Cake Sliders with Hoisin Sauce and Asian Slaw	\$55
Seared Sea Scallops wrapped in Serrano Ham with Lemon and Fresh Tarragon	\$60
Benson Dungeness Crab Cakes with Roasted Red Pepper Sauce	\$68
New Zealand Lamb Lollipops served with Fresh Mint Chutney	\$75

All prices are exclusive of 20% service charge and are subject to change



HORS d' OEUVRES, Continued

PLATTERS AND DISPLAYS

Each Display or Platter is designed to serve approximately 50 guests

Fresh Garden Vegetable Crudités with Bleu Cheese Dip - \$175

Fresh Seasonal Fruits and Berries - \$275

Baked Barbecue Salmon - \$300

Salmon Lox with Red Onions, Capers, Cream Cheese and Cocktail Rye - \$325

Hummus and Pita Platter - \$275

Roasted Red Pepper and Garlic Herb Hummus with Toasted Pita Points

Antipasto Platter - \$295

Grilled Marinated Asparagus, Zucchini, Eggplant, Endive, Red and Yellow Peppers, Baby Artichoke Hearts, Fennel and Mushrooms, Pepperoncini, and Sliced Italian Meats and Cheeses to include, Coppa, Salametti, Speck, and Provolone

Imported and Domestic Cheese Platter - \$325

Brie, Saint André, Port Salut, Oregon Bleu, Boursin Herb, Havarti, Tillamook Cheddar, Swiss and Pepper Jack with Oregon Dried Figs and Roasted Oregon Hazelnuts served with Sliced Baguette and Assorted Crackers

Charcuterie Platter - \$340

Genoa Salami, Finocchiona, Coppa, Serrano Ham, Prosciutto, Bologna, and Speck
Served with Cornichons, Pickled Pearl Onions, and Sliced Baguette

A Trio of Pâté - \$385

Duck Mousse Pâté, Black Pepper Country Pork Pâté, and Rosemary Pheasant Pâté
served with Cornichons and Cumberland Sauce with Sliced Baguette

Pacific Northwest Seafood Platter - \$415

Oysters on the Half Shell, Chilled Prawns, Dungeness Crab Legs, Chilled Steamed Mussels, and Belgium Endive Leaves with Mango Salsa and Bay Shrimp

All prices are exclusive of 20% service charge and are subject to change



SPECIALTY STATIONS

Each Station has a Minimum Service of 50 Guests

CAESAR

Crisp Hearts of Romaine Lettuce Hand Tossed in
Freshly Made Caesar Dressing, Anchovies, and Croutons
\$10.00 per person

THE LONDON CARVERY

(Select Two)

Hand Carved Roast Beef
Breast of Turkey
Honey Glazed Ham

Creamed Horseradish, Mayonnaise, and Honey Mustard Sauce
Cocktail Rolls
\$20.00 per person

CIAO

(Select One)

Cheese Tortellini, Beef Ravioli, or Cheese Ravioli

(Select Two)

Penne, Rotelle, or Bowtie Pasta

(Select Three)

Basil Pesto, Al Fredo, Marinara, or Rustic Meat Sauce

Caesar Salad and Garlic Bread

\$20.00 per person

PACIFIC RIM

Sesame Chicken Skewers with Spicy Peanut Sauce

Spicy Shrimp Teriyaki

Vegetarian Spring Rolls

Pot Stickers with Plum Sauce, Chinese Mustard, and Sesame Seeds

Fried Rice

\$20.00 per person

All prices are exclusive of 20% service charge and are subject to change



SPECIALTY STATIONS, Continued

Each Station has a Minimum Service of 50 Guests

ALFRESCO

Seasonal Fresh Sliced Fruit
Vegetables Crudités with Assorted Dips
Deluxe Canapés and Crostinis
Assorted Imported and Domestic Cheeses with
Sliced Baguettes and Assorted Crackers
\$25.00 per person

MEDITERRANEAN EVENING

Roasted Red Pepper and Garlic Herb Hummus
Feta Cheese, Sliced Cucumbers, and Tomatoes
Kalamata Olives
Toasted Pita Points
Oregano Chicken Skewers
Grilled Pineapple Skewers with Honey Lime Sauce
\$25.00 per person

