



TownePlace Suites by Marriott – Portland Hillsboro  
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## TownePlace Suites Catering Menu

All Selections Prepared by New Seasons

All items and prices are subject to change

### Hors' d'oeuvres

**MINI QUICHE \$1.50ea**

Miniature, savory tarts with seasonal vegetables. Special requests for fillings gladly accepted.

**SAVORY PESTO PINWHEELS \$1.25ea**

Choose from our homemade pesto with Parmesan cheese and pinenuts, or sun-dried tomato spread. Rolled in a puff pastry pinwheel.

**CROSTINI \$1.25ea**

Toasted rounds of our bakery's organic baguettes with your choice of toppings. Choose from goat cheese and pesto, sun-dried tomato with roasted red pepper, smoked salmon mousse, and more.

**MINI SALMON CAKES \$1.50ea**

One of our most requested entrees in hors d'oeuvre size. Wild line-caught Pacific Northwest salmon blended with onions, scallions, and dill form the base of this outstanding dish. Served with homemade tartar sauce.

**MINI CRAB CAKES \$2.00ea** (prices subject to market fluctuation)

Andrew's famous Kona-style crab cakes, seasoned with ginger, basil, mint, and cilantro.

**FALAFEL \$1.00ea**

Our version of this Middle Eastern specialty combines organic garbanzo beans with herbs and spices and is pan-fried to a golden brown. Served with a tangy cucumber yogurt sauce.

**CHICKEN SKEWERS \$1.50ea**

Boneless chicken breast marinated in your choice of Thai barbecue, Singapore curry, or Spanish pincho seasonings.

**BEEF SKEWERS \$1.50ea**

Tender Oregon Country Beef marinated in your choice of Thai barbecue, Singapore curry, or Spanish pincho seasonings.

**CHICKEN WINGS \$4.49lb**

Always a crowd pleaser. Choose from Thai barbecue, Singapore curry, Spanish pincho, or traditional barbecue sauces.

**SWEET & SOUR OR SWEDISH MEATBALLS \$4.99lb**

A simple and delicious hors d'oeuvre made with our homemade sweet and sour sauce or Andrew's traditional white sauce. Just reheat & serve.

**Dips**

<b>Hummus</b>	<b>\$3.99lb</b>
<b>Spinach Dip</b>	<b>\$3.99lb</b>
<b>Artichoke Dip</b>	<b>\$6.99lb</b>
<b>Caramelized Shallot Dip</b>	<b>\$3.99lb</b>
<b>Smoked Salmon</b>	<b>\$9.99lb</b>
<b>Chopped Liver</b>	<b>\$7.99lb</b>

**Entrees**

**CHICKEN QUARTERS \$4.99lb**

Rocky chicken, grown on an all vegetarian feed without antibiotics. Available in assorted varieties including Thai barbecue, Cuban adobo, Mediterranean, mustard stout, fennel lick'n good, and old-fashioned barbecue.

**CORNISH GAME HENS \$5.99lb**

Cornish game hens, moist and succulent, with your choice of Thai barbecue, Singapore curry, or Spanish pincho seasonings. (Subject to availability)

**CHICKEN MARBELLA \$8.99lb**

A great Spanish dish of boneless Rocky chicken breast, dried fruits, olives, and capers in a slightly sweet, slightly tart sauce.

**CHICKEN PARMESAN \$9.99lb**

Tender, boneless Rocky chicken breasts, lightly breaded and topped with our homemade tomato sauce, mozzarella, and Parmesan cheese.

**SLOW-COOKED DUCK WITH OLIVES \$5.99pp**

A sumptuous dish of duck legs, slowly braised with onions, celery, garlic, and fresh herbs with a white wine, green olive sauce. Served with oven-roasted or garlic mashed potatoes. (Subject to availability)

**ROASTED PORK LOIN \$5.99pp**

Tender and succulent boneless pork loin oven-roasted with an herb or mustard coating. Served with oven-roasted or garlic mashed potatoes. (Subject to availability)

**GRILLED TOFU \$5.49lb**

Organic tofu, grilled and topped with your choice of teriyaki sauce, Thai barbecue sauce, Asian plum sauce, peanut sauce or old-fashioned barbecue sauce..

**INDIVIDUAL QUICHE \$3.99ea**

These individual (5") quiche are available with a variety of fillings including spinach and mushroom, asparagus, and traditional quiche Lorraine.

**CAESAR SALAD \$3.95pp**

With grilled chicken **\$5.95pp**

With wild-caught, smoked salmon **\$6.95pp**

**TUNA NIÇOISE SALAD PLATTER \$5.95pp**

This classic composed French salad is perfect for spring or summer entertaining. Made with albacore tuna, new potatoes, green beans, ripe tomatoes, hard-boiled egg, Niçoise olives, and our balsamic dressing.

