

THE BENSON

PORTLAND

CURIO COLLECTION BY HILTON



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THE BENSON

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CATERING GUIDELINES

EVENT PLANNING

Your Catering Sales Manager will be pleased to assist you in every aspect of your event planning such as creating a theme, suggestion décor, menu selection and recommending vendors. We are committed to making your event special, unique and memorable. We request that the final arrangements (including menus, set up and audio-visual equipment requirements) be completed a minimum of three weeks prior to the event date.

FOOD AND BEVERAGE REVENUE MINIMUM

Each banquet room has a meeting room rental, labor set up fee and/or a food and beverage revenue 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 ninety days prior to your event.

ATTENDANCE GUARANTEE

A guarantee of the number of guests is required no later than 10:00 AM, ten business days prior to your function. Once the guarantee is received by the Catering Department, the number cannot be reduced. 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, for billing purposes. If there are additional guests above that number, The Hotel cannot guarantee seating and/or that the same meal that was ordered will be served to those added guests.

SERVICE CHARGE

A 24% service charge is added to all food, beverage and audio-visual services. Menu prices and service charge are subject to change.

QUALITY GUARANTEE

Our culinary team takes great pride in expert, creative food preparation. If the scheduled mealtime is not adhered to by your group and causes the meal service to be more than 15 minutes late, The Hotel is not able to guarantee the food quality.

OUTSIDE FOOD AND BEVERAGE

In adherence to Oregon Liquor Control Commission laws and Oregon State Health Department regulations, no outside food or beverage may be brought into any event space. The only exception is professionally prepared wedding cakes from a licensed bakery. If you wish to provide your own wine, the corkage fee is \$18 per 750ml bottle.

EQUIPMENT PROVIDED BY THE BENSON HOTEL

Tables, standard banquet chairs, linen in select colors, plate ware, silverware, glassware
For meetings: Benson note pads, Benson pens and mints
For receptions and dinners: Up to two votive candles per cocktail table, three per dinner table

ROOM RESET FEES

Rooms that need to be reset during one business day are subject to a labor fee of \$100-\$300, depending on the size of the room and complication of the set. If Chiavari chairs or chairs with chair covers need to be moved to another room (such as a wedding ceremony to a wedding reception), there is a \$200 labor fee.

COAT CHECK

A staffed coat check station is available for all events for \$150 per event

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DECORATIONS

All decorations and signage must be compatible with local fire codes and have hotel approval. Nothing is to be taped or pinned to any walls. Failure to heed this notice, may result in damage with any repairs being your responsibility and added to your final bill. All items brought into the hotel such as wedding cakes, chair covers, linens, centerpieces, candles, etc. are the responsibility of your group. The Benson Hotel is not responsible for the storage and security of these items. If Hotel staff is required to assist in removing any decorations or other materials, a \$50.00 labor fee per hour will be assessed.

AUDIO- VISUAL SERVICES

State-of-the-art, industrial quality audio-visual equipment is available on premises. On-site management is provided by DThree Productions. Please refer to their price sheet for available equipment and pricing.

PARKING

The Benson Hotel's valet staff is available to provide parking services for your group, upon availability and advanced notice. Short term parking is \$9/hour with a \$49 daily maximum. Downtown self-parking services for your group are also available as an alternative.

ADDITIONAL ITEMS AVAILABLE FOR RENT

subject to availability
(Prices subject to change)

Dance Floor \$100 - 250

depending on the size

Risers \$25 per section

Additional Votive Candles \$1 each

Gold Charger Plates \$2.50 each

BOX HANDLING FEES

Boxes upto 36" x 24" x 24" \$2.50 per box

Larger boxes/display cases \$5 per box

Pallets \$150 per crate

Due to limitations in secured storage space, the Hotel will only accept packages as follows: Boxes/packages may be sent for arrival a maximum of 48 hours prior to group arrival and will be marked with the responsible party's name, group name, plus "Hold for Arrival Date of _____".

