



Unico US Bancorp Tower/30th Flr.
111 SW Fifth Avenue
Portland, Oregon 97204

Private Dining ■ Appetizer Receptions

One of each item per person.

City Grill Reception

Crab & Shrimp Stuffed Mushrooms

Oven roasted with mozzarella & Parmesan cheese in a pesto mornay sauce.

Asian Chicken Potstickers

Seared chicken potstickers with ginger plum sauce.

Teriyaki Chicken Rice Paper

Spring Rolls

With Thai chili vinaigrette dipping sauce.

\$12 Per Person

Hazelnut Crusted Goat Cheese

Crisply breaded goat cheese and garlic crostini.

Fresh Vegetable Platter

Assortment of seasonal vegetables with blue cheese vinaigrette dipping sauce.

Seasonal Fresh Fruit Platter

Seasonal fruits and berries arranged in a beautiful display.

City Grill Seafood Reception

Chilled Poached Jumbo Prawns

With sambal cocktail sauce.

Pacific Northwest Oysters

On the half shell with mignonette and sambal cocktail sauce.

Combination Maguro & Sake Nigiri Sushi

With wasabi, soy, and pickled ginger.

Smoked Salmon Canapés

With Dijon cream cheese and fennel on water crackers.

\$22 Per Person

Dungeness Crab Cakes

Pan seared with panko crumbs and Key Lime beurre blanc.

Crab & Shrimp Stuffed Mushrooms

Oven roasted with mozzarella & Parmesan cheese in a pesto mornay sauce.

Pepperbacon Wrapped Sea Scallops

With beurre blanc, Port wine reduction, and steamed leeks.

California Rolls

With wasabi, soy, pickled ginger.

City Grill Signature Reception

Thai Lemon Grass Beef Tenderloin Satay

Marinated beef tenderloin grilled with rayu chili oil and cilantro soy.

Dungeness Crab Cakes

Pan seared with Key Lime beurre blanc.

Prosciutto Wrapped Asparagus and Brie Cheese

Served chilled with Dijon lemon aioli.

Teriyaki Chicken Rice Paper Spring Rolls

With Thai chili vinaigrette dipping sauce.

California Roll Sushi

With wasabi, soy, and pickled ginger.

\$24 Per Person

Asian Chicken Potstickers

Seared chicken potstickers with ginger plum sauce.

Dungeness Crab Endive Spears

Fresh crab, mango, avocado, and Belgian endive.

Imported & Domestic Cheese Tray

An assortment of hard and soft cheeses served with a variety of breads and crackers.

Fresh Vegetable Platter

Assortment of seasonal vegetables with blue cheese vinaigrette dipping sauce.

Seasonal Fresh Fruit Platter

Seasonal fruits and berries arranged in a beautiful display.

503 450-0030
Fax: 503 525-5265
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PCG-BQ-1-711



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Private Dining - Appetizers

Hors d'oeuvres priced per dozen.

Cold

Chilled Poached Jumbo Prawns

With sambal cocktail sauce. \$30

Gorgonzola Crostini

With Gorgonzola cheese and sweet onions caramelized with balsamic vinaigrette. \$12

Teriyaki Chicken Rice Paper

Spring Rolls With Thai chili vinaigrette dipping sauce. \$18

Cherry Tomato & Buffalo Mozzarella

Skewers With fresh basil, extra virgin olive oil, and balsamic vinegar. \$16

Smoked Salmon Canapés

With Dijon cream cheese and fennel on water crackers. \$23

Dungeness Crab Endive Spears

Fresh crab, mango, avocado, and Belgian endive. \$28

Seared Beef Tenderloin on Crostini

With roasted red pepper, olive tapenade, basil pesto, and horseradish cream. \$39

