

humble spirit

catering menus



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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
whipped butter, seasonal jam
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 or ham
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, per item

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

Biscuits with Butter + Jam and Honey | 7

add tabula rasa farms ham +4

by the half dozen

minimum order of a half dozen

Local Pastries | 36

Morning Bread & Coffee Cake | 30

on the go

priced per item
minimum order of 6, per item

Breakfast Burritos | 10 each

garden vegetables
add farm sausage or bacon +2

Breakfast Sliders | 4 each

greens, housemade sausage, aioli

omelet station

minimum order of 12 guests
Chef-attended at \$150 per hour

Farm Fresh Omelet | 18 per person

garden vegetables, local cheese,
farm breakfast meat

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Revised 3/18/24

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

Local Pastries | 36

Morning Bread & Coffee Cake | 30

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

Red Shot Red Juice | 60 per half dozen
served in 6-ounce glass bottles
beet, carrot, ginger, apple, lemon

Fresh Fruit Juice | 25 per half gallon
per selection
orange • grapefruit • cranberry



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lunch

3-course family-style lunch starting at 38 per person

Minimum 12 guests. Plated 3-course lunch available starting at 46 per person.

Salad

select one:

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

Main Course

select one:

- roasted chicken
- roasted salmon
- braised tabula rasa farms beef +12
served with seasonal accompaniments

Lunch Sweets

select one:

- tabula rasa farms 'oreos'
- chocolate chip cookies
- custard cups +2
- seasonal trifle +3

farm lunch buffet starting at 56 per person

Minimum 12 guests.

Seasonal Salad
Chef's selection

Humble Spirit Roasted Chicken
sweet onion purée, salsa verde,
chicken jus

Seasonal Market Garden Vegetable Side

Dessert

select one:

- chocolate chip cookies
- butterscotch or chocolate pudding

Lunch Buffet Additions

Bread + Butter | +3

Add a Second Salad | +9

Add a Second Entrée

- Seasonal Pasta +12
- Roasted Salmon +14
- Braised Beef +12

picnic lunch buffet

displayed sandwiches | 36 per person

Served with seasonal greens salad, chocolate chip cookie 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

Garden Veggie Wrap

seasonal hummus, greens

Albacore Tuna Salad Sandwich + 5

celery, fennel, cucumber, scallion
mayo, focaccia

Tabula Rasa Farms Ham +5

white cheddar, farm pickles
dijonnaise

Additional Sides | + 5

pasta salad
potato salad
broccoli salad



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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

Humble Spirit Tacos | 68

corn tortilla, pulled chicken
tarragon yogurt, pickled red onion, arugula, aleppo

Beef and Lamb Skewers | 68

sumac yogurt, fennel flowers

Marionberry BBQ Pork Sliders | 58

vegetable slaw, b&b pickle, brioche bun

Source Farms Double Cheeseburger Slider | 98

fancy sauce, pickles, brioche bun

Seasonal Arancini | 60

rotating chef's selection

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

Tabula Rasa Farms Potato Mille Feuille | 98

sturgeon cavia, crème fraîche, chives

Source Farms Lamb Croquette | 98

cranberry jam

spring

Radishes | 58

cultured butter, sea salt

Mint + Pea Soup Shooters | 50

Spring Carrot Tartare | 58

brioche crostini

Crispy Asparagus | 60

morel mushroom aioli

summer

Local Stone Fruit Skewers | 56

briar rose creamery maia cheese

Tomato Gazpacho Shooters | 50

olive oil, cucumber, red onion, basil oil

Caponata Toast on Focaccia | 50

pine nuts, raisins, saba,
purple basil flowers

Zucchini Fritter | 58

herbed portland chèvre

fall

Pipperrade Toast | 60

goat cheese, focaccia

Turkey Meatball | 64

roasted cranberry glaze, chives

Wild Mushroom Soup Shooter | 50

chives, olive oil

winter

Winter Squash Soup | 50

pumpkin seed oil, fried sage

Warm Gougeres | 78

dungeness crab cream, chives
subject to market price increase

Pumpkin Toast | 60

whipped ricotta, hazelnuts, saba, scallion



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reception

stationed appetizers

Priced per person, minimum of six guests

Grazing Board | 18
local cheese and cured meat

Garden Vegetable Crudités | 9
seasonal hummus and garden ranch

Humble Spirit Charcuterie Cups | 16
local salami & cheese,
garden vegetables, pickles,
candied hazelnut, dried fruit

