

humble spirit

catering menus



contents



Our Story	3
Breakfast	4
Snacks & Beverages	5
Lunch	6
Reception	7
Dinner	9
Bar	11
Custom Menus	12
General Info	13

our story



Our menus feature seasonal produce, pasture-raised meats and local dairy products that are carefully selected and prepared with quality and integrity.

We work closely with our farm and other local purveyors to ensure that the ingredients we source are grown and raised employing practices that prioritize soil health, biodiversity and carbon sequestration. This means that our food not only tastes delicious, but it also supports the local ecosystem and community.

We aim to share delicious food with confidence, modesty, sincerity, and joy, while paying homage to those who enable the experience: our workers, farmers, ranchers, fishers, winemakers, and artisans.



breakfast

breakfast buffets

All buffets include freshly-brewed coffee from good coffee & assorted steven smith teamaker® teas. Pricing is per guest and based on one-hour service time. Minimum order of 12 guests.

Carlton Continental | 36

seasonal fruit

local bagels

plain, garden ranch spread, spicy mama lil's spread
add smoked lox + 9

fresh fruit parfait

yogurt, granola

Panther Creek Classic | 46

seasonal fruit

mixed selection of daily pastries

farm fresh scrambled eggs

hashbrowns

choice of bacon or sausage

Meadow Lake Brunch | 60

seasonal fruit

braised greens

ayer's creek polenta (milled in house), poached eggs

biscuit service with butter + jam and honey

carving station

tabula rasa farms breakfast meat

choice of (1): canadian bacon, pork belly, ham
carving station will be Chef-attended at \$150 per hour

breakfast beverages

Tabula Rasa Garden Juice | 60/half dozen

served in 6-ounce glass bottles

garden greens + herbs, celery, cucumber,
fennel, apple, lemon

Red Shot Red Juice | 60/half dozen

served in 6-ounce glass bottles

beet, carrot, ginger, apple, lemon

Fresh Fruit Juice | 25/half gallon

per selection

orange/grapefruit/cranberry

breakfast additions

priced per person, minimum order of 6

Seasonal Vegetable Quiche | 14

served with garden greens

add tabula rasa farms breakfast meat +3

Farm Egg Frittata | 12

served with garden greens

Baked Eggs | 12

garden vegetable ragout, farm egg

Coddled Egg + Soldiers | 5

Crispy Hashbrowns | 6

Farm Bacon or Sausage | 7

Overnight Oats Cup | 4

farm jam, granola

Morning Bread/Coffee Cake | 5

Biscuits with Butter + Jam and Honey | 7

add tabula rasa farms ham +4

One Dozen Pastries | 48

on the go

minimum order of 6

Breakfast Burritos | 10 each

garden vegetables

add farm sausage or bacon +2

Breakfast Sliders | 4 each

greens, housemade sausage, aioli



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24

snacks

à la carte

priced per person, minimum order of 6

Build Your Own Trail Mix Bar | 18
local nuts and seeds, assorted
candies and dried fruits

Housemade Tabula Rasa Farms Root Chips | 7
add caramelized onion dip +2

Garden Vegetable Crudités | 7
seasonal hummus, garden ranch

Crackling Jacks | 8
chicharrons, candied hazelnuts,
caramel corn

Assorted Garden Pickled Veggies | 5

Housemade Beef Jerky | Market Price

à la carte

priced by the half dozen

Popcorn Cups | 24
sea salt or garden ranch

Chef's Daily Cookie Selection | 24

Freshly Baked Pastries | 24

coffee + tea station

Freshly Brewed Good Coffee

Steven Smith Teamaker Teas

priced per person

all day coffee (>4 hours) | 14

half day (up to 4 hours) | 10

Decaf coffee available upon request.
Includes a selection of local milk +
cream and non-dairy milk.

In an effort to reduce waste we are
happy to provide a filtered water
station with plain and fruit-infused
waters in lieu of bottled waters.

à la carte

sparkling water | 5

assorted sodas | 5

camelia grove kombucha | 7

stumptown nitro cold brew | 7

juice

Tabula Rasa Garden Juice | 60/half dozen

served in 6-ounce glass bottles
garden greens + herbs, celery, cucumber,
fennel, apple, lemon

Red Shot Red Juice | 60/half dozen

served in 6-ounce glass bottles
beet, carrot, ginger, apple, lemon

Fresh Fruit Juice | 25/half gallon

per selection
orange/grapefruit/cranberry



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24

lunch

*3-course family-style or plated lunch
starting at 38 per person*

Salad

select one:

- tender greens salad
- shaved vegetables, mustard seed vinaigrette
- rotating seasonal salad +5

Main Course

select one:

- chicken
- salmon
- tabula rasa farms beef +market price
served with seasonal accompaniments

Lunch Sweets

select one:

- TRFO'S
- pudding cups +2
- berry trifles (summer/fall only) +3
- seasonal panna cotta +2

*farm lunch buffet
starting at 48 per person*

Garden Vegetable Crudité

seasonal hummus and garden ranch

Tender Greens Salad

shaved vegetables,
mustard seed vinaigrette

Humble Spirit Roasted Chicken

sweet onion purée, salsa verde,
chicken jus

TRFOs

tabula rasa farms 'oreos'

Lunch Buffet Additions

Bread + Butter | +3

Add a Second Salad | +9

Add a Second Entrée

Seasonal Pasta +14

Salmon +14

Beef +market price

picnic lunch

displayed or individually packed for an adventure | 36 per person

Served with tender greens salad, TRFOs and a bottle of water

Sustainable to-go packaging +2

select up to two, minimum of 6 per selection

Roasted Chicken Salad Sandwich

tarragon goddess, arugula, focaccia

Egg Salad Sandwich

farm eggs, dijonnaise, garden herbs,
country white bread

Tabula Rasa Farms Meats +5

requires a 10-day lead time minimum

select one:

- roasted pork
- deli-style ham
- roast beef

Albacore Tuna Salad Sandwich

celery, fennel, cucumber, scallion
mayo, focaccia

Garden Veggie Wrap

seasonal hummus, greens

Additional Sides | +5

pasta salad

potato salad

broccoli salad



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24

reception

hors d'oeuvres (passed or displayed)

Priced by the dozen, minimum of a dozen per item

available year-round

Oregon Bay Shrimp Rolls | 68

louie sauce, scallion, brioche bun

Tabula Rasa Farms Meatball Sliders | 68

brioche, onion jam, porcini aioli, arugula

Beef Tartare on Brioche | 68

shallot, chive, farm egg, olive oil,
oregon sea salt

Lamb and Pork Skewers | 68

sumac yogurt, fennel flowers

Crudités Boat | 60

vegetables, seasonal hummus, garden ranch

Tabula Rasa Farms Pork Terrine | 68

alchemist jam, crostini

Albacore Crudo | 68

durant olive oil, lemon, oregon sea salt

Humble Spirit Meatballs | 58

pork & beef, wild mushroom jus, chives

spring

Radishes | 58

cultured butter, sea salt

Mint + Pea Soup Shooters | 48

Spring Carrot Tartare | 58

brioche crostini

Crispy Asparagus | 60

morel mushroom aioli

Spring Green Arancini | 60

garden herbs

fall

Pipperrade Toast | 60

goat cheese, focaccia

Winter Squash Arancini | 60

roundbale fonduta, crispy sage

Wild Mushroom Soup Shooter | 48

chives, olive oil

Savory Cannoli | 72

cod brandade, fine herbs

add caviar + market price

summer

Local Stone Fruit Skewers | 60

briar rose creamery maia cheese

Roasted Garlic Arancini | 60

garden herbs, charred eggplant,
scallion, aleppo

Tomato Gazpacho Shooters | 48

olive oil, cucumber, red onion, basil oil

Caponata Toast on Focaccia | 48

pine nuts, raisins, saba,
purple basil flowers

winter

Winter Squash Soup | 48

pumpkin seed oil, fried sage

Warm Gougeres | 78

dungeness crab cream, chives

subject to market price increase

Oregon Saffron Arancini | 60

lamb shank ragout, lemon-ash aioli

Pumpkin Toast | 60

whipped ricotta, hazelnuts, saba, scallion



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24

reception

stationed appetizers

Priced per person, minimum of six guests

Garden Vegetable Crudités | 7
seasonal hummus and garden ranch

Seasonal Flatbreads | 12
local grains, local cheese,
garden herbs and flowers, olive oil

Grazing Board | 18
local cheese and cured meat

Humble Spirit Charcuterie Board | 10

Humble Spirit Cheese Board | 8

displayed enhancements

Priced per person, minimum of six guests

Fondue Station | 12
seasonal fruit, garden vegetables, country bread
add local sausage + 4

Oyster Shucking & Raw Bar | Market Price
bay shrimp cocktail, shellfish ceviche, oysters

Caviar Bar | Market Price
traditional accoutrements, housemade chips and crème fraiche
select from: salmon roe, trout roe, sturgeon



dinner

family-style | starting at 48 per person

Salad

select one:

tender greens salad
shaved vegetables, mustard seed vinaigrette

rotating seasonal salad +5

oregon albacore confit +7
celery, fennel, cucumber, focaccia croutons
scallion mayo

Main Course

select one:

roasted chicken or market fish

tabula rasa farms beef
+market price

tabula rasa farms pork
+market price

entrée served with seasonal accompaniments

Dessert

select one:

seasonal fruit cobbler
whipped yogurt

fruit crostada
crème fraiche

can't decide on the main course?