Chilled Asian BBQ Chicken

Served on crisp wontons with shiitake mushrooms and green onions. \$22

Prosciutto Wrapped Asparagus and Brie Cheese

With Dijon lemon aioli. \$24

Seared Hawaiian Ahi on Crisp Wontons

Seared rare with hot mustard, wasabi mayonnaise, and daikon sprouts. \$34

California Roll Sushi

With wasabi, soy, and pickled ginger. \$16

Hot

Dungeness Crab Cakes

Pan seared with panko crumbs and Key Lime beurre blanc. \$42

Crab & Shrimp Stuffed Mushrooms

Oven roasted with mozzarella & Parmesan cheese in a pesto mornay sauce. \$32

Asian Chicken Potstickers

Seared chicken potstickers with ginger plum sauce. \$22

Tomato Basil Bruschetta

Oven roasted roma tomatoes with fresh basil, balsamic vinaigrette, and mozzarella. \$18

Pepperbacon Wrapped Sea Scallops

With beurre blanc, Port wine reduction, and steamed leeks. \$40

Hazelnut Crusted Goat Cheese and Crostini

Crisply breaded goat cheese and garlic crostini. \$22

Baked Brie Cheese (serves 25)

In a puff pastry crust with apricot marmalade and sliced Fuji apples. \$62

Prosciutto Wrapped Prawns

Seared with lemon beurre blanc and fresh dill. \$36

Thai Lemon Grass Beef Tenderloin Satay

Marinated beef tenderloin grilled with rayu chili oil and cilantro soy. \$30

Pan Seared Shrimp & Lobster Shu Mai

Dim sum style dumplings with mandarin citrus glaze, sesame seeds, and scallion curls. \$38

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Private Dining - Platters

Small platters serve approximately 12 guests

Medium platters serve approximately 24 guests

Large platters serve approximately 48 guests

Seasonal Fresh Fruit Platter

Seasonal fruits and berries arranged in a beautiful display with sweet crème fraîche.

Small \$49 Medium \$97 Large \$192

Fresh Vegetable Platter

Assortment of seasonal vegetables with blue cheese vinaigrette dipping sauce.

Small \$38 Medium \$75 Large \$148

Imported & Domestic Cheese

An assortment of hard and soft cheese served with a variety of bread and crackers.

Small \$49 Medium \$97 Large \$192

Combination Cheese & Seasonal Fresh Fruit Platter

Imported and domestic cheese with assorted fruit, sweet crème fraîche, artisan bread, and crackers.

Small \$58 Medium \$115 Large \$228

Antipasto Platter

Prosciutto, Genoa salami, provolone, kalamata olives, roma tomatoes, grilled zucchini, asparagus, pepperoncini, red peppers, and pearl onions. Served with a variety of bread and deluxe water crackers.

Small \$55 Medium \$109 Large \$216

Maki Sushi (rolls) Platter

California rolls, spicy tuna rolls, Oregon rolls, and Hawaiian rolls served with wasabi, soy sauce, and pickled ginger.

Small \$38 (24 pieces) Medium \$75 (48 pieces) Large \$148 (96 pieces)

Nigiri Sushi Platter

Maguro (ahi), hamachi (yellowtail), sake (salmon), and unagi (eel) with wasabi soy sauce and pickled ginger.

Small \$63 (24 pieces) Medium \$125 (48 pieces) Large \$248 (96 pieces)

Combination Sushi Platter

The best of maki (rolled) and nigiri sushi. California rolls, spicy tuna rolls, and Oregon rolls with maguro, sake, hamachi, and unagi sushi. Served with wasabi, soy sauce, and pickled ginger.

Small \$49 (29 pieces) Medium \$97 (58 pieces) Large \$192 (116 pieces)

Chilled Seafood Platter

Poached prawns, raw oysters, smoked salmon, and marinated fresh Puget Sound mussels arranged on ice with sambal cocktail sauce.

Small \$75 Medium \$149 Large \$296

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The size of your party
determines the number of
entrées you can choose:

Up to 30 guests, select 3 entrées.
31-60 guests, select 2 entrées.
Over 60 guests, select 1 entrée.

