



V
VIBRANT TABLE
CATERING *&* EVENTS

ZENITH VINEYARD

ZVWEB090808FA

WELCOME

Welcome! We are pleased you have chosen **VIBRANT TABLE CATERING & EVENTS** and **ZENITH VINEYARD** to create your special occasion.

Our goal is to transform your ideas and dreams into a spectacular reality. Our services include: planning your menu, selecting decor, floral and lighting, as well as the services and talent needed to translate your ideas into a memorable occasion. We are proud to hold the highest reputation in event planning and we are excited to begin working on your special day.

Please give us a call! From your first thoughts to the last kiss good-bye, we are here to help you set your ideas in motion and see your event flawlessly presented.

Contact us to speak with an event coordinator for a personalized consultation. We look forward to creating the day you have been dreaming of!

VIBRANT TABLE CATERING & EVENTS

2236 SE BELMONT STREET
PORTLAND OREGON 97214
503 297 9635
CATER@VIBRANTTABLE.COM
WWW.VIBRANTTABLE.COM

TABLE OF CONTENTS

GUIDELINES		
CATERING	4
DINNER		
PLATED	6
BUFFET	7
DESSERT		
PLATED	9
MINIATURE	9
BUFFET	9
DRINK		
SPECIALTY	10
COCKTAIL	10
WINE	10
BEER	10

Prices listed are estimated based on market conditions at the time menu is printed. Prices are subject to change.

CATERING GUIDELINES

ZENITH VINEYARD BALLROOM PACKAGES INCLUDE:

Menu of Choice

Tables & Chairs for banquet seating of up to 300 guests: 60-inch rounds, banquets for buffet, and natural-wood folding chairs.

Linens Choice of white, black or ivory linens: 120" standard round table linens, service-table linens for bars and buffet, and linen napkins only.

Tableware Bone China, Glassware for Beer and Wine Service, and Baguette Silverware (Full cocktail barware is additional.)

Labor & Staffing for an event lasting up to 4 hours in the Ballroom: 2.5 hours of set up and 1.5 hours of post-event break down (one floor plan only), food service, bar and table service for wine and beer. Event staffing ratios are 4 servers, 1 bartender and 1 event manager to a plated dinner group of 100 guests. Additional staffing is available at an hourly rate for each staff member. Packages do not include set up and break down for labor hours pertaining to other than the dinner service (ie- specialty décor, wedding ceremonies, outdoor bars, floral, overtime). Additional Labor and Service charges may apply to outdoor events; please inquire with your event coordinator.

ADDITIONAL SERVICES

Additional services are available through Vibrant Table Catering & Events (ie- wedding cakes, lighting, complete floral service, longer event times, and entertainment). Please inquire with your event coordinator to learn more about our complete services.

DEPOSIT

Vibrant Table Catering & Events will collect the initial deposit for catering. Ninety-five percent of the catering total is due to Vibrant Table no later than 10 days before your event. Additional deposits may be necessary to procure special décor and/or floral displays.

CANCELLATION FEE SCHEDULE WITH SIGNED CONTRACT

- 6 to 12 months prior to event: 20%
- 3 to 6 months prior to event: 30%
- 1 to 3 months prior to event: 40%
- Less than 30 days prior to event: 50%
- Less than 48 hours prior to event: 95%

ATTENDANCE GUARANTEE

Package prices are based on guest counts of at least 100. Events with less than 100 guests, may incur additional charges. A guarantee of the number of guests is required no later than 10 business days prior to your function. Once the guarantee is received by the Catering Department, the number will be considered a guarantee, not subject to reduction. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

CATERING GUIDELINES

continued

DECORATIONS

All decorations and signage **MUST** be approved by your catering representative and Zenith Vineyard and be compatible with local fire codes.

DUAL PROTEIN MEALS

Duet plates and multiple entrées (via RSVP) are available to groups of up to 200 people. To guarantee the highest quality of our food and service, only one protein (with a vegetarian option) can be offered to parties larger than 200.

BEVERAGES

Wine is to be purchased through Zenith Vineyard with a minimum case guarantee as agreed upon by Zenith Vineyard. Vibrant Table will provide other beverages. Zenith Vineyard does not allow “client provided” beverages to be served at events.

CASH BAR

A cash bar can be provided for your event with bar minimum deposits for each bar well. Deposits are refundable once minimums are met.

SERVICE CHARGE

A 19% service charge is added to all food and beverage and event packages.

FLOOR PLANS

We request that a floor plan is finalized 7 days before your event. One floor plan set up and breakdown is included in Vibrant Table–Zenith Vineyard Packages. Set up and break down for additional floor plans (ie- wedding ceremony, garden seating area) is available.

