



CATERING MENU

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A close-up photograph of several golden-brown cinnamon rolls with a thick swirl of cinnamon and sugar filling. The rolls are piled together, and a sprig of eucalyptus leaves is placed on the right side for decoration. The background is softly blurred, showing more rolls and greenery.

Centrally located in the
mid-Willamette valley,
we serve Oregon from
the Coast to the Cascades

EVENTS & DELIVERY

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V - Vegetarian GF- Gluten-Free VG - Vegan
GF+ - Gluten Free w/ additional charge and/or substitutions.
Please note that while ingredients are gluten-free,
recipes are not made in a gluten-free facility.

APPETIZERS

Minimum 3 dozen per item unless specified

LIGHT & CRISPY BITES

\$24/dozen

- Creamy Spinach Artichoke Phyllo Cups (V)
- Buffalo Chicken & Bleu Cheese Phyllo Cups

PUFF PASTRY ROULETTES

\$30/dozen *Minimum 2 dozen

- Smoked Salmon, Onion, Capers, and Dill Cream Cheese
- Roasted Vegetable (V)
- Ham and Swiss Cheese

FRESH BAKED CROSTINIS

\$30/dozen

- Caramelized Fennel, Goat Cheese, Pomegranate Reduction, and Honey Drizzle (V)
- Bruschetta- Marinated tomatoes, fresh basil, and herbed cream cheese

SPECIALTY PLATTERS

10-15 guests - \$60, 25-30 guests - \$100

- Sliced Fresh Fruit (GF, VG)
- Veggies and Ranch (V, GF)
- Meat, Cheese, and Crackers

SASSY BITES

\$28/dozen

- Meatballs with Apricot Bourbon BBQ Glaze
- Breaded Mac & Cheese Bites- served with sweet chili sauce
- Coconut Chicken- served with sweet chili and Thai peanut sauces (GF+)
- Falafel Patties with Tzatziki and Pickled Onions (V, GF)
- Polenta Bites with Guacamole and Roasted Tomatoes (VG, GF)

SASSY SKEWERS

\$26/dozen

- Seasonal Fruit (VG)
- Caprese (V)

\$32/dozen

- Firecracker Shrimp Cocktail
- Teriyaki Chicken or Beef Skewers (GF)

MEDITERRANEAN MEDLEY

10-15 guests - \$80, 25-30 guests - \$150

Hummus, feta, olives, tomatoes, pepperoncini, cucumber, and naan bites (V)



*These items may include raw or undercooked meat. Consuming raw or undercooked meats & eggs may increase your risk of foodborne illness especially if you have a medical condition.

ENTRÉE SELECTIONS

Prices are per guest - Minimum order of 10 per entrée selection, and includes choice of one starch and one vegetable. 2nd entrée available at price of higher priced selection.

Peppered Flank Steak (GF)

Peppercorn-crusted flank steak with a decadent brandied cream sauce. \$29

SOUTHWEST STEAK (GF)

WITH CHIMICHURRI

Seasoned flank steak grilled and sliced. Served with a poblano chimichurri. \$28

SMOKED BEEF BRISKET (GF)

House-smoked, Texas-style beef brisket. \$29

BRAISED SHORT RIBS

WITH DEMI GLACE

Slow-cooked short ribs with classic demi-glace. \$35

SMOKED PORK LOIN (GF)

WITH SMOKEY RASPBERRY GLAZE

Smoked pork loin served with a tangy raspberry bbq sauce. \$22

ROASTED PORK LOIN

A LA FORESTIERE

Roasted pork loin in a mushroom demi-glace. \$20

SMOKEHOUSE BBQ (GF)

House-smoked and hand-pulled. Choice of pork or chicken. \$18

PARMESAN CHICKEN (GF+)

Herbed panko and parmesan crusted chicken with piccata cream sauce. \$22

STUFFED CHICKEN SUPREME (GF)

Statler-style chicken breast stuffed with spinach, sun-dried tomato, and cotija cheese. \$24