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BREAKFAST

BREAKFAST BUFFET PACKAGES

(Minimum 25 Guests)

(10-24 Guests, Additional \$6 per person)

CONTINENTAL BREAKFAST \$20

Breakfast Breads and Muffins
Fresh Sliced Seasonal Fruit

COSMOPOLITAN BREAKFAST \$24

Berry & Yogurt Parfait w/ seasonal berries
and Greek yogurt
Granola with 2% milk *on the side*
Croissant with berry jam *on the side*
Seasonal Whole Fruit

POWER BREAKFAST \$34

Scrambled Farm Fresh Eggs
O'Brien Potatoes
Pork Sausage Links
Hickory Bacon
Breakfast Breads and Muffins
Fresh Sliced Seasonal Fruit Platter

BREAKFAST ADDITIONS

*the following may be added to any breakfast package
all pricing per person unless otherwise noted*

SCRAMBLED FARM FRESH EGGS \$7

HAM & CHEDDAR SCRAMBLE \$9

farm fresh eggs scrambled with ham, cheddar,
onions and peppers

FRITTATA \$8

select:
Ham, Zucchini & Gruyère
Asparagus and Brie
Cheddar and Hickory Bacon

BUILD A BREAKFAST BOWL \$20

scrambled eggs, hash browns, salsa, cheddar
cheese, grilled vegetables, chopped bacon,
chopped sausage

BREAKFAST CHARCUTERIE \$13

thinly sliced prosciutto and soppressata,
mild breakfast cheeses including fromage blanc
and goat cheese, dried apricots, toasted brioche
and pomegranate cranberry chutney

ALMOND FRENCH TOAST \$8

whipped butter and maple syrup

BREAKFAST BURRITO \$12 each

scrambled eggs, sausage, cheddar cheese,
potatoes, in a flour tortilla, individually wrapped,
salsa on the side

BERRY & YOGURT PARFAIT \$7 each

with seasonal berries and Greek yogurt

YOGURT PARFAIT BAR \$8

Greek yogurt, granola, fresh berries,
sliced bananas, walnuts, dried cranberries

BREAKFAST BREADS & MUFFINS \$6

CROSSIANTS \$6

with berry jam on the side

ASSORTED BAGELS \$6

whipped cream cheese

FRESH SLICED SEASONAL FRUIT PLATTER \$9

WHOLE FRUIT \$5

bananas, apples, grapes

GRANOLA & 2% MILK \$6

HARD BOILED EGGS \$24 per dz.

CRISP HICKORY BACON \$7

PORK SAUSAGE LINKS \$7

PORK SAUSAGE & CRISP HICKORY BACON \$10

ROASTED ROSEMARY FINGERLING POTATOES \$5

PESTO O'BRIEN POTATOES \$5

Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

GF - Gluten Free, V - Vegetarian, VG - Vegan



LUNCH BUFFET PACKAGES

(Min 25 Guests / (10-24 Guests, Additional \$8 Per Person)

NORTHWEST LUNCH \$36

Artisan Bread with butter
 Mixed Greens with spiced hazelnuts, chèvre, dried cranberries, sunflower seeds, citrus vinaigrette
 Grilled Chicken Breast with tomatoes and basil jus
 Gruyere and White Cheddar Au Gratin Potatoes

NAPA VALLEY LUNCH \$43

Artisan Bread with butter
 Arugula & Fennel Salad with toasted almonds, balsamic vinaigrette
 Sonoma Chicken with artichokes and chardonnay cream
 Wood Roasted Tri-tip of Beef in pinot demi
 Basil Whipped Potatoes

WILLAMETTE VALLEY LUNCH \$45

Artisan Bread with butter
 Spinach & Pear Salad with blue cheese, pears, citrus vinaigrette
 Seared Hazelnut Chicken in sherry cream
 Grilled Salmon Filet in citrus beurre blanc
 Gratin Yukon Potatoes with gruyere and parmesan

ISLAND OF CAPRI LUNCH \$35

Artisan Bread with butter
 Caprese Salad with fresh tomatoes, mozzarella, basil, oil & vinegar
 Chicken Saltimbocca with prosciutto, mushrooms, sage
 Angel Hair Pasta with fresh tomatoes and pesto