PLATED DINNER

STUFFED BREAST OF CHICKEN

*Chevre, Prosciutto Wrapped, Brown Butter
Noisette, & Apple-Wood Smoked Bacon*

ROASTED SMASHED POTATOES

FRENCHED CHICKEN BREAST

Apricots, Yellow Bell Peppers & Gorgonzola

GARLIC ROASTED SMASHED POTATOES

LIME-GRILLED PACIFIC SALMON

Roasted-Pineapple Relish

TOASTED-COCONUT JASMINE RICE

HERB-SEARED SALMON

Roasted Tomato & Asiago Butter Sauce

POTATO-LEEK CONFIT

FILET OF BEEF AU POIVRE

Pinot Noir Demi-Glace

ROGUE BLEU ROASTED SMASHED POTATOES

PAN-ROASTED PORK SHANKS

Kalamata Olives & Chipollini Onions

CHEVRE-LACED GRILLED POLENTA

PRIME RIB OF BEEF

Cognac Horseradish Sauce

ROASTED ROSEMARY POTATOES

ALL ENTRÉES ARE SERVED WITH:

SEASONAL VEGETABLES

ZENITH VINEYARD SALAD *Baby Field
Greens, Rogue Bleu Cheese, Hazelnuts &
Cran-Raisins, Balsamic Vinaigrette*

RUSTIC BREADS *Sweet Cream Butter*

COFFEE & TEA

No substitutions with entrée preparations. For additional entrée options, please ask your event coordinator.

DINNER BUFFET

MILANO GARDEN

PENNE POLLO *Italian Sausage, Bolognese & Asiago*

ROASTED-VEGETABLE FETTUCCINE *Olive Oil, White Wine, Garlic & Herbs (Vegetarian)*

SIDES INCLUDED

THE SALAD *Tomatoes, Onions, Mushrooms & Bleu Cheese Vinaigrette*

CAPRESE *Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Vinegar*

GREEN BEANS *Pepper Bacon & Balsamic Vinegar*

GARLIC BREAD *Sweet Cream Butter*

COFFEE & TEA

COUNTRY COMFORT

choice of two entrées

VIANDE TERRINE PROVENÇAL *Portabella & Smoked Mozzarella Stuffed, Roasted Red Pepper & Garlic Marinara Sauce*

HERB & CHIPOLLINI ROASTED PORK LOIN *Stone Ground Mustard & Balsamic Reduction*

CHICKEN EN CROÛTE *Savory Vegetables & Tarragon*

SIDES INCLUDED

ROASTED SMASHED POTATOES *White Cheddar & Caramelized Onions*

BLUE LAKE BEANS *Toasted Almonds & Garlic Butter*

FIELD GREENS SALAD *Herb Crème Fraîche Dressing*

SUPPER ROLLS *Honey Butter*

COFFEE & TEA

LASANUM ROMANO

EGGPLANT ASIAGO *Lasagna with Traditional Marinara Sauce (Vegetarian)*

SMOKED MOZZARELLA & CHICKEN *Lasagna with Béchamel Sauce*

SIDES INCLUDED

THE SALAD *Traditional Caesar, Garlic Croutons*

CRUDITÉS *Pickled, Blanched & Raw Vegetables, Regional Dipping Sauces*

SEASONAL VEGETABLES *Roasted with Garlic & Herbs*

RUSTIC BREADS *Sweet Cream Butter*

COFFEE & TEA

EL PASO

choice of two entrées

TEXAS-STYLE SLOW-SMOKED BEEF BRISKET *Chipotle Barbeque Sauce*

SONORAN GRILLED CHICKEN *Lime, Tequila, Garlic, Chilies, Herbs & Spices, & Pico de Gallo*

BARBEQUED PORK RIBS *Soutwestern-Spice Dry Rub*

SIDES INCLUDED

CORN ON THE COB *Lime-Paprika Butter*

POTATO SALAD *Caramelized Pearl Onions*

NAPA CABBAGE SLAW *Sweet Peppers & Aioli*

ROASTED CORN BREAD *Jalapeño-Honey Butter*

COFFEE & TEA

DINNER BUFFET

continued

BRIDGEBUNNY

choice of two entrées

SEARED CHICKEN BREAST

Orange-Mustard Sauce

HERB-ENCRUSTED COD *Roasted Tomato Relish*

HERB SEARED SALMON *Roasted*

Tomato & Asiago Butter Sauce

SIDES INCLUDED

NORTHWEST WILD RICE PILAF

Cuvée of Rice & Herbs

SEASONAL ROASTED

VEGETABLES *Garlic & Herbs*

BABY FIELD GREENS *Dried Cherries, Rogue Bleu Cheese, Hazelnuts & Balsamic Vinaigrette*

