



Party Menu

Butlered Hors'doeuvres

(\$3.50 per piece)

Smoked Salmon

Mini Quiche

Crab and asparagus

Goat Cheese Tart

Tenderloin Tips

Lobster Corn Cake

Grilled Shrimp Cocktail

(\$4.00 per piece)

Baby Lamb Chop

Mini Crab Cake

Fruit & Cheese Display

(\$6.00 per person)

Vegetable Crudités

(\$6.00 per person)

The OREGON GRILLE

Party Menu

Appetizers & Soups

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

Lobster Bisque • \$10

Beef Barley Soup • \$8

Clams Casino • \$13

Grilled Oysters

Lemon butter and chives • \$13

Lobster Corn Cake • \$13

Grilled Shrimp Cocktail *Mkt*

Asparagus Risotto • \$10

Prosciutto crisps, red pepper butter

Party Menu

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* • \$9

Kurtz

*Bibb lettuce, Roquefort cheese, chopped egg, house smoked chicken breast,
tomato, cucumber, pumpkin seeds, vinaigrette* • \$10

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

Marinated Chicken Sandwich

Tasso ham, swiss cheese, dijonnaise · \$10

Warm Lobster Salad

Julienne vegetables, watercress, truffled brioche, buttery-lemon flavored vinaigrette · \$21

Crusted Atlantic Halibut

Mushroom risotto, baby squash, red pepper relish · \$18

Pan-Fried Rainbow Trout

Diced potato, artichoke hearts, mushrooms, capers, lemon and butter · \$16

Jumbo Lump Crab Cake

Tartar sauce and broccoli-slaw · \$18

Chicken Madrilena

Chicken dipped in egg with garlic, parsley and parmesan, sautéed and served over orzo and smoked tomato butter · \$16

Crispy 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 \$5 Julienne Fries \$5 Asparagus \$7

Mushrooms \$5 Green Beans \$6 Sugar Snap Peas \$6

Broccoli \$6 Creamed Spinach \$5 Crispy Onions \$4

Black Truffle Macaroni & Cheese \$10

Prices & Menu selections are subject to change

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 · \$18*

Marinated Chicken Sandwich

Tasso ham, swiss cheese, dijonnaise · \$10

Jumbo Lump Crab Cake

Tartar sauce and broccoli slaw · \$18

Chicken Madrileña

*Chicken dipped in egg with garlic, parsley and parmesan, sautéed
and served with orzo and smoked tomato butter · \$16*

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 \$5 Julienne Fries \$5 Asparagus \$7 Mushrooms \$5
Sugar Snap Peas \$6 Green Beans \$6 Broccoli \$6 Creamed Spinach \$5
Crispy Onions \$4 Black Truffle Macaroni & Cheese \$10
Home Fries \$3 Sausage \$4 Bacon \$4*

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 · \$43

8 oz Filet Mignon · \$34

Veal Rib Chop

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

Medallions of Beef

Tenderloin with Zinfandel sauce and sliced mushrooms · \$36

Crispy Organic Chicken Breast

Black Truffle macaroni and cheese, brussel sprout leaves, 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 Atlantic Salmon

With watercress risotto and smoked tomato butter, parmesan · \$33

Crusted Atlantic Halibut

Celeriac Puree, sugar snap peas, grape tomatoes, lemon and caper sauce · \$36

8 oz Filet Mignon & Crab Cake · \$49

4 oz Filet Mignon & Crab Cake · \$34

Side Dishes

(Served family style)

Garlic Mashed Potatoes \$7 Julienne Fries \$5 Asparagus \$8

Mushrooms \$6 Sugar Snap Peas \$7 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

Prices & Menu selections are subject to change

The **OREGON** GRILLE

Dessert Menu

(Select two)

Baileys Cheese Cake

Chocolate ganache, cranberry compote · \$8

Double Chocolate Cake

Rich flourless cake served with a Grand Marnier sauce · \$7

Key Lime Pie

Made from real Key Lime Juice and topped with whipped cream · \$7

Savarin

Yeast cake poached in Grand Marnier syrup, with lemon curd and fresh raspberries · \$7

Vanilla Ice Cream

Haagen-Dazs · \$5

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