PERUVIAN CHICKEN (GF)

Seasoned bone-in chicken marinated and roasted. Served with traditional Aji Verde sauce. \$23

HERB-CRUSTED FILLET (GF)

Lightly breaded strips of cod served with a tomato basil relish. \$24

ORANGE BALSAMIC SALMON (GF)

Salmon fillet roasted with a balsamic-orange marmalade. \$28

PORTOBELLO MUSHROOM

CASSOULET (GF, VG)

Savory stew of garlic, white beans, and portobello mushrooms. Sprinkled with gluten-free panko bread crumbs and baked. \$18

RATATOUILLE (GF, VG)

A mix of eggplant, zucchini, bell pepper, onion, tomato, chickpeas, and herbs. \$18

PLANT-BASED JAMBALAYA (VG)

Traditional-style classic jambalaya with vegan sausage. \$20

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SIDE SELECTIONS

One starch and one vegetable per entrée
Salads and rolls available for additional cost per guest

STARCH

One selection for the group.

- Garlic Mashed Potatoes (GF, V)
- Tri-Color Roasted Baby Potatoes (GF, VG)
- BBQ Baked Beans (GF, VG)
- Refried Pinto Beans (GF, VG)
- Southwest Black Beans (GF, VG)
- Almond Rice Pilaf (VG)
- Mushroom Risotto (V)
- Spanish Rice (GF, VG)
- Mac and Cheese (V)

Additional selection \$4

VEGETABLE

One selection for the group.

- Honey Glazed Carrots (GF, V)
- Charred Broccoli (GF, VG)
- Honey Roasted Bacon Brussels Sprouts (GF)
- Roasted Vegetable Medley (GF, VG)
- Parmesan Zucchini Corn (GF, V)

Additional selection \$4



ADD A SALAD

GARDEN SALAD (GF, V)

Mixed greens with roasted heirloom tomato, cucumber, and red onion. Served with Ranch and House Italian dressings. \$3.50

CAESAR SALAD (GF+)

Crispy romaine and parmesan cheese. Tossed with Caesar dressing. \$3.50

SPINACH WALDORF (V)

Spinach with candied walnuts, dried cranberries, gorgonzola, and sliced red onion. Tossed with house-made vinaigrette. \$4

ABC SALAD (V)

Arugula, shaved brussels sprouts, and roasted cauliflower tossed with citrus vinaigrette and topped with goat cheese, roasted hazelnuts and smoked tart cherries. \$4

COUNTRY COLESLAW (GF, V)

Crisp red and green cabbage with carrots. Tossed with a creamy tangy dressing. \$3

ADD A ROLL

- Freshly Baked Dinner Roll
- Freshly Baked Herb Cheese Wheat Roll
- Jalapeno Cheddar Cornbread
- Slider Rolls (2 per person)
- Garlic Parmesan Breadstick

Additional selection \$1.50

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BREAKFAST

Minimum order of 10 per combo. Available all day

BISCUITS & GRAVY

Two freshly baked biscuits with sausage gravy, scrambled eggs, and choice of protein. \$17

ALL-AMERICAN (GF)

Scrambled eggs, red potatoes, and choice of protein. \$14

LOADED BREAKFAST BURRITOS (GF+)

Flour tortillas stuffed red potatoes, eggs, cheese, ham, bacon and sausage. Served with salsa and sour cream. \$14

SNACK BURRITOS

Flour tortilla with eggs, cheese, and ham.
Served with salsa and sour cream

CONTINENTAL (GF+)

Assorted bagels and sweet breads, diced fresh fruit, and coffee. \$9

QUICHE

Fresh-baked quiche. Serves 6 guests.
Choice of Ham & Cheese, Three Cheese, or-
Broccoli and Cheese. \$26

ASSORTED MINI QUICHE

Assortment of fresh-baked mini-quiche. Includes Three Cheese, Broccoli & Cheese, Ham and Cheese \$20/dozen