PACIFIC NORTHWEST SEAFOOD

Jumbo Prawns on Ice
Dungeness Crab Cakes
Smoked Northwest Salmon with Traditional Condiments and Cocktail Rye
Spiced Mussels
Oysters on the Half Shell
Assorted Seafood Sushi
\$30.00 per person

FINALE SWEET DELIGHTS

An Assortment of
Fruit Tarts, Mousse, Cheesecake
Classic Petit Fours, Traditional Tiramisu
Crème Brûlée, Chocolate Pastries
Freshly Baked Pies and Cakes
Dark and White Chocolate Dipped Strawberries
Coffee and Tea
\$15.00 per person

All prices are exclusive of 20% service charge and are subject to change



PREMIUM SALADS

Lunch: \$3.00

Dinner: \$4.00

Spinach Salad

Baby Spinach with Grilled Hood River Pears, Bleu Cheese and Roasted Oregon Hazelnuts with Red Wine Vinaigrette

Mizuna Salad

Market Greens, Belgium Endive, and Fresh Mango topped with a Mango Vinaigrette and Toasted Sesame Seeds

Benson's Cucumber Ring Market Greens Salad (A Traditional Favorite)

A ring of fresh Cucumber filled with Market Greens, Crumbled Roquefort, Sun Dried Cranberries, and Oregon Hazelnuts, Dressed with an Herbed Vinaigrette

Butter Lettuce Salad

Fresh Butter Lettuce with Julienne Roasted Red and Yellow Beets Tossed in a Red Wine Gorgonzola Dressing and Spiced Walnuts or Pecans

The Opera Salad

Fresh Mushroom, Tomato, English Cucumber, and Bay Shrimp, tossed in a trio of Spinach, Mache, and Butter Lettuce with Golden Balsamic Vinaigrette

Citrus Salad

Mixed Baby Field Greens with Orange Slices, Pink Grapefruit, and Shaved Radish, Dressed with a Citrus Vinaigrette and a hint of Pink Peppercorn

Caprese Salad

Sliced Roma Tomatoes and Fresh Mozzarella with Chiffonnade of Fresh Basil, Drizzled with Aged Balsamic Vinaigrette

All prices are exclusive of 20% service charge and are subject to change



DINNER ENTRÉES

All Dinner Entrées are accompanied with the Seasonal Soup of the Day, Classic Caesar Salad, or Field Greens Salad. Each meal is also served with Rolls and Butter, Fresh Seasonal Vegetables, Garlic Mashed Potatoes or Rice, Chef's Selection Dessert or Selection from Dessert Menu, Freshly Brewed Coffee and Hot Tea

Premium Salads are available for an additional \$4.00 per person

Scallop Crusted Halibut

Served with Saffron Beurre Blanc Sauce
\$54.00 per person

Salmon Filet

Fresh Atlantic Salmon Baked with
Lemon Beurre Blanc Sauce
\$52.00 per person

Petrale Sole

With Macadamia Ginger Crust and
Coconut Curry Sauce
\$45.00 per person

Filet Mignon

Served with Roasted Garlic Pinot Noir Demi-Glace
\$59.00 per person

New York Steak

Served with Herbed Garlic Butter
\$54.00 per person

Breast of Chicken Wellington

Served with Pinot Noir Demi-Glace
\$48.00 per person

Roast Breast of Chicken Genovese

Stuffed with Herb Ricotta Cheese and Pine Nuts
Served with Brandy Paprika Cream Sauce
\$44.00 per person

Breast of Chicken Oscar

Stuffed with Dungeness Crab, topped with a
Jumbo Prawn and Sauce Béarnaise
\$54.00 per person

Roasted Boneless Game Hen

Served with Rice Stuffing and topped with a
Pomegranate Honey Glaze
\$49.00 per person

Rolled Pork Loin

Served with Gorgonzola Red Wine Sauce
\$43.00 per person

Steak Diane

Medallions of Beef Tenderloin with Fresh Champignon Mushrooms and Classic Diane Sauce
\$62.00 per person

