

Jake's CATERING at SENTINEL

Please add 22% service charge to all food and beverage. Menu prices subject to change without notice. 614 S.W. 11th Ave. Portland, OR, 97205 | Phone: (503)-241-2125 | Fax: (503)241-2114 | Info@jakescatering.com

Tray Passed Appetizers

Minimum Order of Three Dozen Per Selection



Crostini

Italian Eggplant Caponata, Balsamic Vinegar, Pine Nuts, and Basil

32.00

Ricotta Cheese, Basil, and Sundried Tomato Tapenade

34.00

Steak Tartare, Spicy Tomato Jam, and Crispy Shallots

36.00

Prosciutto Ham, Quince Paste, and Manchego Cheese

34.00

Skewers

Grilled Beef Skewers, Green Onion, and Soy Ginger Syrup

35.00

Shrimp Skewers, Ancho Chili, and Pineapple Cumin Glaze

42.00

Thai Chicken Brochettes and Spicy Peanut Sauce

35.00

Tomato, Mozzarella, and Basil Skewers with Balsamic Reduction (Gluten Free)

34.00

Favorites

Smoked Salmon Tartare, Lemon Crème Fraiche, and Belgian Endive (Gluten Free)

35.00

Pistachio Crusted Goat Cheese and Red Grape (Gluten Free)

32.00

Dungeness Crab, Lime Juice, and Mango Salsa on a Cucumber Round (Gluten Free)

36.00

Seared Ahi Tuna, Asian Cucumber Salad, and Wasabi Cream on a Wonton Crisp

38.00

Foraged Mushroom & Fontina Risotto Croquettes with Red Pepper Aioli

34.00

Corn and Cumin Fritters with Ancho Pepper Aioli

34.00

Chickpea Falafel, Lemon, and Cucumber Tzatziki

32.00

Spinach Feta Cheese Spanakopita

34.00

Andouille Sausage En Croute with Creole Mustard

40.00

Chicken and Pinenuts Salad in Phyllo Cups

34.00

Dungeness Crab Cakes, Chives, and Tarragon Remoulade

42.00

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Welcome Reception Displays



Seafood Display

- ❖ Chilled Jumbo Prawns
- ❖ Selection of Northwest Oysters on a Half Shell
- ❖ Ancho Chili Marinated Mussels
- ❖ Cocktail Sauce, Mignonette Sauce, and Lemon Wedges

28.95 Per Person

Brie en Croute Display

- ❖ Sliced Baguette
- ❖ Basil Pesto
- ❖ Candied Walnuts
- ❖ Seasonal Berries
- ❖ Grapes

100.00 (Serves 30 People)

A Selection of Imported & Domestic Cheeses

- ❖ Seasonal Fruit
- ❖ Deluxe Crackers
- ❖ Freshly-Baked Baguette

Small 120.00 (Serves 20 People)

Medium 200.00 (Serves 40 People)

Large 300.00 (Serves 80 People)

Italian-Cured Meats and Cheese Platter

- ❖ Capicola, Soppressata, Dry-Cured Salami, Prosciutto, and Finocchiona
- ❖ Bel Paese Cheese, Fontina, and Fresh Mozzarella
- ❖ Oven Roasted Tomatoes, Olives, Marinated Peppers, and Artichokes

Small 120.00 (Serves 20 People)

Medium 200.00 (Serves 40 People)

Large 300.00 (Serves 80 People)

Mediterranean Dips & Crudité Display

- ❖ Traditional Hummus
- ❖ Mixed Artisan Olives
- ❖ Eggplant Baba Ganoush
- ❖ Seasonal Fresh Vegetables served with Ranch Dressing
- ❖ Grilled Pita Bread

Small 120.00 (serves 20 people)

Medium 220.00 (serves 40 people)

Large 400.00 (serves 80 people)

Welcome Reception Stations

Burger Joint

(Choose Two Slider Selections)

Includes Shredded Lettuce, Tomatoes, Sliced Red Onion, Pickles, Ketchup, Whole Grain Mustard, Mayo, and Barbeque Sauce