LITTLE ITALY LUNCH \$40

Artisan Bread with butter
 Traditional Caesar Salad with garlic croutons
 Grilled Chicken Madeira with wild mushrooms, tomatoes and Italian parsley in red wine demi sauce
 Vegetable Torte with sautéed vegetables, basil, tomatoes, topped with parmesan cheese

SPANISH RICE BOWL \$30

White Rice and Brown Rice
 Grilled Sliced Chicken Breast
 Warm Seasoned Black Beans
 Sides of: fresh cut tomatoes, onions, and avocado, black olives, sliced jalapeños, shredded cheddar, sour cream, salsa, hot sauce

STREET TACO LUNCH \$35

Tortilla Chips, tomato salsa
 Mole Chicken Tacos
 Carne Asada Beef Tacos with chipotle crema
 Vegetarian Tacos with avocado and black beans
 Sides of: marinated tomatoes, slaw, pickled onions and cojita cheese
 Elote- corn on the cob with lime aioli and cojita cheese

FAJITA BAR \$35

Vine-ripe Tomato & Roasted Corn Salad with cilantro
 Grilled Chicken Fajitas
 Grilled Peppers and Onions
 Sides of: tortillas, sour cream, shredded cheese, salsa
 Cilantro Rice & Black Beans

BENTO BUFFET \$30

Grilled Chicken, Beef and Vegetable Skewers
 Steamed Jasmine Rice
 Sides of: soy sauce, sweet chili sauce, teriyaki sauce

DELI SANDWICH BUFFET \$32

Mixed Greens with crisp vegetables and two dressings
 Garlic Roast Beef Sandwich with cheddar, tomatoes, red leaf, aioli
 Roasted Turkey Sandwich with Swiss cheese, cranberry, mayo, red leaf
 Crisp Veggie Sandwich with hummus and cheddar cheese

COBB SALAD BAR \$30

Artisan Bread with butter
 Mixed Greens and sides of: hard boiled egg, bacon bits, diced chicken, fresh tomatoes, avocado, cucumbers, blue cheese crumbles, blue cheese dressing, balsamic vinaigrette

GARDEN SALAD BAR \$30

ADD herb diced chicken, tofu or baby shrimp \$6
 Artisan Bread with butter
 Mixed Greens and Spinach Leaves
 Sides of: fresh tomatoes, cucumbers, mushrooms, onions, croutons, sunflower seeds, blue cheese crumbles, shredded cheddar, three dressings

SALAD DRESSING OPTIONS

ranch, blue cheese, citrus vinaigrette, balsamic vinaigrette, roasted tomato vinaigrette (vegan, gluten free)

ADD DESSERT

HOUSE BAKED COOKIES / CHOCOLATE BROWNIES / LEMON BARS / BERRY TARTLETS

select two \$5 | three \$7 | four \$10



APPETIZER PACKAGES

SIMPLE RECEPTION \$60

Select six stationary appetizers (options on next page)

THE MINGLER \$70

Select eight passed hors d'oeuvres (options to the right)

SAVORY RECEPTION \$75

Select two passed hors d'oeuvres (options to the right) and six stationary appetizers (options on next page)

GRAND AFFAIR \$85

Select three passed hors d'oeuvres (options to the right) and seven stationary appetizers (options on next page)