FRESH BAKED BREADS *Sweet Cream Butter*

COFFEE & TEA

AUNT BETTY

choice of two entrées

FRENCHED CHICKEN BREAST

Blackberry Barbeque Sauce

ROASTED PORK RIBS *Slow-Smoked, Dry-Rubbed*

CEDAR PLANKED SALMON *Lemon-Caper Butter*

SIDES INCLUDED

BAKED BEANS *Apple-Wood Smoked Bacon*

YUKON-GOLD POTATO SALAD

CAESAR SALAD *Asiago & Toasted Croutons*

CORN ON THE COB *Roasted*

Garlic & Red Pepper Butter

RUSTIC BREADS *Sweet Cream Butter*

COFFEE & TEA

CELILO FALLS

BAKED PACIFIC SALMON *Roasted*

Shallot & Caper Sauce

MOLASSES ROASTED PORK

LOIN *Apple Chutney*

SIDES INCLUDED

SAUTÉED HARICOT VERTS

Caramelized Pearl Onions & Butter

GARLIC YUKON-GOLD ROASTED SMASHED

POTATOES *Cream & Sour Cream*

CAESAR SALAD *Traditional*

Dressing & Garlic Croutons

FRESH BAKED BREADS *Sweet Cream Butter*

COFFEE & TEA

DESSERT

DESSERT PLATED

ROASTED FRUIT TRIFLE *Orange-Ginger
Pound Cake with Spiced Rum Sauce*

DARK CHOCOLATE CAKE
Raspberry Coulis & Espresso Crème Anglaise

SPICED APPLE TART *Calvados Chantilly
Cream & Caramel Sauce*

BLEU CHEESE CHEESECAKE
Pinot Noir Poached Pears

CRÈME BRÛLÉE *Assorted Flavors
& Seasonal Selection*

POACHED-PEAR TART *Chantilly Cream*

VANILLA BEAN PANNA COTTA
Orange & Ginger

SEASONAL FRUIT COBBLER
Nutmeg Chantilly Cream

NEW YORK CHEESECAKE
Selected Seasonal Topping

BITTERSWEET CHOCOLATE MOUSSE
Grand Marnier Cream & Gaufrettes

LEMON POLENTA CAKE *Roasted-Fruit
Compote, Crème Fraîche & Rosemary Syrup*

PIÑA COLADA BREAD PUDDING
Crème Anglaise

DESSERT BUFFETS

CARAMEL & HAZELNUT FLAN

MANGO & LIME COBBLER
Macadamia Nut Crust

CALVADOS-ROASTED APPLE COBBLER
Brown-Butter Crumble

CHOCOLATE MARQUIS *Bittersweet-Chocolate
Espresso Mousse & Chantilly Cream*

GRILLED POLENTA CAKE *Tuaca,
Cinnamon Apples & Creme Fraiche*

**SUMMER PUDDING OF OREGON
BERRIES** *Whipped Cream*

PANNA COTTA *Raspberry Coulis*

DESSERT MINIATURES

GINGER SNAPS*

STRAWBERRY TARTLETS

BLACK & WHITE MOUSSE

PANNA COTTA *Raspberry Coulis*

GRILLED FRUIT SKEWERS
Coconut Chutney

CRÈME BRÛLÉE SPOONS

COCONUT SNOW BALLS

CHECKER SHORTBREADS*

ALMOND COOKIES*

* Cookies available in quantities of 50 only.

DRINK

NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER
SPARKLING CRANBERRY- ORANGE PUNCH
RASPBERRY LEMONADE
MANGO-LIME SQUEEZE
FRESH LEMONADE
SAN PELLIGRINO
FRESH JUICES
SODA

BEER

**NORTHWEST MICROBREW
OR IMPORT KEG** $\frac{1}{4}$ barrel / $\frac{1}{2}$ barrel

DOMESTIC KEG $\frac{1}{4}$ barrel / $\frac{1}{2}$ barrel

MICROS & IMPORTS IN BOTTLES

DOMESTICS IN BOTTLES

WINE

*Wine is provided through **ZENITH VINEYARD**. Please inquire about their current list at kari@zenithvineyard.com.*

COCKTAIL

TOP SHELF

GREY GOOSE, BOMBAY SAPPHIRE,
APPLETON ESTATE, MAKER'S
MARK, CHIVAS, HORNITOS

PREMIUM WELL

STOLI, TANQUERAY, BACARDI, JACK
DANIELS, DEWERS, SAUZA

STANDARD WELL

TOP SHELF MARTINIS

GREY GOOSE, BELVEDERE, BOMBAY SAPPHIRE

VIBRANT TABLE PREMIUM MARTINIS

ABSOLUT, TANQUERAY, BEEFEATERS, ETC.

SPECIALTY COCKTAILS

COSMOPOLITAN, LEMONDROP, ETC.

SINGLE MALT SCOTCHES & AFTER

DINNER LIQUEURS *Available upon request*

NO HOST/CASH BARS

guaranteed minimums apply

COCKTAIL

WINE

BEER

NON-ALCOHOLIC

Custom Spirits can be purchased with a per-case guarantee.