- ❖ Prime Beef Burger
- ❖ Pulled Chicken
- ❖ Chickpea Burger

12.50 Per Person

Al Dente Pasta Bar

- ❖ Cavatappi Pasta served with Roasted Vegetables, Garlic Olive Oil, and Basil
- ❖ Penne Pasta served with Tomato Basil Sauce, Garlic, Capers, and Olives
- ❖ Cheese Tortellini served with Pistachio Pesto Cream
- ❖ Garlic Breadsticks

11.95 Per Person

Jake's Mac n' Cheese Bar

Three Cheese Cavatappi Mac n' Cheese

Served Martini Style with Customized Toppings

- ❖ Roasted tomatoes
- ❖ Pancetta
- ❖ Caramelized Onions
- ❖ Chipotle Cheddar
- ❖ Bleu Cheese Crumbles

10.95 Per Person

Variety of West Coast Toast

Served on Grilled Artisan Bread topped with:

- ❖ Caramelized Onions, Bleu Cheese, and Roasted Pears
- ❖ Local Mushrooms, Zucchini, and Parmesan
- ❖ Tomatoes, Garlic & Basil, Mozzarella, and Extra Virgin Olive Oil

9.95 Per Person

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Welcome Reception Carving Board

All Stations Requires One Attendant per 100 People at 100.00 per Attendant
Includes Silver Dollar Rolls



Carlton Farms Pork Loin (Gluten Free)

Topped with Bourbon Brown Sugar Glaze

130.00 (Serves 30 People)

Roasted Turkey Breast

Served with Cranberry Chutney and Classic Turkey Gravy

210.00 (Serves 30 People)

Cascade Natural Beef Tenderloin with Pepper Herb Crust

Served with Horseradish Cream and Peppercorn Demi-Glace

220.00 (Serves 20 People)

Natural Roasted Beef Strip Loin (Gluten Free)

Served with Bordelaise

220.00 (Serves 30 People)

Baron of Cascade Natural Beef

Served with Horseradish Cream and Beef Au Jus

280.00 (Serves 40 People)

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Dinner Buffets

Includes House Brewed Coffee, Decaf, and Tea

Minimum 35 People | One Carver per 150 People | \$100 per carver | *Gluten Free

Northwest Picnic

Mixed Greens*

Ranch Dressing and Red Wine Vinaigrette*

Grilled Asparagus and Roasted Peppers served with
Lemon Vinaigrette*

Aunt Kay's Buttermilk Fried Chicken Breast

BBQ Brisket served with Whiskey Barbeque Sauce*

Tillamook Cheddar Macaroni-n-Cheese

Green Beans with Smoked Bacon*

Cornbread Muffins

Fresh Strawberry Watermelon Salad topped with Fresh
Basil*

Traditional Marionberry Cobbler and Devil's Food
Chocolate Cake

43.95

Rose City Buffet

Roasted Beets, Frisee, Rogue River Bleu Cheese, and
Hazelnuts tossed in Champagne Vinaigrette

Tossed Local Greens and Farmer's Seasonal Vegetables*

Bleu Cheese Dressing and House Vinaigrette*

Roasted Chicken Breast, Smoked Bacon,

Foraged Mushrooms, and Caramelized Onions

Cedar Planked Salmon topped with

Smoked Tomato Marmalade and Grilled Leeks*

Carved Flank Steak with

Brandied Five Peppercorn Demi-Glace

Garlic Mashed Potatoes and Seasonal Vegetables

Focaccia and Ciabatta Rolls

Fresh Fruit Brochettes*, Caramel Apple Crisp, and

Chocolate Truffle Cake Martini*

45.95

Jake's Classic Dinner Buffet

Grilled Asparagus tossed in

Roasted Pepper Vinaigrette and Toasted Hazelnuts*

Crisp Romaine Salad topped with Garlic Croutons served
with Creamy Caesar Dressing

Arugula, Fennel, Pears, and Parmesan served with
Hazelnut Vinaigrette*

Oven-Roasted Sea Bass topped with Tomato Caper Relish*

Chicken Cacciatore topped with Mushrooms,
Tomato, and Black Olive

Braised Beef topped with Tomato, Artichokes,
Balsamic Vinegar, and Lemon Gremolata

Gnocchi and Asparagus tossed in Parmesan Fondue
Seasonally Inspired Vegetables*

Artisan Breads

Chocolate Truffle Cake, Almond Biscotti, and
Blueberry Swirl Cheesecake

47.95

Old Town

Cucumber Salad tossed in Sambal Vinaigrette*

Glass Noodle Salad tossed in a Sesame Dressing

Assorted Dim Sum (Steamed Pork Buns, Shumai,
and Pot Stickers)

Asian BBQ Short Ribs topped with

Charred Onions and Sesame Seeds

Spicy Orange Chicken topped with

Peanuts and Scallions

Stir-Fried Seasonal Vegetables

Steamed Jasmine Rice

Ginger Infused Fruit Compote*, Sweet Coconut

Rice Pudding *, and Fortune Cookies

40.95

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Dinner Salads

We Source Our Produce From Local Farms.



