



# Venue in a Box

## Catering Menus

2023

## Venue in a Box Catering

At Venue in a Box we wish to supply a complete catering package designed to be delicious and affordable while making your event special and memorable.

The following are some of our more popular menus. Items can be combined to create the perfect menu for your event. We can accommodate a variety of your guest's dietary needs with vegetarian, vegan and gluten-free menu items.

We supply the following items at no additional charge:

- Menu planning and consultation
- All serving equipment
- Punch, coffee, tea and water included with all menus

Menu Prices:

- Price listed is for the menu items, plates, flatware and service equipment.
- Service staff is additional.
- An 18% service charge is added to each catering order.
- Staff gratuity is at your discretion.
- Menu prices depend on market availability and the price of available products. We will work diligently to keep prices as noted and will notify you if there are significant market price variations.

Please call us for a complete proposal. Additional menus are available upon request.

503-438-8545

See additional menus, photos and information on our website at:

[www.VenueinaBox.net](http://www.VenueinaBox.net)



## Reception Buffet

### Herb Roasted Chicken

Tender breasts of chicken, locally sourced, baked and accented with herbs

- and / or -

### Sautéed Beef Tenderloin Tips

Slow roasted beef tenderloin tips served with mushrooms and a beef demi glace sauce

- and / or -

### Honey Roasted Ham

Sliced and served with a tangerine and pineapple sauce

### Oregon Salad

Baby greens mixed with strawberries, roasted hazelnuts and Tillamook blue cheese served with a strawberry balsamic vinaigrette

### Ravioli & Spinach Salad

Four-cheese filled raviolis sprinkled with a balsamic vinaigrette and topped with thin slices of sun dried tomatoes and baby spinach

### Candied Orange Carrots

Carrots baked with brown sugar, butter and orange zest

### Fresh Seasonal Fruit Display

Fresh fruits of the season beautifully arranged

### Artisan Breads

A selection of petite rolls served with butter

### Roasted New Potatoes

New potatoes roasted with olive oil and French herbs

## Italian Pasta Bar Buffet

### Traditional Caesar Salad

Chopped Romaine tossed in a traditional Caesar dressing with Parmesan and herbed croutons

### Italian Vegetables

Zucchini, carrots, broccoli and artichoke hearts steamed, brushed with a garlic butter and garnished with fresh chopped parsley

### Fresh Focaccia Bread

Fresh focaccia breads served with a Pesto Butter

### Rotelle Marinara

Rotelle Pasta tossed in a light marinara sauce

### Tortellini Pesto with Chicken

Cheese Filled tortellini served with an addictive creamy pesto sauce

### Pasta Sides

Pasta toppings include fresh grated Parmesan, red pepper flakes, roasted garlic, black olives, chopped basil, Kalamata olives and chopped tomatoes



## Mediterranean Reception

### Chicken Kabobs

Chicken marinated in olive oil, lemon juice and spices

### Sexy Beef Kabobs

Beef marinated in Mediterranean spices

### Mediterranean Vegetables

A mixture of vegetables garnished with chopped basil

### Rice Pilaf

Jasmine Rice prepared with a hint of sweetness

### Mediterranean Salad

Spinach with Feta, mint, diced tomatoes, diced red onions, cucumbers and blackberries offered with a balsamic dressing

### Flat Bread

Brushed with olive oil and sea salt

### Sauces & Toppings

Add your preferred flavors with the following

Tahini Sauce   Chopped Parsley   Crumbled Feta

Tzatziki Sauce   Diced Tomatoes   Chopped basil

## Hawaiian Island Buffet

### Kalua Pork

tender pork, marinated with a kalua sauce, wrapped in banana leaves and slow roasted

### Ono Chicken

Traditional Hawaiian chicken marinated and grilled

### Mac

Island Style Mac Salad

### Island Rice

Coconut rice with a hint of sweetness

### Tropical Fruit Platter

A mixture of seasonally fresh fruits presented in a stunning display

### Shredded Tropical Salad

Shredded cabbage tossed with pineapple and nuts served with a sesame dressing and topped with crunchy noodles

### Hawaiian Rolls

Hawaiian Rolls served with Macadamia butter



## South of the Border Buffet

### Pollo Loco Loco

Grilled and roasted chicken marinated in Mexican spices and grilled

### Carnitas

Slow Roasted and shredded pork

### Tamales

Chicken, Pork and/or Cheese & Jalapeño tamales

### Spanish Rice

Jasmine Rice with peppers and tomatoes

### Refried Beans

Home style refried beans

### Tropical Fruit Salad

A selection of seasonally fresh fruits

### Tortillas

Warmed Flour & Corn Tortillas

### Condiments y algunas otras cosas

Delicious additions to your meal including

Guacamole    Shredded Cheddar Cheese

Peppers    Olives    Sour Cream

## Holiday Buffet

### Oregon Salad

Baby greens mixed with strawberries, offered with sides of roasted hazelnuts, craisans, blue cheese, croutons and assorted dressings

### Roasted Turkey

Roasted breast of turkey sliced and served with a traditional turkey gravy

### Roasted Tofurky

Roasted breast of free range Tofurky sliced and served with a traditional vegan gravy

### Candied Orange Carrots

Carrots baked with brown sugar, butter and orange zest

### Holiday Stuffing Traditional & gf/ Vegan

Traditional Holiday Stuffing or glisten-free & vegan stuffing

### Artisan Breads

A selection of petite rolls served with butter

### Mashed Potatoes

Potatoes blended with butter & sour cream  
(Vegan option provided as well)

### Holiday Treats

Holiday cookies, bars & other tempting treats



## Hors d'oeuvre Buffet

### Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

### Cheese Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sun-dried tomatoes  
Served with garlic brushed crostinis

### Baked Brie

French brie topped with marmalade and wrapped in flaky pastry, baked until brown and delicious

### Bruschetta

Crisp crostinis topped with a blend of diced tomatoes, basil and garlic. Drizzled with aged balsamic

### Apple, Walnut and Cranberry Salad

a delicious and popular salad

### BBQ Meatballs

Chicken meatballs baked in a blackberry bbq sauce

### Teriyaki Chicken Skewers

Marinated chicken served on a skewer with a spicy orange sauce

## Hors d'oeuvre Reception

### Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

### Pesto & Sun-dried Tomato Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sun-dried tomatoes, served with crostinis

### Tortilla Wrap Pinwheels

Turkey or ham tortilla roll-ups with basil and lettuce brushed with a sun-dried tomato aioli and cut into pinwheels

### Vegetable Crudite Display

A beautiful display of fresh and pickled vegetables offered with nuts and a selection of Greek olives

### Artichoke Dip

A delicious hot artichoke dip offered with baked garlic baguette slices

### Mini Quiche Tartlets

Miniature flaky tarts filled with cheddar quiche



## Elegant Hors d'oeuvre Reception

### Mini Crab cakes

Topped with lemon aioli

### Prawns on Ice

Jumbo prawns presented in an ice bowl and offered with lemons and cocktail sauce

### Chicken Skewers

Brushed with a Teriyaki glaze

### BBQ Bourbon Meatballs

Glazed with a bourbon bbq sauce

### Cheese & Charcuterie Cascade

Gourmet cheeses presented with sliced Italian meats, olives and pickles presented in a multi-level cascade and offered with gourmet crackers, cocktail breads and breadsticks

### Bruschetta

Garlic toasted crostini topped with diced tomato and basil

### Tomato, Basil and Mozzarella

Served on a skewer with a light balsamic vinaigrette

### Quiche Lorraine

Assorted manicure quiches