In Room Steak Diane Presentation

\$40.00 per labor hour

DUET ENTRÉES

Petite Filet Mignon and Breast of Chicken

\$54.00 per person

Petite Filet Mignon and Crab Cake

\$56.00 per person

Petite Filet Mignon and Salmon

\$56.00 per person

Petite Filet Mignon and Prosciutto wrapped Jumbo Prawn

\$60.00 per person

All prices are exclusive of 20% service charge and are subject to change



DINNER ENTRÉE DESSERTS

All Dinner Entrées include Chef's Selection of Dessert or your choice of one of the following selections

Benson Sampler: Chocolate Dipped Strawberry, Chocolate Éclair,
Chocolate Mousse Cup, Chocolate Truffle and Berry Tart

New York Style Cherry Cheesecake

Classic Profiteroles with Warm Chocolate Sauce

Napoleon of Cream and Berries with Whipped Crème Fraîche

Rich Chocolate Cake with Chocolate Mousse Filling Topped with Chocolate Ganache

Pear and Blueberry Frangipane topped with Whipped Crème Fraîche

Hood River Apple Galette with Warm Bourbon Caramel Sauce

Trio of Chocolate Mousse in an Almond Florentine Shell

Trio of Fresh Fruit Sorbet with Chocolate Curls

Chilled Grand Marnier Soufflé

Swiss Chocolate Mousse Crème Brûlée with a Palmier

Pistachio Crème Brûlée with Pistachio Brittle

Espresso Crème Brûlée

Chilled Pistachio, Cashew and Dry Cherry Nougat

White and Milk Chocolate Croissant Bread Pudding



DINNER BUFFETS

All Dinner Buffets are accompanied with
Freshly Brewed Coffee and Assorted Hot Teas
(Minimum 50 guests)

THE BROADWAY BUFFET

Corn Chowder

Fresh Baby Field Greens with Cucumber Dill Dressing

Apple Jicama Salad with Tequila Lime Vinaigrette

Endive Spears with Creamy Gorgonzola and Roasted Pecans

Fresh Melon Skewers drizzled with Mint and Basil Vinaigrette

Imported and Domestic Cheese Display:

Brie, Saint André, Port Salut, Oregon Bleu, Boursin Herb, Havarti, Tillamook Cheddar, Swiss and
Pepper Jack with Oregon Dried Figs and Roasted Hazelnuts served with Sliced Baguette

Carved New York Striploin with Green Peppercorn Au Jus

Carved Roasted Turkey Breast with Cranberry Relish

Oregon Hazelnut Crusted Sole

Soufflé Potatoes

Braised Carrots and Fennel

Rustic and French Dinner Rolls with Creamery Butter

Dessert Buffet

An Assortment of Fruit Tarts, Mousse, Cheesecake, Classic Petit Fours, Traditional Tiramisu,
Crème Brûlée, Chocolate Pastries, and Chocolate Dipped Strawberries

\$52.00 per person

All prices are exclusive of 20% service charge and are subject to change



DINNER BUFFETS, Continued

THE GRAND BUFFET

Pacific Northwest Saffron Seafood Soup

Benson Classic Caesar Salad

Baby Spinach Salad with Fresh Hood River Apples, Crumbled Bleu Cheese, Roasted Oregon Walnuts, and Raspberry Vinaigrette

Marinated Artichoke Heart Salad with Red Onions and Feta Cheese

Imported and Domestic Cheese Display:
Brie, Saint André, Port Salut, Oregon Bleu, Boursin Herb, Havarti, Tillamook Cheddar, Swiss and Pepper Jack with Oregon Dried Figs and Roasted Hazelnuts served with Sliced Baguette

Seasonal Fresh Fruits and Berries

Smoked Salmon with condiments of Red Onions, Capers, Cream Cheese, and Cocktail Rye

Breast of Chicken Piccata

Carved New York Striploin with Roasted Garlic Pinot Noir Demi-Glace

Three Cheese Baked Penne Pasta with Portabello Mushrooms and Roasted Shallots

Sautéed Fresh Asparagus and Red Peppers

Warm Focaccia Bread

Dessert Buffet

An Assortment of Fruit Tarts, Mousse, Cheesecake, Classic Petit Fours, Traditional Tiramisu, Crème Brûlée, Chocolate Pastries, and Chocolate Dipped Strawberries