Italian Greens (Vegan/Gluten Free)

With Tomatoes, Cucumber, Radish, and Toasted Almonds with a White Balsamic Vinaigrette

Spinach and Curly Frisee (Gluten Free)

With Strawberries, Goat Cheese, and Black Pepper Honey with a Red Wine Vinaigrette

Northwest Local Grown Greens

With Red Wine Poached Pear, Bleu Cheese, Pomegranate Molasses, and Roasted Hazelnuts with a White Balsamic Vinaigrette

Tomato Caprese Salad

Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, and Herb Crostini with White Balsamic Dressing

Fresh Romaine Caesar Salad

Fresh Romaine, Tomatoes, and Garlic Croutons with Caesar Dressing

Italian Kale and Romaine Salad (Gluten Free)

With Radicchio, Fennel, Feta Cheese, and Candied Walnuts with a Green Goddess Dressing

Dinner Entrées

Includes Choice of Salad (Found on the Previous Page), Rolls and Butter, House Brewed Coffee and Tea



Roasted French Cut Chicken Breast

With Smoked Bacon, Lemon Thyme Chicken Glace, served with Roasted Potato Medley, Bacon, Artichokes, and Seasonal Vegetables

36.95

Roasted Carlton Farms Pork Loin

With Seasonal Fruit Chutney served with Mashed Potatoes, Seasonal Vegetables, and topped with Apple Ginger Demi-Glace

36.95

Jumbo Prawns & French Cut Chicken Breast

Served with Roman Style Gnocchi, Smoked Tomato Marmalade, and Green Beans topped with Whole Grain Mustard Chardonnay Cream

42.95

Jake's Classic Stuffed Salmon (Gluten Free)

Stuffed with Brie Cheese, Dill, Dungeness Crab, and Oregon Bay Shrimp served with Mashed Potatoes and Seasonal Vegetables topped with Citrus Cream Sauce

43.95

Natural Beef Short-Ribs

Topped with Caramelized Shallot, Garlic, and Slow Roasted Tomato served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables topped with Red Wine Pan Gravy

44.95

Sautéed Jumbo Prawns (Gluten Free)

Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetables topped with Basil Cream

45.95

Herb Crusted Australian Rack of Lamb

Served with Au Gratin Potatoes and Seasonal Vegetables topped with Red Wine Bordelaise

51.95

Natural Ranch Beef Filet

Served with Truffle Parmesan Mashed Potatoes and Seasonal Vegetables topped with Red Wine Bordelaise Sauce

56.95

Pancetta Wrapped Beef Filet & Crab Stuffed Salmon

Served with Potatoes Au Gratin, Parmesan, and Seasonally Inspired Vegetables topped with Bordelaise and Citrus Cream Sauce

60.95

When offering more than one entrée for a meal function, all meals will be charged at the higher meal price. No more than two entrée selections may be made. The guaranteed entrée count is due three business days prior to the function, with exact entrée counts for each entrée selected.

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Vegetarian Plated Entrées

Includes Choice of Salad (Found on Page 15), Rolls and Butter, House Brewed Coffee and Tea

Red & White Quinoa Pilaf (Vegan / Gluten Free)

With Seared Tofu, Garbanzo Beans, Roasted Root Vegetables, Lemon, and Balsamic Onions

29.95

Vegetable Wellington

Layers of Portobello Mushrooms and Seasonal Grilled Vegetables with Roasted Peppers and Chèvre in the center wrapped in Flakey Puff Pastry, Baked Golden Brown, and Presented on Red Pepper Coulis

29.95

Risotto (Gluten Free)

With Wild Mushrooms, Broccolini, Asparagus, and Fontina Cheese

29.95

Soy Glazed Tofu (Vegan)

