

BOX LUNCHES

The Classic - \$10

Your choice of meats including ham, turkey or roast beef; cheeses are cheddar or swiss with lettuce on sliced assorted breads with seasonal whole fruit, giant soft cookies and assorted chips

•••

The Deluxe - \$12

Smoked turkey, honey glazed ham, top round or beef or genoa salami and cheddar, provolone or swiss cheese with lettuce on artesian-style breads. Red bliss potato or tuscan pastas salad with seasonal whole fruit, giant soft cookies and assorted gourmet chips.

20 Guest Minimum - Each box lunch includes napkins, condiment, appropriate utensils and candy mint.

BEVERAGE SERVICES

COFFEE/TEA SERVICE - \$25 PER GALLON

Includes: coffee, iced tea or hot tea, cream, cups, sugar, sweetener, stir sticks. Not included are china cups, saucer or spoons if desired over paper.

WE PROUDLY FEATURE PEPSICO PRODUCTS

20oz. Aquafina Water	\$1.50
20oz. Assorted Sodas Bottles	\$2.00
20oz. Assorted Sobe Beverages	\$2.50

Not included are glass tumbler if preferred over plastic.

CANNED JUICE - \$2.00

Includes: individual servings of juice, iced tub for display & plastic tumblers.

STANDARD PUNCH SERVICE - \$20 PER GALLON

Includes: punch, punch bowl, ladle, ice and plastic tumblers

SPARKLING CIDER SERVICE - \$9.00

Includes: specified number of sparkling cider bottles and plastic tumblers,. Not included are glass tumblers of champagne flutes, if preferred over plastic.

WINE & BEER LISTS

Please inquire about beer and wine selections or preferences as desired. Further, please note that not all beer kegs can be ordered in pony keg size, vice versa.

Tap rentals are included in price.

CLASSIC DINNER BUFFET

Salads (choose one):

\$16 per person

- Caesar Salad
- Deli Style Potato Salad
- Tuscan Pasta Salad with red peppers, red onions, black olives, sun-dried tomatoes, feta, artichoke hearts & balsamic dressing
- Three Bean Salad
- Macaroni Salad
- Garden Green Salad with ranch & italian dressing selections
- Carrot Raisin Salad

Side Dish (choose one):

- Roasted Red Potatoes
- Wild & White Rice Pilaf
- Fried Rice
- Mashed Potatoes with gravy

Entree - Select one of the following:

- Teriyaki boneless Breast of Chicken
- Grilled Tequila Lime Chicken with lime cilantro glaze
- Parmesan Chicken
- BBQ Tri-Tip of Beef
- Oven Roasted Pork Tenderloin
- Roast Turkey
- Baked Ham
- Baked Salmon

Plus:

Bread Basket
Seasonal fresh fruit with berries
Fresh steamed vegetables of the season
coffee and tea service

Additional Options:

Select two entrees	\$3/pp
Salads or side dish	\$1.75/pp
Prime Rib of Beef (requires carver)	\$3/pp

1001 N. SCHMEER ROAD, PORTLAND, OREGON 97217
PHONE (503) 285-9144 • FAX: (503) 286-9763
WWW.PORTLANDMEADOWS.COM



GROUP EVENTS & PARTIES AT PORTLAND MEADOWS

CONTINENTAL BREAKFAST BUFFET

\$8 per person

A fresh baked assortment of muffins, croissants & Danish. Also served with assorted butters, jellies and fruit juice.

CONTINENTAL BREAKFAST BUFFET DELUXE

\$10 per person

A fresh baked assortment of muffins, croissants, scones & Danish with fresh seasonal fruit and berries and granola with yogurt. Also served with assorted butters, jellies and fruit juice.

SUNRISE BUFFET

\$12 per person

Scrambled eggs with ham, bacon, sausage & breakfast style potatoes. Also, fresh seasonal fruit and berries. Plus, an assortment of fresh baked muffins, croissants, Danish, buttermilk biscuits and honey with assorted fruit juices.

Additional Option:

Chef staffed made to order Omelet station

Add \$3/pp

BREAKOUT SERVICE

\$7 per person

Selection of fresh baked cookies and chocolate brownies. Served with our special blend coffee, assorted soft drinks & bottled water.