**LEMON PEPPER CHICKEN SALAD \$5.95pp**

This inspired salad from Hawaii includes wild greens, carrot, daikon, sprouts, Chinese egg noodles and grilled, lemon pepper seasoned, boneless Rocky chicken. Served with a creamy Asian sesame dressing.

**SALMON FILLETS Market Price**

Wild-caught Pacific Northwest salmon available in a variety of preparations, including poached, pesto crusted, Moroccan, barbecued, and Asian glazed. Gently reheat and serve. Available for cold buffets too.

**SALMON CAKES \$2.99ea**

Made with wild-caught, Pacific Northwest salmon, red onions, scallions, fresh dill, and a touch of whole grain mustard.

**BEEF BOURGUIGNONNE \$7.99lb**

The classic French dish of tender chunks of Oregon Country beef braised with red wine and mushrooms. Hearty and warming.

**VEGETARIAN LASAGNE ½pan:\$35.00 full pan:\$70.00**

Our lasagne is a one dish meal, rich with our homemade, organic tomato sauce and cheeses. A half pan serves 8 to 10 people. A full pan serves 15 to 20.

**LASAGNE WITH MEAT SAUCE ½pan:\$40.00 full pan:\$75.00**

Bolognese meat sauce made with Oregon Country Beef and organic tomatoes make up the hearty base to our homestyle lasagne. Half pan serves 8 to 10 people. Full pan serves 15 to 20.

**EGGPLANT PARMIGIANA ½pan:\$30.00 full pan:\$60.00**

Olive oil and garlic sautéed eggplant steaks layered with cheeses and our homemade, organic tomato sauce, baked golden brown. Half pan serves 8 to 10 people. Full pan serves 15 to 20.

## Platters

**FRESH FRUIT PLATTER \$2.50pp**

The freshest fruits of the season, cut and artfully arranged.

**CHEESE PLATTER \$2.50pp**

A selection of regional and imported cheese with a fresh fruit garnish.

**FRUIT & CHEESE PLATTER \$3.50pp**

A bountiful platter of premium regional and imported cheese, paired with the freshest fruits of the season.

**VEGGIES & DIPS \$2.50pp**

A beautiful presentation of seasonal fresh vegetables (raw & blanched) and our homemade dips.

**GRILLED VEGETABLES \$3.50pp**

Fresh seasonal vegetables, lightly marinated, grilled and seasoned with just a hint of aged sherry vinegar.

**ANTIPASTI PLATTER \$4.50pp**

A tantalizing selection of cured meats, cheeses, olives, and roasted and/or marinated vegetables.

**MEZZA PLATTER \$4.50pp**

A selection of Middle Eastern specialties including hummus, baba ghanoush, falafel, dolmas, and wedges of spanikopita.

**LOX PLATTER \$6.50pp**

Pacific Northwest, nitrite-free, kosher, Nova-style, lox with whipped cream cheese (plain & herbed) and thinly sliced baguettes.

**CHARCUTERIE PLATTER \$6.50pp**

A selection of pates, mousses, and cured meats, garnished with cornichons and served with a selection of condiments.

**GRILLED CHICKEN BREAST PLATTER \$4.50pp**

Boneless Rocky chicken breast, marinated, grilled, and thinly sliced. Served with a selection of sauces. Great for hors d'oeuvres or as an entrée for a buffet. (Entrée portions priced slightly higher)

**DELI PLATTER ½sandwich: \$3.45pp whole: \$5.45pp**

The best of our sliced meats, cheese, lettuce, tomatoes, onions, and condiments. Everything you need to make your own sandwiches. Served with a selection of our freshly baked organic breads.

**SANDWICH PLATTER half: \$3.45pp whole: \$5.45pp**

A selection of pre-made sandwiches, ready to serve.

**BOX LUNCHES \$7.95ea**

Your choice of a sandwich from our sandwich menu, chips, cookie, and a soda. Small side of potato salad or coleslaw can be substituted for chips. Available without soda for \$7.45 each.

**A \$5.00 CHARGE PER PLATTER WILL BE ADDED TO  
PLATTER ORDERS FOR FEWER THAN EIGHT PEOPLE.**

## Platters

**ASSORTED BARS & COOKIES \$1.99ea**

**PARFAITS \$3.95ea**

Choose from seasonal berry parfaits with lemon mousse, white cake, and fresh berries; or chocolate parfaits with chocolate mousse, chocolate cake, whipped cream, and chocolate shavings.

**CHOCOLATE TRUFFLE CAKE \$6.99ea**

Serves 4 to 8.

**BREAD PUDDING ½pan: \$25.00 full pan: \$50.00**

Our homemade bread pudding is rich and satisfying. A half pan will serve 9 to 12 people.

**TIRAMISU ½pan: \$25.00 full pan: \$50.00**

Delicate lady fingers laced with organic espresso and layered in whipped mascarpone cream with chocolate shavings. Heavenly. A half pan will serve 9 to 12 people.