\$62.00 per person

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DINNER BUFFETS, Continued

THE PRESIDENTIAL BUFFET

Carrot Ginger Soup

Butter Lettuce with Red and Yellow Teardrop Tomatoes served with
Fresh Basil Green Goddess Dressing

Marinated Cucumber Salad

Waldorf Salad with Red Flame Grapes, Hood River Apples, and Roasted Oregon Hazelnuts

Grilled Pineapple Skewers drizzled with Honey Lime Sauce

Whole Wheels of Triple Cream Brie and Oregon Bleu Cheese with Sliced Baguette

Chicken Ballotine

Boneless Chicken Breast stuffed with Wild Oregon Mushrooms and Pancetta
Served with Shallot Red Wine Sauce

Lemon and Herb Crusted Halibut

Carved Beef Tenderloin with Pinot Noir Rosemary Demi-Glace

Butternut Squash Ravioli with Brown Butter Sauce and Shaved Parmesan

Glazed Root Vegetables

Caraway Dinner Rolls with Creamery Butter

Dessert Buffet

An Assortment of Fruit Tarts, Mousse, Cheesecake, Classic Petit Fours, Traditional Tiramisu,
Crème Brûlée, Chocolate Pastries, and Chocolate Dipped Strawberries

\$72.00 per person

All prices are exclusive of 20% service charge and are subject to change



VEGETARIAN ENTRÉES

Lunch or Dinner Entrées

Butternut Squash Ravioli in Brown Butter Sauce garnished
with Fried Sage Leaves and Shaved Parmesan

Grilled Portobello, Eggplant and Zucchini Napoleon with Yellow Pepper Coulis

Baked Portobello Mushroom stuffed with Sautéed Winter Vegetables

Wild Oregon Mushroom Risotto with Fresh Herbs

Summer Squash stuffed with Roasted Root Vegetables with Sautéed Mushroom Sauce

Cannelloni stuffed with Spinach, Eggplant, and Ricotta Cheese in a Tomato Basil Sauce

Bob's Red Mill Grilled Polenta with Balsamic-Glazed Grilled Vegetables

Rigatoni tossed with Sun-Dried Cranberries, Spinach, and Roasted Oregon Hazelnuts

Hot and Spicy Stir-fried Vegetables with Yaki Soba Noodles

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309 Southwest Broadway, Portland, Oregon 97205 (503) 228.2000

BAR SERVICE

All prices are Per Drink

BENSON BRANDS \$6.00

Early Times Bourbon
Seagrams VO Canadian
Ballantines
Gordon's Gin
Gordon's Vodka
Bacardi Rum
Sauza Gold Tequila
E&J Brandy

DELUXE LIQUOR BRANDS \$7.00

Jack Daniels Bourbon
Crown Royal
Johnnie Walker Red Scotch
Bombay Sapphire Gin
Absolut Vodka
Myer's Rum
Sauza Commemorativo

CORDIALS \$8.00

Kahlua
Bailey's Irish Cream
Grand Marnier
Amaretto
Frangelico
Benedictine D.O.M.
Courvoisier Cognac

ALL BARS ARE FULLY STOCKED WITH THE FOLLOWING BEVERAGES:

House Selection of Wines served by the Glass at \$8.00

Pacific NW Handcrafted Beer served by the Bottle at \$5.00

Domestic Beer served by the Bottle at \$4.00

Kaliber Non-alcohol Beer served by the Bottle at \$4.00

Voss Mineral Water served by the Bottle at \$3.75

Assorted Soft Drinks and Juices served by the Glass at \$2.50

**Cash Bar Bartender Fee: \$25.00 fee per Hour, Per Bartender
Minimum Charge for Three Hours**

The Benson Hotel will staff one Bartender for every 100 guests

**In Compliance with Oregon Liquor Control Commission Regulations,
Licensed Hotel Staff must dispense all Alcoholic Beverages**

