



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  
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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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## Private Dining ■ Entrée Lunch

All lunches include: One starter choice, 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, feta, cucumber, and hearts of palm.

**Classic Romaine Caesar Salad** With garlic Parmesan croutons, lemon anchovy

Caesar dressing, and shaved Reggiano cheese.

**Hood River Apple, Hazelnut, and Gorgonzola Salad** Willamette Valley field greens, Hood River apples,

Gorgonzola cheese, candied hazelnuts, and champagne vinaigrette.

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

**Mango & Macadamia Nut Salad** Baby field greens, mizuna, and Belgian endive

tossed in mango macadamia vinaigrette.

## Entrée Selections

### *Entrée Salads*

**Flatiron Seared Blackened Ahi Tuna Salad** Baby field greens, napa cabbage, and endive tossed in wasabi vinaigrette with seared ahi tuna, mango, and ginger lime cilantro sauce. \$21

**Miso Glazed Grilled Salmon Caesar** Crisp romaine greens, garlic Parmesan croutons, and lemon anchovy Caesar dressing with grilled miso salmon and garlic crostini. \$20

**Lemon Grass Chicken, Fuji Apple, & Gorgonzola Salad** Baby field greens, honey glazed walnuts, Fuji apples, and Gorgonzola cheese tossed with champagne vinaigrette. \$18

**Seafood Chop-Chop Salad** Dungeness crab, bay shrimp, roma tomato, provolone, blue cheese crumbles, cucumber, kalamata olives, and basil tossed with romaine and iceberg in balsamic vinaigrette. \$19

**Asian Chicken Salad** Chopped romaine and napa cabbage tossed with grilled chicken breast, honey walnuts, and crispy wontons in a hoisin vinaigrette. \$17

**Dungeness Crab Stack Salad** Chopped romaine, baby greens, avocado, mango, crispy wontons, and Dungeness crab with mango macadamia vinaigrette. \$22

### *Entrée Choices Each entrée includes chef's accompaniments.*

**Miso Glazed Salmon** With caramelized Port wine reduction and beurre blanc sauce. \$23

**Garlic Lemon Grass Infused Chicken & Soba Noodles** With wokked bok choy vegetables, shiitake mushrooms, and Thai coconut kaffir lime sauce. \$19

**Sun-Dried Tomato-Pesto Ravioli** Sun-dried tomatoes, pesto, caramelized onion, Parmesan and ricotta wrapped in soft basil dough with pesto mornay cream sauce. \$20

**Flatiron Seared Blackened Tombo Tuna** Seared rare with hot soy mustard, beurre blanc, shiitake glaze, wokked bok choy vegetables, and steamed rice. \$20

**Hawaiian Mahi Mahi with Papaya Salsa** With banana curry coconut sauce, Thai sweet & sour sauce, and steamed rice. \$23

**Macadamia Nut Crusted Chicken** With steamed rice, wokked bok choy vegetables, mango lime beurre blanc, and red pepper ginger sauce. \$20

**Pan Seared Beef Tenderloin Tips & Gorgonzola Demi-Glace** Caramelized onions, garlic, Cabernet wine, and Gorgonzola demi-glace with buttered pappardelle pasta. \$22

**Fresh Spinach & Mozzarella Stuffed Chicken Breast** With steamed rice, spinach, mozzarella, sweet onions, and mornay sauce. \$20

### *Sandwich Choices Includes choice of shoestring fries or cole slaw.*

**Roasted Turkey, Genoa Salami, and Provolone Sandwich** On fresh baked ciabatta with leaf lettuce, ripe tomato, red onion, basil aioli, and olive tapenade. \$16

**Dungeness Crab & Shrimp Bruschetta Sandwich** On grilled ciabatta with balsamic marinated roma tomatoes, mozzarella and Parmesan cheese, and pesto mornay sauce. \$18

**Grilled Herb Chicken, Prosciutto, & Provolone Sandwich** With leaf lettuce, red onion, ripe tomato, capers, and basil aioli. \$17

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

Up to 60 guests, select 3 entrées.  
60-80 guests, select 2 entrées.  
Over 80 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 ■ Entrée Lunch Buffets

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

### Pacific Northwest Style

Minimum 15 guests. \$30 Per Person.

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

**Smoked Salmon Canapés** With Dijon cream cheese and fennel on water crackers.

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

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

**Oven Roasted Yukon Gold Potatoes** With red and green peppers and roasted garlic butter.

**Steamed Seasonal Fresh Vegetables** Steamed with herb butter and seasonings.

**Northwest Fuji Apple & Hood River Pear Bread Pudding** With cinnamon walnut streusel, cranberries, and bourbon caramel sauce.

### Tuscan Style

Minimum 15 guests. \$27 Per Person.

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

**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.

**Chicken Marsala** Breast of chicken sautéed in Marsala wine, sliced mushrooms, tomatoes, garlic, and scallions.

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

**Rosemary Roasted Red Potatoes** Oven roasted with red and green peppers and caramelized onions.

**Roma Tomatoes, Zucchini & Yellow Squash** Fresh squash sautéed with roma tomatoes, zucchini, garlic, and fresh basil.

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

### Pacific Rim Style

Minimum 15 guests. \$24 Per Person.

#### **Teriyaki Chicken Rice Paper Spring Rolls**

With Thai chili vinaigrette dipping sauce.

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

**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.

**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.

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

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# Private Dining ■ Soup, Salad, & Sandwich Lunch Buffet

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

Minimum 10 guests. \$21 Per Person

## Soup

**Today's scratch made soup of the day.**

## Salad

Select three items.

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

**Marinated Pasta Salad** Radiatore with tomatoes, cucumbers, and bay shrimp in a tangy mayonnaise dressing.

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

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

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

**Vine Ripe Tomato and Fresh Mozzarella** With fresh basil, extra virgin olive oil, and balsamic vinaigrette.

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

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

**Roasted Yukon Gold Potato Salad** With bacon, cooked eggs, and whole grain mustard dressing.

**Fresh Asian Cole Slaw** Green cabbage, carrots, red onion, and celery with mango and wasabi vinaigrette.

## Assorted Deli Meats

**Slices of roasted turkey, sugar-cured ham, Genoa salami, and corned beef.**

## Cheese Platter

**Swiss, Cheddar, provolone, and pepperjack cheese.**

## Artisan Breads & Accompaniments

**Focaccia, cracked wheat, ciabatta, and sourdough bread, with lettuce, tomato, sliced red onion, and accompaniments.**

## Dessert

**White chocolate macadamia nut and chocolate crinkle cookies.**

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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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