PASSED HORS D' OEUUVRES

MINI CRAB CAKES

breaded, with lemon-caper aioli

CRISPY COCONUT SHRIMP

drizzled with sweet chili sauce

WOOD GRILLED SHRIMP SKEWERS

with key lime aioli

SMOKED SALMON MOUSSE

on cucumber with lemon, crème fraîche and dill

APPLE SMOKED SALMON CROSTINI

with onion caper salad

SEARED AHI TUNA ON A PLANTAIN CHIP

with wasabi cream and pickled ginger

MINI RED POTATOES & CAVIAR

topped with crème fraîche, caviar and chives

ASIAN CHICKEN SALAD

on a rice cracker with ginger and sesame seeds

SMOKED CHICKEN, BACON & AVOCADO MOUSSE

on crostini

TENDERLOIN OF BEEF ON BUTTERED BRIOCHE

with blue cheese tapenade

MINI ROASTED POTATO BITES

with chive butter and whipped sour cream

BACON, WRAPPED DATES

with whipped goat cheese

CHÈVRE & FIG JAM CROSTINI

CREAMY BRIE & PESTO CROSTINI

with toasted pine nuts

BRIE & BLACKBERRY CROSTINI

honey drizzle

SPANISH BRUSCHETTA

roma tomatoes, smashed garlic, olive oil on grilled baguette

ROASTED BUTTERNUT SQUASH SOUP SHOTS

topped with crème fraîche

WATERMELON DELIGHTS

whipped chèvre, mint, balsamic drizzle

STUFFED ARTICHOKE HEARTS (vegan)

with cashew mousse

MINI SWEET PEPPERS (vegan)

filled with dried fruit and quinoa

ARTICHOKE & OLIVE TAPENADE (vegan)

with olive oil, capers, and basil on a rice cracker

TAHINI CILANTRO PATE (vegan)

on a savory flax cracker



STATIONARY APPETIZERS

HOT APPETIZERS

CHIPOTLE LIME MARINATED SHRIMP SKEWERS

mango-cilantro salsa

CRISPY COCONUT SHRIMP

with sweet chili sauce

SESAME CRUSTED SALMON BITES

orange miso glaze

BBQ CHICKEN SLIDERS

with roasted red peppers

GINGER MARINATED GRILLED CHICKEN SKEWERS

with peanut sauce

PROSCIUTTO WRAPPED CHICKEN SKEWERS add'1 \$2 pp

brushed with sage oil

BALSAMIC MARINATED GRILLED BEEF SKEWERS

with teriyaki sauce

GRILLED BEEF TENDERLOIN SKEWERS add'1 \$2 pp

in Pinot Noir jus

PETITE BEEF TENDERLOIN WELLINGTON

filled with sun-dried tomatoes and chèvre

STEAK & POTATO BITES

mini potatoes stuffed with Manchego cheese, topped with beef tenderloin and roasted red pepper

BEEF & BLUE SLIDERS

blue cheese and caramelized onions

PULLED PORK SLIDERS

with citrus slaw and smoked tomato aioli

ITALIAN SAUSAGE STUFFED MUSHROOMS

with garlic, parmesan and fresh parsley

PROSCIUTTO "CIGAR"

prosciutto and leeks wrapped in phyllo, sprinkled with parmesan

MINI CARAMELIZED ONION & GRUYÈRE STUFFED POTATOES

BALSAMIC GLAZED STUFFED MUSHROOMS

stuffed with parmesan, garlic breadcrumbs and fresh oregano

COLD APPETIZERS

AHI TUNA SLIDERS

with wasabi mayo and pickled ginger

CHARDONNAY POACHED PRAWN CORDIALS

with armagnac cream and fresh lemon, served individually

THAI BEEF CUPS

phyllo cups filled with rare seared beef, lemongrass, mint

WOOD-GRILLED PROSCIUTTO WRAPPED ASPARAGUS SPEARS

VEGETABLE CRUDITE CUPS

fresh crisp vegetables with creamy herb dip, served individually

WOOD-GRILLED VEGETABLE PLATTER

seasonal vegetables grilled on an open flame, served room temperature with smoked tomato aioli

MEZZE PLATTER

hummus, olive tapenade, feta cheese, stuffed olives, pita bread

DOMESTIC CHEESE PLATTER

a selection of locally sourced cheeses, fresh grapes on the vine, garnished with seasonal berries, crackers

OVEN-ROASTED FRENCH BRIE

French Brie wrapped in a butter crust covered in fresh herbs, baked until crisp, garnished with seasonal fruit, crackers

CAESAR SALAD MARTINI add'1 \$0.75 pp (martini glass)

chopped romaine tossed in house-made caesar dressing, served in a martini glass, garnished with parmesan and croutons

INSALATA CAPRESE SKEWERS

grape tomatoes, fresh basil, mozzarella, balsamic drizzle

VIETNAMESE SALAD ROLLS (vegan)

mint, basil, shiitake mushrooms, and rice noodles wrapped in rice paper, served with peanut sauce

