

Seasonal Event Menu

Items based on seasonal availability.



— Chef's Summer Dinner Package —

Minimum order of 25 guests and includes the following.

\$68 per person

Two Appetizers to be passed prior to dinner service.

Your choice of: meatball, crostini, chicken skewer, stuffed phyllo tartlet, spicy crab cakes, spicy salmon cakes or shrimp cocktail

Dinner Buffet

Served with fresh baked como bread.

Strawberry, Orange & Spinach Salad toasted almonds, goat cheese & balsamic vinaigrette
Watermelon & Feta Salad baby arugula, cherry tomatoes, shaved red onion & sherry vinaigrette

Smoked Bacon, Cheddar & Chive Potato Gratin
Roasted Seasonal Vegetables

House Smoked Prime Rib with horseradish & au jus
Applewood Smoked Wild Alaskan Salmon with roasted corn & avocado salsa

Oregon Berry Fruit Crisp with whipped cream

— Specialty Lunch Buffet —

Minimum order of 25 guests.

\$19 per person

Summer Salad Bar

Served with fresh baked como bread.

Your Choice of Three Salads + Seasonal Soup

BrewPub House mixed greens, diced apples, toasted hazelnuts, crumbled goat cheese & cider vinaigrette

Roasted Chicken Caesar romaine & kale, parmesan & quinoa

Summer Cobb romaine & spinach with smoked chicken, bacon, roasted corn, marinated tomatoes, avocado & buttermilk ranch

Avocado Green Goddess Bibb with house smoked salmon, tomatoes, grapefruit & basil
Chopped Thai Chicken (or Tofu) romaine, Napa cabbage, bell peppers, carrots, cilantro, green onions, peanuts & sesame ginger dressing

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Menus and pricing are seasonal and subject to change. Revised 4.24.18

Seasonal Dinner Buffet Package Options

— Entrée Substitutions —

Mt Tabor Park Package:

Grilled Pork Tenderloin with bourbon cherry sauce

Herb & Garlic Smoked Beef Top with red wine demi sauce

Chicken Breast

- Parmesan crusted with tomato basil salsa
- Bacon wrapped with spicy molasses BBQ & roasted corn salsa
- Caprese with basil pesto
- Oregon berry, sage & balsamic sauce with Portland Creamery goat cheese

Waterfront Park Package:

Sweet Thai BBQ Wild Sockeye Salmon pickled cucumber, sesame & green onions

Smoked Beef Tenderloin with porcini mushroom sauce (*add \$3 per person*)

Vegetarian:

Hearty Zucchini, Roasted Corn & Chickpea Curry served with basmati rice

Three Cheese Ravioli spinach, sundried tomatoes, artichoke hearts & basil pesto sauce

— Salad & Side Package Substitutions / A la Carté Dinner —

Each order serves 25 guests.

Minimum order of 25 guests where specified cost per person.

Roasted Asparagus, Pea & Arugula Salad lemon, radish, zucchini, goat cheese, hazelnuts & white balsamic vinaigrette.....	\$95
Mediterranean Zucchini Noodle Salad Kalamata olives, artichoke hearts, tomatoes, feta & sundried tomato-basil vinaigrette	\$95
Summer Panzanella Salad baby spinach, marinated kale, peaches, tomatoes, smoked almonds, toasted ciabatta & balsamic vinaigrette	\$95
Oregon Berry & Baby Spinach Salad seasonal local berries, toasted hazelnuts, balsamic grilled onions & balsamic vinaigrette.....	\$120
Wild Rice Pilaf cranberries, almonds & herbs	\$4/person
Local Corn (off the cob) bacon, jalapeno & parmesan.....	\$4/person
Crispy Polenta rosemary & parmesan	\$4/person
Smoked Natural Turkey with peach, basil & bourbon sauce	<i>Roast</i>

— A la Carté Appetizers —

Each order serves 25 guests.

Wild Salmon Poke Bowl with crispy wontons & Sriracha aioli	\$175
Spicy Tiny Horse Shrimp Ceviche Cocktail with tortilla chips	\$125
Baked Portland Creamery Goat Cheese Dip garlic & herbs, topped with Sweet Fire Jam & served with crostini.....	\$85
House Smoked Wild Salmon Pate with crostini (<i>serves 15</i>)	\$60
Smoky Beer Cheese Fondue with toasted pretzel pieces, grilled beer brats, vegetables & apples	\$100
Hot Roasted Jalapeno & Corn Dip with house made tortilla chips	\$85
Tomato & Mozzarella Platter chopped basil, cucumbers, red onions & aged balsamic vinegar	\$95
Chopped Salad garbanzo beans, avocado, cherry tomatoes, mint, cucumbers, parsley, feta & toasted cumin vinaigrette	\$95
Crostini	\$80
- Roasted tomatoes, pesto & ricotta	
- Tomato basil bruschetta (Toppings served on the side)	
Meatballs	\$95
- Thai pork (or Chicken) in spicy peanut sauce	
- Hawaiian BBQ Chicken	
Skewers	\$95
- Caprese with balsamic reduction	
- Grilled Vietnamese pork	
- Grilled Greek chicken with tzatziki sauce	
Sliders	\$90
- Spicy BBQ Chicken with red onions & jack cheese	
- Smoked "French Dip" Roast Beef with cheddar & horseradish aioli	
- Chicken Parmesan with marinara, mozzarella & garlic butter	
Shrimp grilled in tequila, lime, cilantro, cumin, garlic & orange	\$135
Crispy Korean Chicken Bites	\$90
Fried Spicy Korean Cauliflower	\$85
Fried Cheese Curds with Kingpin mustard	\$80
Stuffed Phyllo Tartlets shredded buffalo chicken with bleu cheese	\$90