

The **OREGON** GRILLE

Party Menu

Butlered Hors'doeuvres

(\$3.50 per piece)

Smoked Salmon

Mini Quiche

Crab and asparagus

Goat Cheese Tart

Grilled Shrimp Cocktail

(\$4.00 per piece)

Lobster Corn Cake

Tenderloin Tips

Mini Crab Cake

Fruit & Cheese Display

(\$7.50 per person)

Vegetable Crudités

(\$6.00 per person)

The OREGON GRILLE

Appetizers & Soups

(Select three if less than 30 guests ~ select two if over 30 guests)

Lobster Bisque • \$11

Beef Barley Soup • \$8

Clams Casino • \$13

Grilled Oysters

Lemon butter and chives • \$13

Lobster Corn Cake • \$15

Grilled Shrimp Cocktail • \$13

Asparagus Risotto • \$10

Prosciutto crisps, red pepper butter

Salads

(Select two if less than 30 guests ~ select one if over 30 guests)

Mixed Greens

Assorted baby lettuce, cucumber, carrot, red onion, grape tomatoes, vinaigrette • \$8

Caesar

Ciabatta croutons, asiago, roasted garlic dressing • \$9

The Oregon

Belgian endive, watercress, button mushrooms, granny smith apple,
hearts of palm, vinaigrette • \$10

Kurtz

Bibb lettuce, Roquefort cheese, chopped egg, house smoked chicken breast,
tomato, cucumber, pumpkin seeds, vinaigrette • \$11

Prices & Menu selections subject to change

The OREGON GRILLE

Lunch Party Menu

Entrees

(Select three if less than 30 guests ~ select two if over 30 guests)

Creole Peacemaker

Fried oysters on a toasted baguette with tartar sauce, cheddar cheese and bacon · \$11

Shrimp Salad Sandwich

Large Gulf Shrimp · \$13

Teriyaki Chicken Sandwich

Grilled pineapple, sweet potato fries · \$12

Warm Lobster Salad

Julienne vegetables, watercress, truffled brioche, buttery-lemon flavored vinaigrette · \$22

Pan-Fried Rainbow Trout

Diced potato, artichoke hearts, mushrooms, capers, lemon and butter · \$18

Jumbo Lump Crab Cake

Tartar sauce and fruit salsa · \$18

Chicken Madrilena

Chicken dipped in egg with garlic, parsley and parmesan, sautéed and served over orzo and smoked tomato butter · \$17

Grilled Organic Chicken Breast

Sweet potato puree, broccoli, thyme jus · \$14

Grilled Sirloin

8 oz with crispy onions and broccoli florets · \$20

Grilled Tenderloin

6 oz with crispy onions and broccoli florets · \$26

Side Dishes

(Served family style)

Garlic Mashed Potatoes \$7 Julienne Fries \$7 Asparagus \$8
Mushrooms \$6 Green Beans \$7 Broccoli \$7 Creamed Spinach \$7 Crispy Onions \$5
Black Truffle Macaroni & Cheese \$10

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The OREGON GRILLE

Brunch Party Menu

Entrees

(Select 3 if less than 30 guests, select 2 if over 30 guests)

The Grille Classic

Crab hash with sliced grilled tenderloin, poached eggs,
béarnaise and red pepper sauce · \$17

Classic Eggs Benedict

Poached eggs, grilled ham, English muffins, hollandaise, home fries · \$12

Pain Perdu

French toast scented lightly with orange and vanilla, served with honey or maple syrup,
choice of bacon or sausage · \$12

Lobster and Macaroni Casserole

Chunks of lobster blended with cream, shallots,
pasta and cheddar cheese, oven baked · \$21

Teriyaki Chicken Sandwich

Grilled pineapple, sweet potato fries · \$12

Jumbo Lump Crab Cake

Tartar sauce and fruit salsa · \$18

Chicken Madrileña

Chicken dipped in egg with garlic, parsley and parmesan, sautéed
and served with orzo and smoked tomato butter · \$17

Grilled Sirloin

8 oz with crispy onions and broccoli florets · \$20

Grilled Tenderloin

6 oz with crispy onions and broccoli florets · \$26

Please only one egg entrée

Side Dishes

(Served family style)

Garlic Mashed Potatoes \$7 Julienne Fries \$7 Asparagus \$8 Mushrooms \$6
Green Beans \$7 Broccoli \$7 Creamed Spinach \$7
Crispy Onions \$5 Black Truffle Macaroni & Cheese \$10
Home Fries \$3 Link Sausage \$6 Applewood Smoked Bacon \$5

Prices & Menu selections subject to change

The OREGON GRILLE

Dinner Party Menu

Entrees

(Select three if less than 30 guests ~ select two if over 30 guests)

12 oz Filet Mignon • \$44

8 oz Filet Mignon • \$35

Free Range Veal Rib Chop

Rubbed with olive oil, fresh rosemary and garlic • \$42

Medallions of Beef

Tenderloin with Zinfandel sauce and sliced mushrooms • \$36

Grilled Organic Chicken Breast

Black Truffle macaroni and cheese, brussel sprout leaves with bacon and parmigiano,
thyme jus • \$28

Jumbo Lump Crab Cakes

With tartar sauce and spicy fruit salsa • \$36

Pan-Fried Rockfish

Crab hash and Delmarva salsa • \$36

Grilled King Salmon

With watercress risotto and smoked tomato butter, parmesan • \$38

8 oz Filet Mignon & Crab Cake • \$49

4 oz Filet Mignon & Crab Cake • \$36

Side Dishes

(Served family style)

Garlic Mashed Potatoes \$7 Julienne Fries \$6 Asparagus \$8
Mushrooms \$6 Green Beans \$7 Broccoli \$7 Creamed Spinach \$7
Crispy Onions \$5 Black Truffle Macaroni & Cheese \$10

Please remind your guests jackets are required for gentlemen

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The OREGON GRILLE

Dessert Menu

(Select two)

New York Style Cheese Cake · \$8

Raspberry coulis

Espresso Chocolate Cake

Raspberry coulis · \$7

Blueberry Slump

Baked blueberries with a dumpling-like topping served with

Haagen-Dazs vanilla ice cream · \$7

Hazelnut Citrus Cake

Lemon curd, blueberry compote · \$7

Vanilla Ice Cream

Haagen-Dazs · \$5

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