



THEMED BUFFETS

All Dinner and Lunch Buffets Served with Iced Tea, Coffee, and Water Minimum 20 people | Ages 5-12 half-price | Ages 0-4 no charge

FAJITA FIESTA \$32 Chips and Salsa GF V+ NF Southwest Salad with Black Bean-Corn Relish, Shredded Cheese, & Chipotle Ranch GF V NF Charred Sirloin Steak & Grilled Chicken GF NF DF Sauteed Peppers & Onions GFV+NF Flour Tortillas V+ NF Sour Cream, & Shredded Sharp Cheddar Cheese GF V NF Cilantro Rice & Seasoned Black Beans GF V+ NF **PRANZO** \$30 Caesar Salad NF Herb Grilled Pesto Chicken Breast GF NF Angus Beef Meatballs & Marinara NF Olive Oil Tossed Pasta NF V+ Roasted Seasonal Vegetables GF V+ NF Dinner Rolls NF V DF Shaved Asiago Cheese GF V NF WILLAMETTE VALLEY BBQ \$33 Mixed Green Salad with Buttermilk Ranch & Balsamic Vinaigrette GF V NF DF Herb-Brined Chicken with a Cherry Pinot BBQ Sauce **GF DF NF** Smoked Pork Shoulder GF DF NF Roasted Tri Color Potato Wedges GF V+ NF Seasonal Local Vegetables GF V+ NF Dinner Rolls NF V DF **NORTHWEST PICNIC** \$39 Northwest Salad with Spring Mix, Pickled Onions, Goat Cheese, Candied Hazelnuts, Dried Cherries, & Roasted Shallot-Champagne Vinaigrette V GF Marinated & Grilled Tri Tip with a Tomato, Basil & Onion Relish GF DF NF Grilled Salmon with Sage Browned Butter GF NF

GF – Gluten Free | V – Vegetarian | DF – Dairy Free | NF – Nut Free | V+ – Vegan

Roasted Red Potatoes **GF V+ NF**Seasonal Local Vegetables **GF V+ NF**

Dinner Rolls NF V DF



BRUNCH BUFFETS

All Brunch Buffets Served with Coffee, Hot Tea, & Water Minimum 20 people | Ages 5-12 half-price | Ages 0-4 no charge

BRUNCH	\$34	
Assorted Breakfast Breads V		
Local Seasonal Fruits & Honey Yogurt Sauce GF V NF		
Scrambled Eggs with Sharp Cheddar Cheese, Tomatoes & Chives GF V NF		
Applewood Smoked Bacon & Chicken-Apple Sausage GF NF DF		
Carved Ham with Cherry Pineapple Glaze GF NF DF		
Eggs Benedict with Hollandaise Sauce NF		
Cheese Blintz with Marionberry Jam V NF		
Cottage Potatoes GF V+ NF		
Additional Breakfast Options (priced per person):		
Fruit Juices GF V+ NF	\$2	
French Toast or Marionberry Pancakes V NF	\$4	
Traditional Eggs Benedict NF	\$5	
Bagels, Cream Cheese, & Lox NF	\$5	
Carved Ham with Pineapple Cherry Glaze GF NF DF	\$4	
Breakfast Burritos (Ham, Chicken Apple Sausage or Vegetarian with Cheese, Egg, Potato) NF	\$11	
Breakfast Sandwiches (Ham, Sausage or Vegetarian, English Muffin, Eggs, Cheese) NF		



TRADITIONAL BUFFETS

Please inquire with your catering coordinator for additional menu options not listed below, including vegetarian and vegan options, or if you have any dietary restrictions.

All dinner buffets Include seasonal vegetables and artisan rolls. Iced tea, coffee and water are included at the beverage station. Minimum 20 people | Ages 5-12 half-price | Ages 0-4 no charge

The Carlton

1 Salad, 1 Side, 2 Entrées \$47

The Dundee

2 Salads, 2 Sides, 2 Entrees \$50

The Newberg

2 Salads, 2 Sides, 2 Entrées, 3 Appetizers \$58

SALADS

Baby Field Greens with Heirloom Tomatoes, English Cucumbers, Shredded Tri Color Carrots, & Croutons. Served with Buttermilk Ranch & Balsamic Vinaigrette **GF V NF DF**

Caesar Salad Tangy Caesar Dressing, Artisan Croutons, & Shaved Parmesan NF

Bistro Potato Salad with Baby Tri-Color Potatoes, Tangy Dijon-Mayonnaise Dressing, Free-Range Eggs, Celery, Bermuda Onions, & Scallions. **NF V GF**