PARFAIT BAR

Honey greek yogurt with crunchy granola and fresh berries. \$8

CINNAMON ROLLS

Freshly baked cinnamon rolls served with cream cheese frosting. \$25/pack of 6

STICKY BUNS

Freshly baked cinnamon rolls served with a gooey pecan coating. \$25/pack of 6

A LA CARTE SELECTIONS

- Assorted bagels and sweet breads \$4
- Gluten-Free Banana Bread \$3
- Fresh Diced Fruit \$4
- Ham and Swiss Cheese Roulettes
\$30/dozen (2 dozen minimum)
- Scrambled or Hard-boiled eggs \$2 each
- Plant-Based Scrambled Eggs available for additional fee.

PROTEIN SELECTIONS

- Two breakfast sausage links
- Two slices of bacon
- Two plant-based sausages
(Additional protein \$2/piece)



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BUFFET LUNCHES

Minimum order of 10 per meal. Served disposable buffet style.

BASIC BARBECUE (GF)

Choice of Smoked Shredded Chicken or BBQ Pulled Pork. Served with BBQ baked beans and country coleslaw. \$18

TACO OR FAJITA BAR (GF+)

Traditional Taco Bar or Chicken Fajita Bar with accompanying toppings. Served with Refried Beans. \$18

Add Homemade Guacamole \$2.50

PASTA BAR

Al dente fusilli with choice of Marinara or Alfredo sauce. Served with garden salad and garlic breadsticks. \$15

Add julienned chicken breast or Italian meatballs \$5

BAKED POTATO BAR (GF)

Large baked potatoes with sour cream, butter, salsa, broccoli, green onion, bacon, and cheese. Served with vegetarian chili and garden salad. \$16

CHEF SALAD BAR (GF)

Tossed greens, julienned ham and turkey, hard-boiled egg, shredded cheese, tomato, red onion, olive, and cucumber. Served with house Italian and Ranch dressing. \$16

SANDWICH MEAL DEAL

Deli sandwich on freshly baked Italian bread with lettuce, tomato, and pickle. Served with chips, fruit, and a cookie. Choice of Turkey, Ham, Mesquite Chicken, Caprese, or Vegan Chicken Breast. \$14

Add Cheese \$0.75

Make Gluten Free \$1.00

WRAP MEAL DEAL

Wraps in a large flour tortilla. Served with chips, fruit, and a cookie. Choice of Caesar, Club, Chicken Salad, Buffalo Chicken, or Vegan Chicken. \$14

Make Gluten Free \$1.00



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DESSERTS & BEVERAGES

Half-gallon selections typically serve 8-10 guests.

SASSY DESSERTS

Fudge Brownie \$2.50
Lemon Bars \$2.50
Freshly Baked Cookie \$0.75
House-Made Vegan Cookie \$1.50

SWEETLY BAKED CUPCAKES

Freshly Baked Cupcakes \$42/dozen
Mini Cupcakes \$24/dozen
Gluten-Free Cupcakes \$48/dozen
(limited flavors)

| CUPCAKE FLAVORS | FROSTING FLAVORS |
|--------------------|---------------------|
| Chocolate | Chocolate |
| Vanilla | Vanilla |
| Champagne | Cream Cheese |
| Strawberry | Raspberry |
| Lemon | Peanut Butter |
| Carrot | Espresso |
| Butter Pecan | |
| Red Velvet | |

SWEETLY BAKED DESSERT BARS

Small \$2, Medium \$3, Large \$4

FLAVORS
Strawberry Almond
Salted Caramel Toffee
Chocolate Chip Cookie
Lemon
Red Velvet

If no flavors are selected, an assortment will be provided

Delivery and setup fees may apply
For custom cakes, contact Sweetly Baked directly:
503.508.2444
Christine@sweetlybaked.net

LOCALLY ROASTED COFFEE

Locally roasted from Odolla Coffee Roasters.
\$18/half gallon

HOUSE-MADE LEMONADE

Made with real lemons. \$12/Gallon

INFUSED LEMONADE

Our classic house-made lemonade infused with fruity or floral flavor. Choice of Strawberry, Raspberry or Lavender.
\$20/Gallon

