



CATERING

BREAKFAST AND BRUNCH

Minimum of 25 guests

Viking Buffet

Scrambled eggs with cheddar cheese and scallions. Smoked bacon and pork sausage links. Grilled Yukon potatoes with caramelized onions and peppers. Seasonal fresh fruit and pastries. Chilled orange and cranberry juice, hot coffee, and hot tea to drink.

\$25.00 per person

Boxer Buffet

Ricotta cheese blintzes with berry sauce. Scrambled eggs with mushrooms, tomatoes, and spinach. Sausage links and smoked bacon. Grilled Yukon potatoes, caramelized onions and peppers. Seasonal fresh fruit and pastries. Chilled orange and cranberry juice, hot coffee, and hot tea to drink.

\$27.00 per person

Northwest Scramble Buffet (vegetarian)

Scrambled Eggs with mushrooms, spinach, tomatoes, cheddar cheese. Yukon Gold potatoes with caramelized onions, peppers, and fresh herbs. Pastries with chilled orange and cranberry juice, hot coffee and hot tea.

\$20.00 per person

Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.

(503) 357-3684 | primetime.adrian@gmail.com | primetimefg.com/catering