SEASONAL FRUIT PLATTER

WITH LOCAL BERRIES (vegan)

PREMIUM PLATTERS

WINE COUNTRY PLATTER add'1 \$19

chef's selection of cheeses, fig jam, smoked salmon mousse, hazelnuts, fresh grapes on the vine, crostini

PEPPER SEARED AHI TUNA PLATTER add'1 \$20

fresh pacific ahi tuna seared, sliced, served on citrus greens with wasabi aioli and lemon oil

ALDER ROASTED SIDE OF CHINOOK SALMON add'1 \$25

sun-dried tomato sabayon, dill crème fraîche and crackers

CHARCUTERIE BOARD add'1 \$21

select sliced meats and cheeses, spiced nuts, marinated olives, cornichon, onion dip, whole grain mustard, crackers and baguette

Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

GF - Gluten Free, V - Vegetarian, VG - Vegan



PLATED & FAMILY STYLE DINNER

Plated dinner includes:

artisan bread with butter,
choice of one salad, two entrees,
one starch and one vegetable

\$70

ADD AN ADDITIONAL
SIDE OR ENTREE

side \$5 | entree \$10

ADD DESSERT

see additions page for options

**Plated dinner requires guests to
pre-select their entrée choice when
they submit their final guarantee.
The entree count is due 10 days
prior to the event date.*

ENTREES- MAIN COURSE

chicken breast

GRUYÈRE & PROSCIUTTO STUFFED CHICKEN
pan-seared, topped with caper butter

BRONZED CHICKEN BREAST
cajun spiced, topped with mango salsa

MEDITERRANEAN CHICKEN
with artichoke hearts, kalamata olives
and pinenuts, in lemon jus

BALSAMIC ROSEMARY CHICKEN
pan roasted with fresh lemon and rosemary

CHICKEN MADEIRA
wild mushrooms, tomatoes, Italian parsley in
Madeira red wine sauce

fish/seafood

GRILLED NW CHINOOK SALMON
with choice of citrus beurre blanc, lemon-dill
pesto, or blackberry-basil vinaigrette

GRILLED HALIBUT FILET add'l \$10
with fennel and chardonnay cream

GRILLED PRAWN SKEWERS
five grilled prawns on a bamboo skewer
with citrus butter

beef & pork

**BALSAMIC MARINATED & GRILLED
FLAT IRON STEAK**
with choice of chimichurri, sautéed corn, bacon
and scallions, or cabernet demi

GRILLED NY STRIP STEAK (8 oz.) add'l \$8
topped with herb butter

**GRILLED BEEF TENDERLOIN
MEDALLIONS** add'l \$10
with port wine reduction

**PROSCIUTTO WRAPPED GRILLED BEEF
TENDERLOIN** add'l \$12
in black truffle jus

ROASTED PORK TENDERLOIN
with choice of rosemary apple jus or bourbon
molasses butter

vegetarian/vegan

OVEN-ROASTED VEGETABLE WELLINGTON
goat cheese layered with grilled vegetables,
wrapped in a savory pastry, topped with
mushroom and rosemary herb cream

VEGETABLE TORTE
polenta layered with sautéed vegetables, basil,
tomatoes, topped with parmesan

VEGETABLE RATATOUILLE (*vegan*)
eggplant, tofu, zucchini, mushrooms, tomatoes,
toasted almonds

ACORN SQUASH (*vegan*)
filled with quinoa, cranberries and mushrooms

**ROASTED SWEET POTATO AND BLACK BEAN
CAKE** (*vegan*)
with herbs and lemon oil

SALAD COURSE

HAZELNUT SALAD

mixed greens, Oregon hazelnuts, chèvre, dried
cranberries, sunflower seeds, citrus vinaigrette

BUTTER LETTUCE SALAD

toasted pecans, gruyere, champagne vinaigrette

CAESAR SALAD

crisp Romaine, creamy Caesar dressing,
Reggiano Parmesan, garlic croutons

GORGONZOLA & WALNUT SALAD

mixed greens, caramelized walnuts, Gorgonzola
cheese, basil-shallot vinaigrette

WEDGE SALAD *plated only*

iceberg lettuce wedge, crisp bacon, vine-
ripened tomatoes, red onions, blue cheese
dressing, blue cheese