Select Two Mains | +16 per person

Add a Seasonal Pasta Mid-Course
+14 per person
served family style

plated | starting at 56 per person

Salad

select one:

tender greens salad
shaved vegetables, mustard seed vinaigrette

rotating seasonal salad +5

Main Course

select one:

roasted chicken or market fish

tabula rasa farms beef
+ market price

tabula rasa farms pork
+ market price

entrée served with seasonal accompaniments

can't decide on the main course?

Pre-selected choice of two

Select Two Mains | +9 per person

*entrée counts are due 14 days prior to event. client must provide place cards with menu selections.

Dessert

select one:

brown butter polenta cake
fruit preserve, whipped yogurt
salted caramel custard
vanilla cream

local cheese
seasonal accompaniment, bread crisps
chocolate-hazelnut tart +3

Dinner Additions

Bread + Butter | +3 per person
pre-set, served family style

Add a Seasonal Pasta Mid-Course
+14 per person



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24

dinner

buffet | starting at 70 per person

Salad

select two:

- tender greens salad
- rotating seasonal salad
- oregon albacore confit +7

Main Course

select two:

- roasted chicken or market fish
- tabula rasa farms beef
+ market price
- tabula rasa farms pork
+ market price

Sides

select two:

- market garden vegetables
- POTD (potato of the day)
- creamy polenta
- braised greens

Dessert

select one:

- fruit cobbler
- chantilly
- brown butter polenta cake
- fruit preserve, whipped yogurt
- salted caramel custard
- vanilla cream

dessert

dessert display

priced by the dozen, minimum of a dozen per item

Seasonal Bavarian Cream | 60

fennel sable, whipped cream

Chocolate Budino | 60

sea salt, chantilly cream

TRFOs | 36

tabula rasa farms 'oreos'

Seasonal Fruit Trifle | 56

berry/stone fruit/citrus/pear-apple



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24

bar

All beverages are charged on consumption. One bartender required per 50 guests. Bartender fee of \$100 per bartender applies to events with over 25 guests. Cashier attendant fee of \$125 applies to cash bars.

hosted beer + wine bar

all hosted bars include the following:

Assorted Local Craft + Domestic Beer | 7/each

foreland ipa

heater allen pilsner

reverend nat's assorted cider

athletic brewing non-alcoholic

montucky cold snack tall boy

Assorted Sodas | 5/each

Bottled Sparkling Water | 6/each

Fresh Assorted Juices | 6/each

Choice of wines. Please inquire for our current selection.

local spirit bar

13 per drink

portland potato vodka

aria gin

rose city distilling rum

batanga tequila

burnside whiskey

Please inquire for full bar options or let us create a signature cocktail that reflects the essence of your special occasion.



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24

custom menus



Looking for something special? We understand that each special event is unique and may require a personalized approach to menu planning. We would be delighted to create custom menus that are tailored to your specific needs and preferences. Whether you're planning a wedding, a corporate event or a private dinner party, our team will work closely with you to design a menu that reflects your style and vision. We take pride in using locally-sourced, sustainable, ingredients that are harvested at their peak ripeness, ensuring that what's on your plate is the highest possible quality, nutrient-dense food around. Contact your Event Manager to discuss your vision and let us create a custom menu that is sure to impress.



general info

Event Details

Menu selections and event order details are due no later than 45 days prior to the event.

Guarantee

Your final guaranteed guest count must be provided to your Sales & Catering Manager no later than 7 business days prior to your first scheduled event and is not subject to reduction. For example, if the Event is to start on a Friday, Humble Spirit Catering must be notified of the guaranteed number of attendees by Wednesday, the week prior, by 12:00pm. Our Culinary Team will over-prepare for a 3% increase in attendance above your guarantee and you will be charged for your guarantee or actual attendance, whichever is greater. If your final guarantee is not provided by the due date, the estimated attendance noted on the Event Order will serve as your guarantee.

Special Dietary Restrictions/Allergies

Our Culinary Team is happy to provide menu substitutions for guests with dietary distinctions and allergies. Menu substitutions will be accommodated based on the guest's specific needs as 'chef's choice'. Please notify your Event Manager no later than 7 days prior to your first event of any special dietary needs.

Corkage

Outside wine is permitted with prior approval. Subject to a corkage fee of \$30 per 750mL bottle, excluding 23% service charge.

Mandatory Service Charge

All event charges are subject to a 23% taxable service charge, and applicable sales tax. Of this taxable service charge 78% (or 18% of the 23% taxable service charge) of the amount will be distributed to service personnel and 22% (or 5% of the 23% taxable service charge) of the amount will be retained by the property.



All food and beverage pricing is subject to a 23% service charge.

Prices and menu offerings are subject to change without notice.

Revised 1/5/24