You will need to provide a
guaranteed entrée count three
days in advance if you select
more than one entrée.

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Private Dining ■ Dinner

All dinners include: One starter choice. Each entrée includes starch and fresh vegetables, fresh baked bread, and hot coffee and tea service.

Soup & Salad

Select a cup of soup or a salad.

Soup of the Day Today's scratch made soup of the day.

Signature Fisherman's Cioppino Soup

Fresh Tossed Baby Field Greens With champagne vinaigrette, roma tomatoes, feta, cucumber, and hearts of palm.

Classic Romaine Caesar Salad With garlic Parmesan croutons, lemon anchovy Caesar dressing, and shaved Reggiano cheese.

Traditional Iceberg Wedge Salad With roma tomatoes, sweet red onions, and blue cheese vinaigrette.

Hood River Apple, Hazelnut, and Gorgonzola Salad Willamette Valley field greens, Hood River apples, Gorgonzola cheese, candied hazelnuts, and champagne vinaigrette.

Mango & Macadamia Nut Salad Baby field greens, mizuna, and Belgian endive tossed in mango macadamia vinaigrette.

Wilted Spinach Salad with Pistachio Crusted Chèvre Tossed in warm balsamic vinaigrette with pancetta and honey glazed walnuts.

Entrée Selections

Steak Choices

Served with garlic mashed potatoes and fresh vegetables.

Filet Mignon 7 ounces. \$56

New York Steak 10 ounces. \$56

Rib Eye Steak 14 ounces. \$54

Prime Rib (15 guest minimum) 12 ounces \$38

Served with rosemary au jus.

Seafood Choices

Seared Coho Salmon With blood orange ponzu, scallion, Thai sweet & sour, and steamed rice. \$35

Miso Glazed Salmon With caramelized Port wine reduction and beurre blanc sauce. \$35

Jade Pesto Seared Alaskan Halibut Pan seared with cilantro scallion pesto, lomi-lomi tomatoes, wokked Asian vegetables, and steamed rice. \$38

Dungeness Crab Crusted Butterfish Oven roasted with a savory crab crust, saffron caper sauce, and garlic mashed potatoes. \$36

Hawaiian Mahi Mahi with Papaya Salsa With banana curry coconut sauce, Thai sweet & sour sauce, and steamed rice. \$34

Dungeness Crab Cakes in Key Lime Beurre Blanc With seasonal vegetables and garlic mashed potatoes. \$35

Flatiron Seared Blackened Ahi Tuna Seared rare with hot soy mustard, beurre blanc, shiitake glaze, wokked bok choy vegetables, and steamed rice. \$39

Roasted, Grilled, & Sautéed Choices

Macadamia Nut Crusted Chicken Breast Vanilla infused passion fruit sauce and Thai sweet & sour. \$30

Fresh Spinach & Mozzarella Stuffed Chicken Breast With garlic mashed potatoes, spinach, mozzarella, sweet onions, and mornay sauce. \$30

Herb Garlic Rubbed Grilled Pork Tenderloin With garlic mashed potatoes, apricot marmalade, and Thai sweet & sour sauce. \$30

Braised Boneless Beef Short Ribs Chinese soy glaze, seasonal vegetables, and garlic mashed potatoes. \$45

Sun-Dried Tomato-Pesto Ravioli Sun-dried tomatoes, pesto, caramelized onions, Parmesan and ricotta wrapped in soft basil dough with pesto mornay cream sauce. \$29

Steak & Seafood Combinations

Served with garlic mashed potatoes and fresh vegetables.

Please select one of the following, representing the entire group.

Filet & Salmon With peppercorn demi-glace, mango ginger salsa, and Thai sweet & sour sauce. \$59

Filet & Crab Cake With peppercorn demi-glace and Key Lime beurre blanc. \$59

Filet & Scampi Prawns With peppercorn demi and garlic tomato and herb butter sauce. \$59

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Unico US Bancorp Tower/30th Flr.
111 SW Fifth Avenue
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Private Dining ■ Dinner Buffet

Mediterranean Style

All buffets include: Hot coffee and tea service, bread and butter, and dessert.