ROASTED BEET & ARUGULA SALAD

mixed greens, goat cheese, hazelnuts,
in champagne vinaigrette

SPINACH & STRAWBERRY SALAD.

spinach and basil leaves, strawberries,
chèvre, pinenuts, balsamic vinaigrette

STARCHES

BASIL WHIPPED POTATOES

ROASTED RED POTATOES

tossed in herbs and sea salt

TRUFFLE SALED NEW POTATOES

OVEN-ROASTED GOAT CHEESE

POLENTA CAKES

with wild mushrooms demi-glacé

WHITE CHEDDAR CREAMY POLENTA

**ORZO PASTA WITH BASIL PESTO AND
OREGON HAZELNUTS**

WILD RICE WITH CURRANTS

LEMON RISOTTO

VEGETABLES

GRILLED ASPARAGUS SPEARS

drizzled with citrus butter

ROASTED ROOT VEGETABLES

tossed in truffle butter or
rosemary sea salt and olive oil

SAUTÉED SEASONAL SQUASH

in brown butter and sage

CARAMELIZED BABY CARROTS

with orange zest

SAUTEED SWEET CORN

with bacon and scallions

SAUTÉED FARM FRESH GREEN BEANS

in lemon thyme butter



BUFFET STYLE DINNER

Buffet style dinner includes
 Domestic bread with butter,
 choice of two entrées, one salad,
 one starch and one vegetable
 \$75

*(Min 25 Guests / (10-24 Guests,
 Additional \$8 Per Person)*

**ADD AN ADDITIONAL
 SIDE OR ENTREE**
 side \$5 | entree \$10

ADD DESSERT
see additions page for options

BUFFET DINNER ENTREES

chicken breast

CHICKEN SALTIMBOCCA

sliced prosciutto, sage, white wine butter, capers

HAZELNUT CHICKEN

sherry cream, Oregon hazelnuts, scallions

CHAMPAGNE CHICKEN

flour dusted, with mushrooms, prosciutto and tarragon cream

BALSAMIC ROSEMARY CHICKEN

pan roasted with fresh lemon, rosemary and balsamic vinegar

PESTO CHICKEN

in pesto cream sauce with sundried tomatoes

fish/seafood

GRILLED NW CHINOOK SALMON

with choice of citrus beurre blanc, lemon-dill pesto or blackberry-basil vinaigrette

GRILLED HALIBUT FILET add'l \$10

with fennel and chardonnay cream

beef & pork

BALSAMIC MARINATED & GRILLED FLAT IRON STEAK

with choice of chimichurri, sautéed corn and bacon salsa or cabernet demi

BRAISED BEEF TIPS

with forest mushrooms and pinot noir jus

GRILLED BEEF TENDERLOIN MEDALLIONS add'l \$10

with port wine reduction

ROASTED PORK TENDERLOIN

with choice of rosemary apple jus or bourbon molasses butter

vegetarian/vegan

OVEN-ROASTED VEGETABLE WELLINGTON

goat cheese, layered with grilled vegetables, wrapped in a savory pastry, topped with mushroom and rosemary herb cream

VEGETABLE TORTE

polenta layered with sautéed vegetables, basil, tomatoes, topped with parmesan

VEGETABLE RATATOUILLE *(vegan)*

eggplant, tofu, zucchini, mushrooms, tomatoes, vegan cheese, whole roasted almonds

ACORN SQUASH *(vegan)*

filled with quinoa, cranberries and mushrooms

ROASTED SWEET POTATO AND BLACK BEAN CAKE *(vegan)*

with herbs and lemon oil

BUFFET SALADS

HAZELNUT SALAD

mixed greens, Oregon hazelnuts, chèvre, dried cranberries, sunflower seeds, citrus vinaigrette