 $\textbf{Pasta Salad} \text{ with Feta Cheese, Red Onion, Heirloom Tomatoes, Greek Olives, \& Fresh Basil Tossed in a Hazelnut Pesto Dressing \ \textbf{NF V}$

Northwest Salad with Spring Mix, Pickled Onions, Goat Cheese, Candied Hazelnuts, Dried Cherries, & Roasted Shallot-Champagne Vinaigrette **V GF**

Caprese Salad with Heirloom Grape Tomatoes, Red Onions, Baby Mozzarella, Fresh Basil & Balsamic Vinaigrette **NF V**

Apple Cranberry Slaw Shaved Washington Apples, Dried Cranberries, Green Cabbage, Toasted Almonds, & Roasted Shallot-Champagne Vinaigrette **GF V+**

Fruit Salad Fresh Seasonal Fruits, tossed in a Honey Yogurt and Poppyseed Dressing NF V GF

GF – Gluten Free | V – Vegetarian | DF – Dairy Free | NF – Nut Free | V+ – Vegan



SIDES

Roasted Garlic Mashed Potatoes with Heavy Cream & Sweet Butter NF V GF
Potatoes Au Gratin in a Creamy Bechamel Sauce, Topped with 3-Cheese Blend & Green Onions NF V
Savory Bacon & Herb Bread Pudding with Rustic Breads, Seasoned Custard, & Chives NF
Herb Roasted Tri-Color Potato Blend with Garlic, Rosemary, Thyme & Olive Oil GF V+ NF
Mushroom & Wild Rice Pilaf with Browned Mushrooms & Chives GF V+ NF
Creamy Polenta with Parmesan & Chives GF V NF
Cavatappi Pasta and Cheese Sharp Cheddar & Seasoned Breadcrumbs V NF
Northwest Quinoa Pilaf with Spring Onions, Toasted Almonds, & Dried Cranberries GF V+

ENTRÉES

Fire Grilled Sirloin Steak Red Wine & Garlic Marinade, Served with a Chive Compound Butter GF NF Southwest Flank Steak Cilantro, Tequila, and Garlic Marinated with Charred Pineapple GF NF DF Roasted & Carved NY Strip with a Pinot Demi-Glace & Charred Onions GF NF DF Whiskey Brined Pork Loin with a Blackened Onion and Marionberry Chutney GF NF DF Chicken Florentine with Italian Cheeses, Spinach, Bacon, & Lemon Mornay Sauce GF NF Mirin Brined Chicken Breast with a Pomegranate & Basil-Chili Glaze GF NF DF Chicken Cordon Bleu with Prosciutto, Gruyere, Seasoned Breadcrumbs, & a Dijon Cream Sauce NF Herb Grilled NW Salmon with a Roasted Tomato, Fennel, and Caper Relish GF NF Wild NW Salmon with Beurre Blanc, Parmesan, & Hazelnut-Artichoke Pesto GF NF Wild Mushroom Risotto Cakes with a White Bean Ragout & Wilted Greens GF V+ NF Pasta Primavera Penne Pasta & Seasonal Vegetables with Chardonnay, Butter, & Fresh Parsley V+ NF Quinoa and Fava Bean Stuffed Bell Peppers with a Roasted Shallot and Lemon Coulis GF V+ NF