Minimum 15 guests. \$46 Per Person.

Menu Includes

Appetizers

Cherry Tomato & Buffalo Mozzarella Skewers With fresh basil, extra virgin olive oil, and balsamic vinegar.

Prosciutto Wrapped Prawns Seared with lemon beurre blanc and fresh dill.

Salads

Classic Romaine Caesar Salad With garlic Parmesan croutons, lemon anchovy Caesar dressing, and shaved Reggiano cheese.

Fresh Tossed Baby Field Greens With champagne vinaigrette, roma tomatoes, feta, cucumber, and hearts of palm.

Marinated Antipasto Salad With artichoke, asparagus, salami, cucumber, feta, kalamata olives, and roma tomatoes in balsamic vinaigrette.

Entrées

Herb Garlic Rubbed Grilled Pork Tenderloin Grilled with madeira wine, basil, and sun-dried tomato bing cherry demi-glace.

Fresh Spinach & Mozzarella Stuffed Chicken Breast With garlic mashed potatoes, spinach, mozzarella, sweet onions, and mornay sauce.

Sun-Dried Tomato-Pesto Ravioli Sun-dried tomatoes, pesto, caramelized onion, Parmesan and ricotta wrapped in soft basil dough with pesto mornay cream sauce.

Side Dishes

Steamed Seasonal Fresh Vegetables With herb butter and seasonings.

Garlic Mashed Potatoes Whipped with roasted fresh garlic, whole butter, and cream.

Desserts

Housemade Tiramisu Amaretto-soaked sponge cake with espresso coffee, mascarpone, whipped cream, and chocolate shavings.

Mocha Espresso Cheesecake Dark cookie crumb crust, raspberry sauce, and espresso caramel.

Premium Carving Station

Available as an upgrade.

Carved Prime Rib of Beef Slow roasted to perfection and hand carved.
Served with au jus and creamy horseradish sauce. \$10 per person

Carved Beef Tenderloin Coated with our signature seasoning and slow roasted.
Hand carved and served with Cabernet demi-glace. \$13 per person

Carved Breast of Turkey Slow roasted with cranberry-orange marmalade. \$6 per person

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Private Dining ■ Dinner Buffet

Pacific Northwest Style

All buffets include: Hot coffee and tea service, bread and butter, and dessert.

Minimum 15 guests. \$50 Per Person.

Menu Includes

Appetizers

Crab & Shrimp Stuffed Mushrooms

Oven roasted with mozzarella & Parmesan cheese in a pesto mornay sauce.

Smoked Salmon Canapés

With Dijon cream cheese and fennel on water crackers.

Salads

Hood River Apple, Hazelnut, and Gorgonzola Salad Willamette Valley field greens, Hood River apples, Gorgonzola cheese, candied hazelnuts, and champagne vinaigrette.

Classic Romaine Caesar Salad With garlic Parmesan croutons, lemon anchovy Caesar dressing, and shaved Reggiano cheese.

Fresh Spinach Salad With chèvre goat cheese, balsamic vinaigrette, roasted red peppers, and honey-glazed walnuts.

Entrées

Dungeness Crab Cakes in Key Lime Beurre Blanc Pan seared with panko crumbs, Key Lime reduction, and beurre blanc sauce.

Cedar Plank Salmon Oven roasted on aromatic cedar with rosemary pinot noir beurre rouge.

Pan Seared Beef Tenderloin & Gorgonzola Demi-Glace Caramelized onions, garlic, Cabernet wine, and Gorgonzola demi-glace with buttered pappardelle pasta.

Side Dishes

Yukon Au Gratin Potatoes Baked golden brown with Parmesan and mozzarella cheese.

Steamed Seasonal Fresh Vegetables Steamed with herb butter and seasonings.