Stir Fry Vegetables with Napa Cabbage, Bok Choy, Bell Peppers, Carrots, and Shitake Mushrooms over Ginger Green Onion Rice

29.95

Pasta Primavera (Vegan)

Grilled Vegetables, Caramelized Mushrooms, Roasted Tomatoes, Kalamata Olives, Capers, and Broccolini tossed in Tomato Sauce

29.95

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After Hour Snacks

25 Person Minimum, Prices are Per Person

French Fry Station

House-made BBQ Sauce, Ketchup, Garlic Aioli, Mustard, and Ranch Dressing

4.95

Assortment of Tater Tots

- ❖ Classic
- ❖ Mexican
- ❖ Truffle

Served with a Variety of Dipping Sauces

5.95

Poutine Station served with Fries

- ❖ Peppercorn Gravy
- ❖ Cheese Curds
- ❖ Pickled Onions
- ❖ Warm Cheese Sauce
- ❖ Pulled Pork
- ❖ Sweet Peppers & Pickled Jalapeños
- ❖ Scallions

6.95

Chicken Wings

Spicy Chipotle Honey Glaze (Gluten Free)

Buffalo Sauce and Bleu Cheese

6.95 for one selection, **8.95** for both

Fresh Popcorn Bags (Gluten Free)

(Choose One Selection)

- ❖ Bacon
- ❖ Parmesan Cheese
- ❖ Butter, Salt, and Pepper

8.00 Per Bowl

Individual Mac n' Cheese

Served with Slowed Roasted Pulled BBQ Pork and Bread Crumbs served in a Ramekin

5.95

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Desserts

Our Desserts are Made in House by our Pastry Chef.



Lemon Meringue Tart

With Marionberry Sauce

7.50

Seasonal Vanilla Cheesecake

With Fresh Berries, Sour Cream Glaze, Hazelnut Praline Sauce

7.95

Jake's Famous Chocolate Truffle Cake (Gluten Free)

With Berry Sauce and Whipped Cream

8.50

Strawberry Yogurt Mousse

With Fresh Berries and a House Made Shortbread Cookie

7.00

Chocolate Ganache Bar

With Blueberry Sauce and Caramelized Puffed Rice

8.95

Vanilla Bean Crème Brûlée (Gluten Free)

With Seasonal Berries

7.95

Chocolate and Vanilla Cupcakes

And Buttercream Frosting

35.00 Per Dozen

Desserts

Our Desserts are Made in House by our Pastry Chef.

Strawberries and Whipped Cream (Gluten Free)
6.95 Per Person

**Lemon Curd, Blueberry Compote, Chocolate Straw
and Whipped Cream** (Gluten Free)
6.95 Per Person

**Ginger Lime Panna Cotta with Mango Sauce in a
Martini Glass** (Gluten Free)
8.95 Per Person

Double Chocolate Fudge Cake
7.50 Per Person

**Warm Chocolate Cake with a Ganache Center and
Vanilla Ice Cream**
10.95 Per Person

**Seasonal Berry Shortcakes on Flakey Sweet Biscuit
with Whipped Cream and Fresh Berries**
9.95 Per Person

**Dessert Trio Featuring: Pot au Crème, Vanilla Panna
Cotta with Berry Sauce and Salted Chocolate Truffles**
(Gluten Free)
11.95 Per Person

**White Chocolate Blueberry Swirl Cheesecake
with Blueberry Zinfandel Sauce**
9.95 Per Person

Fresh Fruit Sorbets: Raspberry or Lemon (Gluten Free)
6.95 Per Person

**Upside Down Seasonal Stone Fruit Cake with Crème
Anglaise, House Made Sugar Cookie and Mint**
8.95 Per Person

Desserts

Our Desserts are Made in House by our Pastry Chef. | *Gluten Free

Family-Style Desserts

Cookies, Brownies and Lemon Bars
an Extra Treat with Your Coffee, Served Family Style
5.50 per person

House Made Chocolate Truffles*
3.50 per person

Chocolate-Dipped Strawberry with White Chocolate*
4.50 per person

Viennese Sweet Table

(Minimum 25 People)

Display of French Pastries, Truffles and
Chocolate-Dipped Strawberries*, Napoleons,
Fruit Tartlets, Opera Cake,
Cheesecake Squares and Éclairs
13.95 per person

Build Your Own Ice Cream Bar*

(Minimum 45 People)

Vanilla Ice Cream, Gummy Bears, Nuts, Whipped Cream,
Sprinkles, M&M's, Caramel & Chocolate Sauce and Cherries
12.95 per person
One Chef Attendant Require per 85 people
Chef Attendant 85.00

Continental Breakfast

Personalize Your Experience by Choosing One or More of Our Breakfast Enhancements! Prices are Per Person.