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BANQUET WINE LIST

House Wine

Wycliff, <i>Champagne</i> California	NV	\$20
St. Josef's, <i>Pinot Gris</i> Willamette Valley	2008	\$32
St. Josef's, <i>Chardonnay</i> Willamette Valley	2005	\$32
St. Josef's, <i>Pinot Noir</i> Willamette Valley	2007	\$32
St. Josef's, <i>Merlot</i> Willamette Valley	2005	\$32
Silver Lake, <i>Cabernet Sauvignon</i> Washington	2007	\$32

Sparkling Wine

Argyle, <i>Brut</i> Willamette Valley	2003	\$49
Domaine Ste. Michelle, <i>Brut</i> Columbia Valley	NV	\$31
Zonin, <i>Prosecco, Special Cuvée, Extra Dry</i> Gambellara, Veneto, Italy	NV	\$33

Pinot Gris & Pinot Grigio

Adelsheim Vineyard, <i>Pinot Gris</i> Willamette Valley	2007	\$40
Dobbles Family Estate Winery, <i>Pinot Gris</i> Willamette Valley	2007	\$39
Eyrie Vineyards, Estate, <i>Pinot Gris</i> Willamette Valley	2007	\$36
King Estate Winery, <i>Domaine Pinot Gris</i> Willamette Valley	2007	\$60

Pinot Gris & Pinot Grigio, Continued

Ponzi Vineyards, <i>Pinot Gris</i> Willamette Valley	2008	\$36
Santa Margherita, <i>Pinot Grigio</i> Trentino, Italy	2008	\$39
WillaKenzie Estate, <i>Pinot Gris</i> Yamhill County	2008	\$39

Riesling

Jekel Monterey County	2009	\$28
Trimbach Alsace, France	2008	\$40

Sauvignon & Fumé Blanc

Chateau du Sancerre Sancerre, France	2008	\$45
Kim Crawford Marlborough, New Zealand	2008	\$38

Viognier

Seven Hills Columbia Valley	2006	\$34
Tyrus Evans, Del Rio Vineyard Rogue Valley	2006	\$40

Chardonnay

Adelsheim Willamette Valley	2006	\$46
Argyle Willamette Valley	2006	\$45
Barnard Griffin Yakima Valley	2007	\$26
Chateau Ste. Michelle Columbia Valley	2005	\$28

Chardonnay, Continued

Columbia Crest, Estate Columbia Valley	2003	\$18
Cuvaison Carneros, Sonoma County	2007	\$49
Domaine Drouhin, Arthur Dundee Hills	2006	\$62
Eola Hills Eola-Amity Hills	2006	\$28
LaCrema Monterey	2007	\$38
Rex Hill Willamette Valley	2006	\$38
Willamette Valley Vineyards Willamette Valley	2003	\$34

Pinot Noir

Adelsheim Vineyard Willamette Valley	2007	\$60
Argyle, Reserve Willamette Valley	2006	\$74
Blue Pirate Dundee Hills	2006	\$36
Red Door Willamette Valley	2007	\$44
Yamhill Valley, Estate, Reserve McMinnville	2007	\$34

Cabernet Sauvignon

Beaulieu Vineyards Napa Valley	2006	\$44
Canoe Ridge, Horse Heaven Hills Columbia Valley	2005	\$46

Cabernet Sauvignon, Continued

L'Ecole No. 41 Columbia Valley	2006	\$66
Novelty Hill Columbia Valley	2005	\$45
Rodney Strong, Estate Alexander Valley	2005	\$50
Souverain Alexander Valley	2005	\$58

Merlot

Canoe Ridge Columbia Valley	2004	\$68
Kendall Jackson, Estate, Vintner's Reserve California	2008	\$38
Novelty Hill Columbia Valley	2008	\$49
Seven Hills, Seven Hills Vineyard Walla Walla Valley	2008	\$65
Three Rivers Winery Columbia Valley	2006	\$38

Syrah

Benziger California	2005	\$48
Bridlewood, Estate, Reserve Central Coast	2004	\$42

Zinfandel

Brazen Old Vine Zin Lodi	2007	\$39
Elyse Napa	2005	\$60