Seasonal Breads & Spreads | 12
local focaccia, housemade naan
gluten free bread crisps
whipped goat cheese spread, heirloom bean spread

Humble Spirit Cheese Board | 8
local cheese and accompaniments

displayed enhancements

Oyster Shucking Station | 48 per dozen
pacific northwest oysters
Chef-attended at \$150 per hour

Station Enhancements

bay shrimp cocktail +8 per person
shellfish ceviche +12 per person
chilled crab +market price per person

Caviar Bar | 12 per person + caviar (priced per ounce)
traditional accoutrements, housemade chips, crème fraiche, lemon, chives
pricing subject to market changes:
salmon roe • \$15 per oz.
trout roe • \$18 per oz.
sturgeon • \$65 per oz.
Server attendant recommended at \$35 per hour



dinner

Minimum 12 guests.

family-style | starting at 65 per person

Salad

select one:

seasonal greens salad

rotating seasonal salad

oregon albacore confit

celery, fennel, cucumber, focaccia croutons

scallion mayo

Main Course

select one:

roasted chicken

wild salmon

braised tabula rasa farms beef

roasted tabula rasa farms pork

seasonal vegetable entrée

entrée served with market garden vegetables

Dessert

select one:

seasonal fruit cobbler

whipped yogurt

fruit crostada

crème fraiche

tabula rasa farms 'oreos'

can't decide on a course?

Select Two Salads or Desserts | +9 per person

Select Two Mains | +16 per person

Add a Seasonal Pasta Mid-Course

+14 per person

served family style

plated | starting at 76 per person

Salad

select one:

seasonal greens salad

rotating seasonal salad

Main Course

select up to two*:

roasted chicken

wild salmon +14

braised tabula rasa farms beef +12

roasted tabula rasa farms pork +9

seasonal vegetable entrée

entrée served with market garden vegetables

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

**Pre-selected choice of two main courses*

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

Dinner Additions

Bread + Butter | +3 per person

Biscuits + Honey Butter | +4 per person

pre-set, served family style

Add a Seasonal Pasta Mid-Course

+14 per person



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Revised 3/18/24

dinner

Minimum 12 guests.

buffet | starting at 95 per person

Salad

select two:

- tender greens salad
- rotating seasonal salad
- oregon albacore confit
- seasonal soup

Main Course

select two:

- roasted chicken
- wild salmon
- braised tabula rasa farms beef
- roasted tabula rasa farms pork
- seasonal vegetable entrée

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
- butterscotch or chocolate custard
- vanilla cream

Dinner Additions

Bread + Butter | +3 per person
Biscuits + Honey Butter | +4 per person
pre-set, served family style

Add a Seasonal Pasta Mid-Course
+14 per person

dessert

dessert display

priced by the dozen, minimum of a dozen per item

Bavarian Cream | 60

cookie crumble, whipped cream

TRFOs | 36

tabula rasa farms 'oreos'

Humble Spirit Chocolate Chip Cookies | 48

freshly baked

Seasonal Fruit Trifle | 56

berry • stone fruit • citrus • pear-apple

Butterscotch or Chocolate Custard | 60

sea salt, vanilla cream

Humble Spirit Brownie Bites | 48

double chocolate

local ice cream sundae bar

Chef-attended at \$150 per hour

18 per person

vanilla • chocolate • strawberry
drizzles • sprinkles • m&m's • cookie crumble • fresh fruit



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bar

All beverages are charged on consumption. One bartender required per 50 guests. Bartender fee of \$35 per bartender, per hour. Cashier attendant fee of \$150 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.



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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. Limit one bottle per 2 guests.

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.



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