APPETIZERS & DISPLAYS

* Not Available for Newberg Buffet Package

INDIVIDUAL CHILLED APPETIZERS

Priced per bite. Minimum order – 12 bites

Tomato Bruschetta - Tomatoes, Basil, Garlic & Boursin served on Crisp Baguette Slices V NF Cherry Bruschetta - Dried Cherries, Port Reduction, & Goat Cheese on Crisp Baguette Slices V NF Olive Tapenade Bruschetta - Sicilian Olives, Roasted Garlic, Shallot & Hummus on Crisp Baguette Slices V+ NF Caprese Skewers - Grape Tomatoes, Fresh Mozzarella, Basil, & Balsamic Glaze GF V NF Pinwheels - Spinach Tortilla, Black Forrest Ham or Roasted Turkey, Spring Mix & Sundried Tomato & Dill Spread NF Salmon Mousse Profiterole - Smoked Salmon, Cream Cheese, Candied Lemon, Capers & Dill NF Cucumber Ahi Poke Cups - Tamari, Macadamia Nuts & Lime Crema GF *Scallop & Shrimp Ceviche - Tortilla Cup with Lime, Cucumber & Avocado Crema GF NF Avocado Toast - Sweet Potato Toast, Cashew Cream, Tomato Relish & Vegan Caviar GF V+ Tomato & Feta Frico Cups - Crisp Parmesan Cup, Heirloom Tomato, Balsamic Reduction & Pickled Onion GF V NF Pickled Melon & Capicola Skewer - Chardonnay Brined Melon, Spicy Capicola, Lavender & Basil Honey NF *Charcuterie Cups - Cracker Cup, Cured Meats, Artichoke Hearts, Olives & Fresh Mozzarella NF *Roasted Beet & Orange Tart - Goat Cheese Mousse, Toasted Hazelnuts, & Tarragon Crema V NF	\$2 \$2.25 \$2 \$2 \$2.50 \$2.50 \$3.50 \$2.75 \$3 \$2.50 \$4 \$3.50
INDIVIDUAL WARM APPETIZERS Priced per bite. Minimum order – 12 bites	
Stuffed Mushrooms – Chicken-Apple Sausage, Parmesan, Toasted Bread Crumbs, & Dijon Cream NF Baby Potato Skewers – Fresh Herbs, Roasted Garlic, & Sundried Tomato Cream Drizzle GF V NF Curried Carrots in a Blanket – Honey Glazed Baby Carrots, Flakey Puff Pastry, Yogurt Dipping Sauce V NF Herbed Chicken Skewers – Olive & Tomato Relish, Crumbled Feta, & Roasted Red Pepper Cream GF NF Beef Bulgogi Skewers – Sirloin Steak, Gochujang, Sweet Sesame, Cucumber & Pear Relish GF DF NF Italian Meatballs – Angus Beef Sirloin, Smoked Tomato Marinara, & Parmesan Cheese NF Boursin Stuffed Dates – Pecan Candied Bacon, Medjool Dates, Boursin, Lavender Honey Glaze GF *Pulled Pork Sliders – BBQ Pulled Pork, Bleu Cheese, & Crispy Onions on a Brioche Slider NF Chicken & Waffles – Buttermilk Fried Chicken, Red Hot Spiked Maple Glaze, Cayenne Powdered Sugar NF *Shrimp & Grits – Cheese Grits Tower, Blackened Shrimp, Pimento Cheese, Green Onion GF NF *Achiote Steak Empanada – Grilled Steak, Whipped Potatoes, Corn & Poblano Peppers in a Flakey Crust with a Roasted Tomato Coulis NF *Crab Cakes – Fresh Crab, Toasted Bread Crumbs, Caper Aioli, Candied Lemon NF	\$2 \$2 \$2 \$2.50 \$3 \$2.75 \$3 \$3.75 \$3.50 \$3.75 \$4.25
DISPLAY PLATTERS Serves 25	
Seasonal Fresh Fruit - Variety of Fresh Fruit and Berries with a Honey Yogurt Sauce GF V+ NF Crudité Display - Assorted Seasonal Vegetables with Buttermilk Ranch & Hummus GF V+ NF *Shrimp Cocktail - Large Prawns with Caper Cocktail Sauce, Lemons & Tabasco Sauce NF DF Cheese Board - Assorted International & Domestic Cheeses, served with Crisp Breads, Crackers, Fruits and Jams GF V Artichoke & Spinach Dip - A Blend of Artichokes, Spinach & Cheeses, served Warm with House-made Tortilla Chips and Toasts GF NF Antipasto Platter - Assorted Italian Meats & Cheeses, Artichoke Hearts, Roasted Red Peppers, and Assorted Olives, served with Crisp Breads & Crackers NF Hummus Trio - Traditional Hummus, White Bean & Marionberry, Basil Hummus, & Chipotle Black Bean Hummus,	\$119 \$99 \$135 \$149 \$99 \$129
served with Assorted Fresh Vegetables & Crisps GF V+	マジン



APPETIZERS & DISPLAYS CONT.