Desserts

Hazelnut Crème Brûlée With toasted Northwest hazelnuts, bourbon-soaked vanilla beans, and caramelized sugar crust.

Chocolate Mocha Cheesecake With fresh roasted coffee on an Oreo crust, chocolate covered coffee beans, and fresh cream.

Premium Carving Station

Available as an upgrade.

Carved Prime Rib of Beef Slow roasted to perfection and hand carved.

Served with au jus and creamy horseradish sauce. \$10 per person

Carved Beef Tenderloin Coated with our signature seasoning and slow roasted.

Hand carved and served with Cabernet demi-glace. \$13 per person

Carved Breast of Turkey Slow roasted with cranberry-orange marmalade. \$6 per person

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Private Dining ■ Dinner Buffet

Pacific Rim Style

All buffets include: Hot coffee and tea service, bread and butter, and dessert.

Minimum 15 guests. \$42 Per Person.

Menu Includes

Appetizers

Teriyaki Chicken Rice Paper Spring Rolls

With Thai chili vinaigrette dipping sauce.

California Roll Sushi

Crab, avocado, cucumber, and sesame seeds wrapped in seaweed nori accompanied by wasabi, soy, and pickled ginger.

Salads

Asian Chop-Chop Salad Chopped romaine and napa cabbage tossed with honey walnuts, bamboo shoots, water chestnuts, and crisp wontons in hoisin vinaigrette.

Mango & Macadamia Nut Salad Baby field greens, mizuna, and Belgian endive tossed in mango macadamia vinaigrette.

Yakisoba Salad Fresh soba noodles with Asian slaw, shiitake mushrooms, vine-ripe tomato, cucumber, sesame seeds, furikake, and wonton crisps tossed in a sweet hoisin dressing.

Entrées

Spice Rubbed Pork Tenderloin Rubbed with fresh garlic and furikake, grilled, and served with pineapple marmalade and Thai sweet & sour sauce.

Miso Glazed Salmon With caramelized Port wine reduction and beurre blanc sauce.

Garlic Lemon Grass Infused Chicken & Soba Noodles With shiitake mushrooms, Thai coconut kaffir lime sauce, and soba noodles.

Side Dishes

Woked Bok Choy Vegetables With ponzu sauce.

Shrimp Fried Rice Tender rock shrimp, fried eggs, green onion, and ginger sautéed in sesame oil and sweet soy.

Desserts

Mango Lemon Chiffon Cake Moist chiffon cake with mango coulis, coconut cream sauce, whipped cream, and lemon zest.

Kahlua Cheesecake Rich coffee cheesecake with Kahlua chocolate sauce and espresso cream.

Premium Carving Station

Available as an upgrade.

Carved Prime Rib of Beef Slow roasted to perfection and hand carved.

Served with au jus and creamy horseradish sauce. \$10 per person

Carved Beef Tenderloin Coated with our signature seasoning and slow roasted.

Hand carved and served with Cabernet demi-glace. \$13 per person

Carved Breast of Turkey Slow roasted with cranberry-orange marmalade. \$6 per person

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Private Dining ■ Enhancements

Appetizers (for plated lunch or dinners)

Chilled Poached Jumbo Prawns

With sambal cocktail sauce. \$6

Sushi Makimono Combination

With California, Spicy Tuna, and Oregon rolls served with pickled ginger, wasabi, and soy sauce. \$4

Sushi Nigiri Combination

Maguro (yellowfin tuna), Sake (salmon), and Unagi (freshwater eel) served with pickled ginger, wasabi, and soy sauce. \$7

Dungeness Crab Cake

Pan seared with panko crumbs and Key Lime beurre blanc. \$7

Dungeness Crab Endive Spears

Fresh crab, mango, avocado, and Belgian endive. \$5

Flatiron Seared Blackened Ahi

Seared rare with hot soy mustard, shiitake glaze, ginger, and wasabi. \$8

Pan Seared Shrimp & Lobster Shu Mai

Dim sum style dumplings with mandarin citrus glaze, sesame seeds, and scallion curls. \$5

