

503.380.7614, catering@southbankkitchen.com

PARTY CATERING MENU

HORS D'OEUVRES

Artisan Cheese, Salami and Fruit

artisan cheeses, molinari salami, olives, dolmas, marcona almonds, artisan crackers, sliced baguette, fresh melons, berries, pineapple, figs and red grapes **3.50/pp**

Vegetable Crudite

colorful assortment of crisp vegetables served with spinach artichoke dip **2.00/pp**

Heirloom Tomato and Basil Bruschetta 2.00/pp

Vegetable Spring Rolls

served with peanut dipping sauce **2.00/pp**

Smoked Salmon Canapes

alder smoked salmon spread topped with fresh dill on pumpernickel squares **2.00/pp**

Pancetta Wrapped Dates Stuffed with Manchego Cheese 2.00/pp

Grilled Tenderloin Steak Crostini

with chimichurri sauce or horseradish aioli **2.50/pp**

Mini Crab Cakes

served with wasabi aioli **2.50/pp**

Gougeres

savory cheese puffs with applewood smoked bacon and chives **2.00/pp**

Stuffed Cremini Mushrooms

with fennel, sun dried tomatoes, garlic, gorgonzola and basil
or with caramelized onion, applewood smoked bacon and gruyere **2.00/pp**

Blue Cheese, Bacon and Local Pear Focaccia 2.00/pp

Spinach and Goat Cheese Tartlets 2.00/pp

SALADS

30.00 serves 10 | 55.00 serves 20 | 80.00 serves 30

Northwest

Zion Farms mixed greens with sliced local pear, blue cheese, candied hazelnuts and dried cranberries
Served with balsamic vinaigrette

Mango and Avocado

Zion Farms mixed greens, sliced fennel, fresh mango and avocado slices
Served with passionfruit dressing

Strawberry and Fennel

Zion Farms mixed greens, baby spinach, sliced fennel and fresh local strawberries
Served with asian vinaigrette

Peach and Tomato

Zion Farms mixed greens, sliced local peaches and pear tomatoes
Served with balsamic vinaigrette

Caprese

Local cherry tomatoes with fresh mozzarella balls and fresh basil tossed with extra virgin olive oil, balsamic vinegar, salt and pepper

Summer

Local shaved corn off the cob, black beans, cherry tomatoes and avocado
tossed with lemon juice, salt + pepper

Roasted Beet

Roasted beets tossed with sliced fennel, orange wedges, goat cheese, extra virgin olive oil, salt + pepper

Sugar Snaps

Fresh sugar snap peas tossed with sesame oil and black sesame seeds

Asian Noodle

Angel hair pasta tossed with peanut sauce and black sesame seeds

Jicama

Fresh jicama tossed with red bell pepper, cilantro and dressing topped with avocado

MAIN ENTREES

Whole Grain Mustard and Honey Glazed Wild Sockeye Salmon 8.00/pp

Sliced Beef Tenderloin with Port Sauce 8.00/pp

Pork Tenderloin with Local Pears and Shallots 8.00/pp

Chicken Piccata

pan seared chicken breast filet with white wine sauce topped with capers **8.00/pp**

Cuban Pork

braised pork served with black beans and rice. **8.00/pp**

BBQ Baby Back Ribs

Marinated and glazed with garlic, rosemary, brown sugar and balsamic vinegar **9.00/pp**

BBQ Pulled Pork Sandwich 8.00/pp

Herb Rotisserie Chicken

draper valley farm chicken brined with herbs and black peppercorn. **13.00 serves 4**

Pasta a la Checca

Bowtie pasta tossed with local cherry tomatoes, fresh basil and garlic **8.00/pp**

Rigatoni with Butternut Squash

Rigatoni with roasted butternut squash, shitake mushrooms, baby spinach and parmesan cheese **8.00/pp**

Bolognese Lasagna

traditional meat lasagna layered with ricotta, marinara and bolognese sauce topped with mozzarella and parmesan cheeses. **40.00 serves 8**

Vegetable Lasagna

spinach and mushroom duxelles layered between pasta sheets with marinara and béchamel sauces, topped with mozzarella and parmesan cheeses. **40.00 serves 8**

Chicken Enchilada

layers of all natural chicken with green tomatillo salsa, cheddar and monterey jack cheeses and corn tortillas. **40.00 serves 8**

SIDES

30.00 serves 10 | 55.00 serves 20 | 80.00 serves 30

Grilled Summer Vegetable Platter

Grilled zucchini, yellow squash, asparagus, red and yellow bell peppers, green onions and mushrooms, tossed with extra virgin olive oil, salt + pepper

Grilled Asparagus**Roasted Root Vegetables**

caramelized with balsamic vinegar and brown sugar

Mashed Potatoes

plain, garlic or basil

Roasted New Potatoes

red and yukons tossed with rosemary, olive oil, salt + pepper

Creamy Polenta

with wild mushrooms and bacon

Quinoa

white and red quinoa with dried cranberries and fresh herbs

Moroccan Couscous

couscous made with chicken stock, cumin and saffron, tossed with butternut squash, zucchini, carrots, onions

Rosemary Orzo

orzo pasta with extra virgin olive oil and fresh rosemary

Ginger Cilantro Rice

jasmine rice with ginger, green onion and fresh cilantro oil

ACCOMPANIMENTS**Artisan breads**

Basket of sliced rosemary olive oil bread and french baguette served with extra virgin olive oil or butter **.75/pp**

DESSERT

Platter of mini artisan cookies, french macaroons, brownie bites, blissful delights, lemon and pecan bars.

30.00 serves 10 | 55.00 serves 20 | 80.00 serves 30 [three pieces pp]

Fresh Fruit Platter

Seasonal fresh melons, berries, pineapple, figs and red grapes

Pies

Apple | Apple with Huckleberries | Bumbleberry | Cherry | Marionberry | Peach | Peach with Huckleberries | Strawberry Rhubarb | Triple Berry | Rhubarb Raspberry | Pumpkin | Pecan | Pumpkin Pecan **22.00 each, serves 8-10**

BEVERAGES**Champagne, Wine and Beer –**

You can purchase through SBK **or** You can provide your own alcohol served by our licensed bartenders

Fresh Brewed Iced Tea**Seasonal Berry Lemonade****San Pellegrino Sparkling Water**

2.00/pp

Caffe Umbria Coffee – Reg and Decaf

served with cream and sugar **2.00/pp**

TERMS

10% gratuity is added to all catering orders. Order must be reserved at least one week prior to event date.

DELIVERY

15.00 – Hood River Area; 25.00 – Odell, Parkdale, Bingen, White Salmon and Underwood