APPETIZER PACKAGES

20 person minimum | Packages priced per person | Approx. 5 bites per person

Tailgate Party

Spinach Artichoke Dip with Toasted Bread & Crackers NF
Seasonal Fresh Fruit GF V+ NF
Mini Corndogs with Tangy Remoulade DF NF
Mac & Cheese Bites with Chipotle Rance V NF
Soft Pretzel Bites with Stone Ground Mustard & Cheese Dip V NF
\$11

Mediterranean Riviera

Hummus with Crisps and Toasts **GF V+ NF**Garden Fresh Crudité **GF V+ NF**Falafel with Tzatziki **GF V NF**Spanakopita **V NF**Herbed Chicken Skewers with Tomato, Basil & Caper Relish **GF NF**\$13

Black Tie Soiree

Brie En Croute with Marionberry Jam and Assorted Crisps V NF Shrimp Cocktail with Tangy Caper Cocktail Sauce NF DF Caprese Skewers GF V NF Chicken- Apple Sausage Stuffed Mushrooms NF Crab Cakes with Candied Lemon & Spicy Aioli NF \$20

Fiesta de Familia

Fresh Fried Tortilla Chips, Salsa, Guacamole, & Queso **GF V NF**Tajin Melon Skewers **V+ GF NF**Shrimp & Scallop Ceviche Cups **GF NF**Roasted Corn & Poblano Pepper Quesadillas **V NF**Pork Belly Taquitos with Sour Cream & Pico de Gallo **GF NF**\$16

Sunday Brunch

Everything Bagel Dip with Assorted Toasted Breads & Bagels V NF
Avocado Toast with Cashew Cream, Tomato Relish & Vegan Caviar GF V+
Fresh Fruit Display with Honey Yogurt Sauce GF V+ NF
Chicken & Waffle Skewers with Maple Drizzle NF
Mini Cheese Blintz with Marionberry Coulis V NF
\$16



BAR & BEVERAGE SERVICE

For your convenience, we offer package pricing at a set price per person, per hour of service. All bars will close 30 minutes prior to the scheduled end of the event. To ensure the safety of you and your guests, it is Evergreen Event's policy not to serve hosted shots. Prices are per person; the 20% service charge will be added. Bar set-up and one bartender are included and can accommodate up to 150 guests. Parties of 150 or more will require an additional bartender at \$200. An additional bar setup with bartender is an additional \$500.

Package pricing: Ages 21+: full price | Ages 5-20: \$5 | Ages 0-4: no charge

HOSTED BEER, WINE & COCKTAILS

Includes house spirits, house red and white wine and an assortment of hard seltzers, ciders, microbrew & domestic beers. Non-alcoholic beverages such as juices and soft drinks are offered at the bar. Your choice of *lemonade* or *strawberry lemonade* along with coffee, iced tea and water are offered at the beverage station.

2 hours	\$29 per person
3 hours	\$36 per person
4 hours	\$42 per person

HOSTED BEER & WINE

Includes house red and white wine and an assortment of hard seltzers, ciders, microbrew & domestic beers. Cocktails can be made available for purchase upon request. Your choice of *lemonade* or strawberry *lemonade* along with coffee, iced tea and water are offered at the beverage station.

2 hours	\$25 per person
3 hours	\$30 per person
4 hours	\$35 per person

NO-HOST (CASH) BAR

A No-Host bar with a variety of beer, wine and cocktail options plus sodas and juices made available for purchase by the guest. Setup fee of \$200; price includes bartender.



PREFERRED VENDORS

COORDINATION

 Truly Trusted Events – Bria trulytrustedevents.com | trulytrustedevents@gmail.com | 971.724.5541

 MHEvents – Morgan mheventspdx.com | mheventspdx@gmail.com | 505.263.8211

• Your Perfect Bridesmaid – Kim hello@ypbweddings.com | hello@ypbweddings.com | 503.984.8652

Aisle Ready Events – Jodie
 aislereadyevents.com | jodie@aisleready.com | 317.749.1601

PHOTOGRAPHY

• Joni Loraine Photography – Joni joniloraine.me | joniloraine@gmail.com | 503.851.0319

• Little Daisy Photography – Brit littledaisyphotography.com | hello@littledaisyphotography.com | 503.385.6723

• **Jen Blair Photography** – Jen jenblairphotography.com | jenblairphotography@gmail.com

 Here Today Photography – Natalie heretodayphoto.com | hello@heretodayphoto.com | 210.243.7175

CINEMATOGRAPHY

- **B. Sweet Imagery** Brooke (*she does photography, too!*) bsweetimagery.com | b.sweetimagery@yahoo.com | 360.980.4207
- **Pure Vision Entertainment** Jared (they offer DJ and photobooth services as well!) purevisiondj.com | jared@purevisiondj.com | 503.720.1673
- Wildwood Wedding Films JD wildwoodweddingfilms.com | jd@wildwoodweddingfilms.com | 814.777.7337

