

The OREGON GRILLE

Party Menu

Butlered Hors'doeuvres

(\$3.50 per piece)

Grilled Shrimp Cocktail

Smoked Salmon

Baby Lamb Chops

Tenderloin Tips

Lobster Corn Cake

Fruit & Cheese Display

(\$6.00 per person)

Vegetable Crudités

(\$6.00 per person)

Appetizers & Soups

(select three if under 30 guests ~ select two if over 30 guests)

Shrimp Bisque \$9

Beef Barley Soup \$7

Grilled Oysters \$12

Lemon butter and chives

Pan-Fried Lobster Corn Cake \$13

Grilled Shrimp Cocktail \$13

Clams Casino \$12

Chilled Asparagus \$10

Roasted red peppers, shaved parmesan and olive oil

Salads

(select two if under 30 guests ~ select one if over 30 guests)

Mixed Greens \$7

A blend of assorted baby lettuce with cucumber, carrot, red onion and cherry tomatoes

Caesar \$8

Traditional recipe created by Caesar Cordini and served in his restaurant located in Tijuana, Mexico

The Oregon \$9

Belgian endive, watercress, mushrooms, apple and hearts of palm with vinaigrette

Kurtz \$9

Bibb lettuce, Roquefort cheese, chopped egg, julienne smoked chicken, tomato, cucumber, toasted pumpkin seeds and vinaigrette

Prices & Menu selections subject to change

The OREGON GRILLE

Lunch Party Menu

Entrees

(select three if under 30 guests ~ select two if over 30 guests)

Creole Peacemaker \$11

Fried oysters on a toasted baguette with tartar sauce, cheddar cheese and bacon

Shrimp Salad Sandwich \$13

Large Gulf Shrimp

Grilled Breast of Chicken Sandwich \$8.50

With Monterey Jack Cheese and honey mustard

Warm Lobster Salad \$21

With julienne vegetables, watercress, truffled brioche and buttery-lemon flavored vinaigrette

Grilled Chilean Sea Bass \$18

Sautéed broccolini in garlic and olive oil, potato gnocchi and roasted red pepper

Pan-Fried Rainbow Trout \$16

Diced potato, artichoke hearts, mushrooms, capers, lemon and butter

Jumbo Lump Crab Cake \$18

Tartar sauce and broccoli-slaw

Chicken Madrilena \$14

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

Grilled Breast of Free Range Chicken \$14

On grilled zucchini topped with aged feta cheese, kalamata olives and diced tomato

Grilled Sirloin \$20

8 oz with crispy onions and broccoli florets

Grilled Tenderloin \$26

6 oz with crispy onions and broccoli florets

Side Dishes

(served family style)

*Garlic Mashed Potatoes \$5 Julienne Fries \$4 Asparagus \$6
Mushrooms \$5 Baked Potato \$5 Green Beans \$6
Broccoli \$5 Creamed Spinach \$5 Crispy Onions \$4*

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The OREGON GRILLE

Brunch Party Menu

Entrees

The Grille Classic \$16

Crab hash with sliced, grilled tenderloin, poached eggs, béarnaise sauce and roasted red peppers

Eggs Benedict \$12

Created at Delmonico's Steakhouse in New York, this classic dish places poached eggs on grilled ham with English muffins, topped with hollandaise. Served with home fries

Eggs Florentine \$12

Poached eggs on puff pastry filled with creamed spinach and topped with hollandaise

Pain Perdu \$12

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

Lobster and Macaroni Casserole \$18

Chunks of lobster blended with cream, shallots, pasta and cheddar cheese, then baked

Grilled Breast of Chicken Sandwich \$8.50

With Monterey Jack cheese and honey mustard

Jumbo Lump Crab Cake \$18

Tartar sauce and broccoli slaw

Chicken Madrilena \$14

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

Vegetable Napoleon \$13

Sautéed onions, peppers, mushrooms, broccoli and sugar snap peas on puff pastry with buffalo milk mozzarella

Grilled Sirloin \$20

8 oz with crispy onions and broccoli florets

Grilled Tenderloin \$26

6 oz with crispy onion and broccoli florets

Please only one egg entrée

Side Dishes

(served family style)

Garlic Mashed Potatoes \$5 Julienne Fries \$4 Asparagus \$6

Mushrooms \$5 Baked Potato \$5 Green Beans \$6

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

Home Fries \$3 Sausage \$4 Bacon \$5

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The OREGON GRILLE

Dinner Party Menu

Entrees

(select three if under 30 guests ~ select two if over 30 guests)

12 oz Filet Mignon \$43

8 oz Filet Mignon \$32

Veal Rib Chop \$42

Rubbed with olive oil, fresh rosemary and garlic

Medallions of Beef \$36

Tenderloin with Zinfandel sauce and sliced mushrooms

Grilled Breast of Free Range Chicken \$28

On grilled zucchini topped with aged feta cheese, kalamata olives and diced tomato

Jumbo Lump Crab Cakes \$36

With tartar sauce and spicy fruit salsa

Pan-Fried Rockfish \$36

Crab hash and Delmarva salsa

Grilled Salmon \$32

With watercress risotto and smoked tomato butter

Grilled Chilean Sea Bass \$38

Sauteed broccolini in garlic and olive oil, potato gnocchi and roasted red pepper butter

8 oz Filet Mignon & Crab Cake \$49

4 oz Filet Mignon & Crab Cake \$34

Side Dishes

(served family style)

Garlic Mashed Potatoes \$6 Julienne Fries \$5 Asparagus \$7

Mushrooms \$6 Baked Potato \$6 Green Beans \$7

Broccoli \$6 Creamed Spinach \$7 Crispy Onions \$5

Please remind your guests jackets are required for gentlemen

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The **OREGON** GRILLE

Dessert Menu

(select two)

Mocha Praline Cheese Cake \$7

A rich dark and light marbled cheesecake of coffee and hazelnut

Double Chocolate Cake \$7

Rich flourless cake served with a Grand Marnier sauce

Key Lime Pie \$7

Made from real Key Lime Juice and topped with whipped cream

Chocolate Terrine \$7

Marbled bittersweet and white chocolate

Vanilla Ice Cream \$5

Haagen-Dazs

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