Teriyaki Chicken Rice Paper Spring Rolls

With Thai chili vinaigrette dipping sauce. \$4

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Private Dining ■ Dessert Menu

Lemon Passion Fruit & Blackberry Tart Baked in shortbread crust with fresh blackberries and passion fruit sabayon cream. \$5

Chocolate Macadamia Brittle Torte Flourless cake with chocolate ganache, macadamia brittle, Grand Marnier sabayon cream, and blackberry puree. \$5

Chocolate Mocha Cheesecake With fresh roasted coffee on an Oreo crust, chocolate covered coffee beans, and fresh cream. \$5

Vanilla Bean Crème Brûlée With bourbon-soaked vanilla beans and caramelized sugar crust. \$4

Mocha Espresso Cheesecake Dark cookie crumb crust, raspberry sauce, and espresso caramel. \$5

Mango Lemon Chiffon Cake Moist chiffon cake with mango coulis, coconut cream sauce, whipped cream, and lemon zest. \$4

Housemade Tiramisu Amaretto-soaked sponge cake with espresso coffee, mascarpone, whipped cream, and chocolate shavings. \$5

Kahlua Cheesecake Rich coffee cheesecake with Kahlua chocolate sauce and espresso cream. \$5

Trio Sampler Three of our most popular desserts; Chocolate Macadamia Brittle Torte, Vanilla Bean Crème Brûlée, and Housemade Cookie. \$7

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Private Dining ■ Wines

Champagne & Sparkling Wines

Domaine Ste. Michelle Blanc de Noirs, CV, Wa	30
Mumm Cuvee Napa Brut Prestige, Napa, Ca	42
Pommery Brut, Reims, Fr	70
Möet & Chandon White Star, Epernay, Fr	90
Veuve Clicquot Yellow Label Brut, Epernay, Fr	103

Specialty Whites

Chateau Ste. Michelle Pinot Gris, CV, Wa	32
Cloudline Pinot Gris, WV, Or	36
Ferrari-Carano Fume Blanc, Sonoma, Ca	34
King Estate Pinot Gris, WV, Or	40
WillaKenzie Pinot Gris, WV, Or	47
Caymus Conundrum White Blend, Ca	55

Chardonnay

Hess, Monterey, Ca	32
Ponzi, WV, Or	39
Cambria Katherine's Vineyard, Santa Maria, Ca	42
Sonoma Cutrer RRR, Sonoma, Ca	56
Domaine Drouhin, WV, Or	55
Rombauer, Carneros, Ca	68

Pinot Noir

O'Reilly's, Or	36
Argyle, WV, Or	47
Rex Hill Vineyards, WV, Or	55
Ponzi, WV, Or	64
WillaKenzie Kiana Vineyard, WV, Or	70
Domaine Drouhin, WV, Or	79

Merlot

Red Diamond, Wa	32
Chateau Ste. Michelle, CV, Wa	36
Sterling, Napa, Ca	49
Ferrari-Carano, Sonoma, Ca	52
L'Ecole No. 41, CV, Wa	65

Specialty Reds

Penfolds Thomas Hyland Shiraz, S Aus	33
Ravenswood Zinfandel, Lodi, Ca	40
Kinton Syrah, Santa Barbara, Ca	38
Tyrus Evans Syrah, Walla Walla, Wa	66
Stag's Leap Petite Syrah, Napa, Ca	78

Cabernet Sauvignon

Kenwood Yulupa, Sonoma, Ca	32
Francis Coppola Claret, Napa, Ca	38
Penfolds Bin 407, Aus	42
Franciscan Oakville Estate, Napa, Ca	51
Beringer Knights Valley, Sonoma, Ca	58
Woodward Canyon Artist Series, CV, Wa	85
Stags' Leap, Napa, Ca	95

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