MUSIC

• David Efaw Productions – David davidefawpro@gmail.com | 503.229.4393

• Great Beginnings DJ Service – Brandon greatbeginningsdj.com | brandontjaden@gmail.com | 503.998.8768

• A Sound Choice Entertainment – Anthony asoundchoiceentertainment.com | office@asoundchoiceentertainment.com | 503.557.8554

• Event Team Entertainment – Shawn eventteament.com | shawn@eventteament.com | 503.380.9479

• **Guy Meets Girl (Live Music)** – Cody & Alyssa guymeetsgirlofficial.com | guymeetsgirlofficial@gmail.com



OFFICIANTS

• **Diva Matters Ministry** – Rev. Dee Richardson divamattersministry.com | revdee@divamattersministry.com | 503.998.7481

• Mr. Carroll Myers, Pastor – Carroll carrollmyerspastor.com | carroll.myers7@gmail.com | 360.607.8908

WEDDING CAKES

Lux Sucre Desserts – Brandon or Chanelle
 luxsucre.com | brandon@luxsucre.com | 503.694.2321

• Favi's Fabulous Cakes - Favi Instagram @favisfabulouscakes | favisfabulouscakes@gmail.com | 541.980.9582

Dream Cakes – Jo
 dreamcakespnw.com | hello@dreamcakespnw.com | 775.636.5207

SWEET TREATS

• Hungry Hero thehungryhero.com | contact@thehungryhero.com | 503.610.1812

• **1927 S'mores Company** 1927smores.com | sales@1927smores.com | 503.334.8080

• Serendipity Two Ice Cream Trailer serendipityicecream.com/events | mobileserendipitytwo@gmail.com | 503.474.9189

FLORALS

• Flowers For You – Kay flowerspdx.com | 503.318.6677

• **Bella Bloom Florals** – Jeri bellabloomflorals.com | bellabloomflorals@yahoo.com | 503.880.1085

• Wildflowers & Whimsy – Erin wildflowersandwhimsy.net | whimsyfloristry@gmail.com | 503.910.1723

• Songbird Floristry – Robyn songbirdfloristry.com | hello@songbirdfloristry.com | 503.924.7766

EVENT RENTALS & DÉCOR

 Botten's Equipment & Event Rental bottensrental.com | 503.278.4592

• Event Co. eventcopdx.com | 971.282.5080

• Arden Event Collective ardeneventco.com | 503.548.4880

Power of Love Rentals
 powerofloverentals.com | 971.266.3119



STATIONERY & CUSTOM SIGNAGE

 Letters & Dust – Brittany lettersanddust.com | lettersanddustpdx@gmail.com | 503.851.7110

 Hey Halle Chalkboard & Sign Design – Paige heyhalle.com | heyhalle.design@gmail.com | 503.706.1536

• Selkie Stationery – Kailee selkiestationery.com | hello@selkiestationery.com

WEDDING DAY ATTIRE

• Charlotte's Weddings – Wedding Dresses charlottesweddings.com | bridal@charlottesweddings.com | 503.297.9622

• **a&bé bridal shop** – Wedding Dresses aandbebridalshop.com/Portland | 503. 673.2222

• Indochino – Custom Suits (menswear & womenswear) indochino.com/showroom/portlandwashingtonsquare | 971.297.1500

• **Bonobos**- Suits bonobos.com | westendguides@bonobos.com | 503. 577.9305

PHOTOBOOTHS

• Smirk Photobooth Co. – Skylor smirkphotoboothco.com | 503.756.8092

 Ready Set Pose PDX readysetposepdx.com| info@readysetposepdx.com | 971.442.8414

NW Rose Events
 nwroseevents.com| nwroseevents.com| 971.264.0695

ACCOMMODATIONS

 Atticus Hotel atticushotel.com | hello@atticushotel.com | 503.472.1975

• 3rd Street Flats thirdstreetflats.com | 503.857.6248

• Comfort Inn & Suites

choicehotels.com/oregon/mcminnville/comfort-inn-hotels/or177 | 503.472.1700

The Vintages Trailer Resort

the-vintages.com | reservations@the-vintages.com | 971.267.2130

HAIR & MAKEUP

• **Divine Complexions** divinecomplexions.com | 503.757.8280

Blossom & Beauty
 blossomandbeauty.com | 971.3380051