OREGON BERRY PUNCH

A house-made blend of Northwest berries (blueberry, raspberry, and marionberry.)
\$20/Gallon

FRESHLY BREWED ICED TEA

\$12/Gallon

JUICE

Choice of Orange, Apple, or Cranberry.
\$2/bottle

NON-ALCOHOLIC

Soda, Seltzer Water, or Water. \$2 each

Please note: half-gallon selections typically serve 8-10 guests. gallon selections serve 16-18

STAFFING FEES

APPETIZER ONLY BUFFET SERVICE

Under 100 guests - \$1.50/guest per hour

100 + guests - \$1/guest per hour

LIMITED SERVICE

Includes staffing to monitor food and beverage buffet tables only.

Under 100 guests - \$2/guest per hour

100 + guests - \$1.75/guest per hour

FULL SERVICE

Includes monitoring and clearing tables and dining room

Under 100 guests - \$3/guest per hour

100 + guests - \$2.50/guest per hour

DIAMOND PLATED

TABLE SERVICE

Includes serving and clearing tables.

Under 100 guests - \$4/guest per hour

100 + guests - \$3/guest per hour

Passed appetizers - \$4/guest per hour

Additional services include: cake cutting, champagne toast, table setup, cleanup and garbage removal. Please contact our Event Specialists to discuss fees.

EQUIPMENT, RENTALS & OTHER FEES

PALM LEAF PACKAGE

Includes compostable Palm plates, napkins, compostable flatware, Bamboo serving utensils, mints, salt & pepper. \$2/guest

RENTAL EQUIPMENT

Stainless Steel Chafers \$18

Coffee Airpots \$2.50

Coffee Urns \$12.50

Cold Beverage Dispensers \$21

DISPOSABLE EQUIPMENT

Palm Leaf Plates \$1.50

Paper Cake Plates \$.10

Disposable Chafers & Fuel (2hr) \$20

VENUE SITE VISITS

We are preferred vendors at multiple locations throughout the valley. If your event happens to be at a private residence or a venue that is not on our list, a site visit will be required prior to a final quote. \$50/hr including travel time.

ADDITIONAL INFORMATION

STAFFED EVENTS

- To secure your event date, a 25% deposit on the current proposal is required.
- To ensure a smooth event, we require a final consult two weeks before your event. Your Event Specialist will contact you approximately one month prior to your event to schedule the consult.
- All changes must be submitted no later than 10 days prior to the final event with a signed contract.
- Changes after 10 days will be honored on a case-by-case basis and will be subject to a late fee of 5% (minimum \$10).
- Final payment is due 2 days prior to the event.
- If no payment is received 10 days post event, a 19% finance charge will be assessed on the unpaid balance.
- Cancellations must be received in writing. Refunds are based on the number of days prior to the event.
- Staffing minimum 4 hours. Minimum staffing charge is \$50.
- Saturdays and Sundays between May 1 and Sept 30 are considered Premium dates and will have an additional 10% charge on all Food and Beverage with a minimum of \$500 on Saturdays and \$250 on Sundays.
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DELIVERY/PICK UP

- For safety reasons, all deliveries will be made to the door of a private residence or business reception area ONLY. It does not include any setup or delivery to any kitchen, patio, break area, conference room, or other area past front door or reception desk.
- All Setup of delivered items requires an additional fee and must be preordered.
- All sales become final and must be paid for when submitted. No refunds given on cancellations or changes.
- Delivery and pick up fees vary depending on location.
- For delivery and pick up, we offer complimentary disposable plates, napkins, flatware, serving utensils, and condiments upon request only. Premium serveware is available at an additional cost.
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DIETARY NEEDS

We are happy to work with you to meet dietary needs. Please call to discuss accommodations.

OUR GUARANTEE

We take great pride in the quality of our food and service. If you are dissatisfied with the product or service, please let us know as soon as possible so we can correct it.

Order online for Pickup and Delivery