CAPRESE SALAD

vine-ripened tomatoes, mozzarella, fresh basil, balsamic drizzle

CAESAR SALAD

crisp Romaine, creamy Caesar dressing, Reggiano Parmesan, garlic croutons

PEAR & WALNUT SALAD

mixed greens, blue cheese, pears, candied walnuts, citrus vinaigrette

SPINACH & STRAWBERRY SALAD

spinach and basil leaves, strawberries, chèvre, pinenuts, balsamic vinaigrette

CHOPPED WEDGE SALAD

iceberg lettuce, bacon, vine-ripened, tomatoes, red onion, creamy blue cheese

TRADITIONAL MIXED GREEN

crisp cucumbers, carrots, tomato, peas, choice of two dressings citrus vinaigrette, balsamic vinaigrette, creamy blue cheese, ranch, smoked tomato vinaigrette (vegan)

BUFFET STARCHES

GRUYÈRE AND WHITE CHEDDAR AU GRATIN POTATOES

BASIL WHIPPED POTATOES

ROASTED RED POTATOES

tossed in herbs and sea salt

OVEN-ROASTED GOAT CHEESE POLENTA CAKES

with wild mushrooms demi-glacé

ORZO PASTA WITH BASIL PESTO AND OREGON HAZELNUTS

WILD RICE WITH CURRANTS

LEMON RISOTTO

BUFFET VEGETABLES

GRILLED ASPARAGUS SPEARS

drizzled with citrus butter

WOOD-GRILLED SEASONAL VEGETABLES

smoked tomato aioli

SAUTÉED SEASONAL SQUASH

in brown butter and sage

CARAMELIZED BABY CARROTS

with orange zest

SAUTEED SWEET CORN

with bacon and scallions

SAUTÉED FARM FRESH GREEN BEANS

in lemon thyme butter

DESSERTS

BUFFET DESSERTS

*May be added to any buffet lunch or dinner
includes dessert plate and fork/spoon where applicable*

DESSERT PLATTER

house baked chocolate chip cookies / chocolate brownies /
lemon bars / seasonal berry tartlets
select two \$5 | three \$7 | four \$10

PETITE MOUSSE CORDIALS \$7.50

flavors

- chocolate truffle
- lemon custard with berries
- key lime
- carmel custard with sea salt

CHOCOLATE GANACHE CAKE \$9

fresh berry garnish

NEW YORK STYLE CHEESECAKE \$9

berry, chocolate, caramel sauce

CARROT CAKE \$9

MIXED BERRY COBBLER \$9

whipped cream on the side

PLATED DESSERT

*May be added to a plated or family style dinner
includes dessert plate and fork/spoon
\$9*

CHOCOLATE GANACHE CAKE

fresh berry coulis

NEW YORK CHEESECAKE

passion fruit drizzle or caramel cognac fondue

FLOURLESS CHOCOLATE TORTE

fresh berry coulis

CRÈME BRÛLÉE

caramelized sugar and fresh berries

LEMON VERBENA PANNA COTA

Zinfandel syrup, garnished with sugar berries

BERRIES AND CREAM MARTINI add \$1.50

raspberry coulis layered with whipped
mascarpone and seasonal Oregon berries





SNACKS

SNACK PACKAGES

THE REJUVENATOR \$19

dried apricots
raw almonds
blueberries
crisp carrot sticks, hummus and pita bread
oatmeal raisin cookies

THE CLASSIC \$17

fresh whole fruit
trail mix
domestic cheeses with crackers
house baked cookies and brownies

THE MEDITERRANEAN \$17

trio of dips: hummus, olive tapenade
tomato basil bruschetta with grilled baguette
stuffed olives
lemon bars

THE MUNCHIES \$19

tortilla chips and housemade salsa
buttered popcorn
honey roasted peanuts
beef jerky

AFTERNOON TEA \$16

fresh sliced seasonal fruit
tea sandwiches
chocolate covered strawberries
seasonal berry tartlets

SAVORY SNACKS ALA CARTE

TRADITIONAL BUTTERED POPCORN \$6

served in a popcorn bag

TRUFFLE SALTED POPCORN \$6

served in a popcorn bag

NACHOS \$8.50

crisp tortillas chips, melted cheddar and jack cheeses, fresh
diced tomatoes and black olives, served in bamboo boats