CLASSIC LUNCHEON BUFFET

\$12 per person

Sliced sourdough, wheat & white bread, assorted deli meats, condiments, sliced tomato, onion, lettuce & pickles. Also, Tuscan pasta or potato salad plus seasonal fruit and berries with an assortment of fresh baked cookies.

Deposit: All group event will require a deposit of 25%.

During the holidays or for major racing events, full payment must be made two weeks prior to the event to ensure your reservation

ALL AMERICAN PICNIC BUFFET

\$14 per person

Crispy fried chicken with mashed potatoes and gravy, buttery corn, sweet & tangy cole slaw, fresh fruit & berries of the season with buttermilk biscuits & honey and fresh baked cookies.

CASUAL COCKTAIL & HORS D'OEUVRE RECEPTION

Platters:	25ppl	50ppl
Stuffed Mushrooms	\$49	\$79
w/ spinach, garlic & parmesan cheese		
Mini Calzones	\$69	\$110
Teriyaki Beef Kabobs	\$79	\$149
Chicken Satay		
w/ Thai Peanut Sauce	\$67	\$129
Artichokes, Hazelnuts	\$58	\$101
& Mushrooms in Pastry		
Sweet & Sour Meatballs	\$67	\$129
Asian BBQ Pork	\$79	\$149
Spanakopita	\$69	\$129
Gourmet Focaccia Sandwiches	\$61	\$95
Chicken Wings	\$49	\$79
Hot, Mild or Asian		

Specialty Items:	25ppl	50ppl
Cheese Torta	\$47	\$74
Cream cheese spread, layered with sundried tomatoes & Pesto. Served with cracker and crostini.		
Salmon Lox with Crostini	\$85	\$149
Vegetable Crudities & assorted dips	\$45	\$69
Imported & Domestic Cheese Pltr.	\$87	\$149
w/ crackers		
Fresh Fruit & Berries of the season	\$59	\$110
Jumbo Prawns on ice	\$160	\$285
Seven-Layered Bean Dip	\$49	\$84
served with nacho chips		
Antipasto Tray	\$82	\$149
Strawberries dipped in Chocolate*	\$59	\$89
*seasonal item		

Gratuity: Please note that an 18% gratuity will be added to all group events and order. Cost of Winner's Circle Presentation & Handicapping Seminar is never included in determining gratuity.

CLASSIC & DELUXE BBQ BUFFETS

Classic BBQ Buffet

\$12 per person

Grilled 1/3lb. hamburgers & cheeseburgers with all the fixin's: jumbo all-beef Sabrett hotdogs with sauerkraut, mustard and relish, deli style potato salad with a mixed greens salad with ranch, blue cheese and vinaigrette dressings plus fresh fruit of the season and an assortment of gourmet cookies.

Deluxe BBQ Buffet

\$16 per person

Barbecued baby back ribs with our own smoky BBQ sauce, barbecue chicken quarters with spicy honey orange glaze grilled. Ranch style baked beans, grilled corn on the cob and fresh baked country biscuits with butter and honey plus an assortment of gourmet cookies & brownies

Additional Option:

1/3lb. burger and Sabrett Hot Dogs

...Add \$2/pp

Grilled NY Steak or bacon wrapped filet mignon

...Add \$6/pp

WINNER'S CIRCLE PRESENTATION & HANDICAPPING SEMINAR

\$100 per person

Enhance the sense of celebration by having us christen a race with your group or company name listed in the Official Portland Meadows Racing Program, plus two on-air "Welcomes" from our race announcer on our simulcast television monitors in addition to your presentation in the winners circle.

Your can honor up to three memberer of your group with an invitation to join in a presentation in the Winner's Circle.

A complimentary, full-color 8"x10" photo will be taken for each of them to keep as a special souvenir. Each presenter will have the choice of their photograph being (A) a traditional "Win" photo or (B) a copy of the Winner's Circle presentation itself.

Furthermore, if you are new to racing, we can arrange for one of our staff to teach you the basics of horse racing and playing th ponies, all supported by easy to read literature that can make the first timer feel like a seasoned veteran at the races!

All buffets must be for parties of 35 people or more.