

Enchanted Table Catering

1902 NW 24th Ave Portland, Oregon 97210 503.522.6655

Dinner Party A

Appetizers

Choose 2 from Appetizer Selections

Salad Course

Choose one from Salad Selections

Entrée

Choose one from Entrée Selections

Bread & Butter Basket

Coffee Service

*\$35/guest
Plus staffing, rentals and service fee*



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Dinner Party B

Appetizers

Choose 2 from Appetizer Selections

First Course

Wild Mushroom Bruschetta

*Sautéed wild & domestic mushrooms with tarragon
crowning garlicky grilled rustic bread*

or

Albondigas en Chipotle

Mexican meatballs in a rich tomatillo chipotle sauce

or

Seasonal Soup

Salad Course

Choose one from Salad Selections

Entrée

Choose one from Entrée B Selections

Bread & Butter Basket

Coffee Service

*\$50/guest
Plus staffing, rentals and service fee*



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Dinner Party "A" **Entrée Selections**

(choose one)

***Lemongrass Salmon with Roasted Vegetables
& Pistachio Gremolata***

Or

Braised Pork Shoulder with Pears & Thyme

With creamy polenta

Or

Halibut in Carrot-cilantro Broth

Halibut slow poached in a bright orange carrot-cilantro-ginger broth

Or

Slow-roasted Salmon in Fresh Herb Beurre Blanc

Tender slow-roasted salmon fillets enrobed in a rich wine butter sauce

Or

Slow Braised Provencal Flank Rolls

*Sliced beef flank rolled around a bacon herb stuffing,
slow braised with tomatoes and red wine*

Or

Stacked Polenta with Grilled Chicken

*Roasted tomato sauce, grilled sliced chicken are layered with polenta and
shredded cheeses & topped with fresh basil pesto*

Vegetarian version also available



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Dinner Party “B” **Entrée Selections**

(choose one)

Portobello Wellingtons with Madeira Sauce

*Golden packets of puff pastry stuffed with slices of mushroom pecan paté,
roasted portobellos and braised leeks*

Or

Seared Halibut with Portobello Mushroom Vinaigrette

With braised portobello mushroom slices & pureed parsnips

Or

Medallions of Aged Beef Tenderloin

With chunky horseradish sauce

Or

Any entrée from Dinner Party “A” selections



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Appetizer Selections ***Dinner Party A or B***

Marinated Eggplant with Garlic & Mint
With creamy chevre & baguette slices

Mushrooms Stuffed with Prosciutto and Parmesan

Basque Fire Shrimp
Garlicky and spicy!

Crab Cakes
With chipotle remoulade

Crab Salad in Roasted Red Potatoes
With saffron curry and mango chutney

Quince, Almonds, Manchego & Watercress
*Cubes of quince paste and aged manchego cheese, rolled in crushed almonds,
with watercress on decorative picks*

Spicy Tuna Sashimi & Cucumber Rolls
With black sesame seeds and chili sauce

Endive & Grapefruit
*Individual endive leaves cradle ruby grapefruit slices with
gorgonzola cheese & chives*

Artisan Cheese Display
*Local and imported cheeses presented traditionally in large wedges or rounds
with baguette slices, garnished with seasonally fresh fruits.*



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Salad Selections ***Dinner Party A or B***

Red Jewel Salad

*Roasted beets, oranges, pomegranate seeds and gourmet greens
create this beautiful salad*

Hazelnut-crusted Goat Cheese Salad

With roasted pear and herbed sherry vinaigrette

Enchanted Salad

*With freshly gathered gourmet greens, crumbled blue cheese
toasted walnuts with a balsamic shallot vinaigrette*

Caesar Salad with Garlic Croutons