CRUDITE CUPS \$8

fresh crisp vegetables with Point Reyes blue cheese mousse, rocket
greens and Italian crisp

VEGETABLE CRUDITE PLATTER \$10

an assortment of the freshest seasonal vegetables, served with herb
dip and hummus

BEEF & CHEDDAR SLIDER \$9

wrapped individually, ketchup and mustard (on the side)

CHIPS & SALSA BAR \$8

corn tortilla chips with tomato salsa, mango salsa and guacamole

SWEET SNACKS ALA CARTE

CARAMEL POPCORN \$6 each

served in a popcorn bag

PETIT FOURS \$36 per dz.

assorted bite-sized decorated dessert cakes

MOUSSE CORDIALS \$7.50

- chocolate truffle
- lemon custard with berries
- key lime
- caramel custard with sea salt

CHOCOLATE DIPPED STRAWBERRIES \$36 per dz.

FRESH BERRY SKEWERS \$6 each

seasonal berries on bamboo skewers, with honey drizzle

SNACK PLATTERS

SWEETS PLATTER \$15

house baked cookies, brownies and chocolate dipped strawberries

DOMESTIC CHEESE PLATTER \$17

locally sourced cheeses, fresh grapes on the vine, garnished with berries, crackers

WINE COUNTRY PLATTER \$19

chef's selection of cheeses, fig jam, smoked salmon mousse, hazelnuts, fresh grapes on the vine, crostini

CHARCUTERIE BOARD \$21

select sliced and cured meats, select cheeses, spiced nuts, marinated olives, cornichons,
onion dip, whole grain mustard, baguette bread and crackers

THE BENSON

PORTLAND

CURIO COLLECTION BY HILTON

NON-ALCOHOLIC BEVERAGES

All Day Beverages	\$ 30
Includes: Orange and Cranberry Juice Regular & Decaf Starbucks Coffee Hot Tea Varieties Assorted Soft Drinks	
Half Day Beverages	\$ 24
Includes: Orange and Cranberry Juice Regular & Decaf Starbucks Coffee Hot Tea Varieties Assorted Soft Drinks	
A La Carte Beverages	
Freshly Brewed Starbucks Coffee & Assorted	
Hot Teas	\$99/gal
Lemonade	\$60/gal
Iced Tea	\$60/gal
Assorted Juices (per Carafe)	\$25/ea
Orange, Cranberry, Grapefruit, Apple	
Assorted Juices (per Gallon)	\$75/gal
Assorted Soft Drinks	\$5 each
Coke, Diet Coke, Sprite	
Bottled Water	\$5 each
Sparkling Water	\$6 each

ALCOHOLIC BEVERAGES

The Deluxe Bar	\$14 H/\$16 NH
Jack Daniels Bourbon Crown Royal Johnnie Walker Red Scotch Beefeater Gin Tito's Vodka Captain Morgan's Rum Sauza Commemorativo	
The Premium Bar	\$16 H/\$18 NH
Grey Goose Vodka Casamigos Blanco Appleton Estate Tanqueray 10 Woodford Reserve Makers Mark Jameson	
Specialty Cocktails	\$ 18 NH
House Wine	\$13 H/\$15 NH
House Red and White Wine	
Pacific Northwest Handcrafted & Imported Beers	\$8 H/\$9 NH
Domestic Beers	\$8 H/\$9 NH
Non-Alcoholic Beers	\$7 H/\$8 NH
Cordials	\$15 H/\$16 NH
Bartender Fee	\$175/Bartender
4 Hour Minimum. One Bartender per Every 75 Guests.	
Additional Hour(s)	\$75/Bartender

In Compliance with Oregon Liquor Control Commission Regulations, Licensed Hotel Staff Must Dispense all Alcoholic Beverages

SERVICE CHARGE

A 24% service charge is added to all food, beverage and audio-visual services. Menu prices and service charge are subject to change.

Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

GF - Gluten Free, V - Vegetarian, VG - Vegan