Steel Bridge

Chilled Juices

Seasonal Sliced Fruit

Old Fashioned Oatmeal with Cinnamon, Brown Sugar and Dried Cranberries

Freshly Baked Scones, Muffins, Danish, and Banana Bread

Butter and Fruit Preserves

Toaster Station with Assorted Bagels and Cream Cheese

House Brewed Coffee and Tea

20.95

Breakfast Enhancements

Minimum 15 People

Add to Your Existing Continental or Breakfast Buffets

6.50 Per Person Per Selection

❖ Ricotta Cheese Blintz with Fresh Berries and Powdered Sugar

❖ Breakfast Sandwich on an English Muffin topped with Smoked Pork, Farm Fresh Eggs, and Tillamook Cheddar

❖ Breakfast Croissant topped with Farm Fresh Scrambled Eggs and Tillamook Cheddar

❖ Breakfast Burrito with Farm Fresh Scrambled Eggs, Spicy Chorizo, and Pepper Jack Cheese

Broadway Bridge

Seasonal Sliced Fruit

Freshly Baked Scones, Muffins, and Danish

Whipped Butter and Fruit Preserves

House Brewed Coffee and Tea

18.95

Breakfast Buffet Customized by You

Minimum 20 People

All Breakfast Buffets are Served with:

Chilled Juices

Seasonal Sliced Fruit and Melons

Breakfast Pastries

House Brewed Coffee and Tea

Breakfast Buffet (Gluten Free)

Choose Egg Selection:

- ❖ Farm Fresh Scrambled Eggs
- ❖ Mushroom, Tomato, and Spinach Scramble
- ❖ Mexican Breakfast Scramble

Choose Potato Selection:

- ❖ Chorizo Breakfast Potatoes
- ❖ Rosemary Potato Cakes
- ❖ Roasted Yukon Breakfast Potatoes

Choose Meat Selection:

- ❖ Country Pork Sausage Links
- ❖ Crisp Hickory Bacon
- ❖ Chicken Apple Sausage

20.95



Breakfast Enhancements

Minimum 20 people

Add to Your Existing Continental or Breakfast Buffets

- ❖ Assorted Individual Yogurt **4.25** (Gluten Free)
- ❖ Cinnamon French Toast **4.50**
- ❖ Oatmeal with Brown Sugar, Almonds, and Blueberries **7.95** (Gluten Free)
- ❖ Assorted Cereals, Whole Milk, and Skim Milk **5.00**

Plated Breakfast

Includes Cranberry and Orange Juice, House Brewed Coffee and Tea. Prices are Per Person.

Traditional Salmon Lox Plate

Cold Smoked Salmon Lox with Bagels, Cream Cheese, Tomatoes, Capers, and Shaved Red Onion

18.95 Per Person

Farmhouse Breakfast

Farm Fresh Scrambled Eggs, Yukon Gold Breakfast Potatoes, Choice of Ham, Bacon, or Country Pork Sausage

17.95 Per Person

Spiced Tofu Scramble (Vegan)

Spiced Tofu, tomato, cumin, smoked paprika, and fresh spinach

17.95 Per Person

Mexican Scramble

Served with Farm Fresh Scrambled Eggs, Tomatoes, Salsa, Cheddar Cheese, Black Beans, and Sour Cream Drizzle

17.95 Per Person

Northwest Scramble (Vegetarian)

Served with Farm Fresh Scrambled Eggs, Foraged Mushrooms, Fontina Cheese, Spinach, and Tomatoes served with Yukon Gold Breakfast Potatoes

16.95 Per Person

Tillamook Cheddar Biscuits and Gravy

Served with Farm Fresh Scrambled Eggs, Pulled Chicken Mushroom Gravy, and Oven-Roasted Tomatoes

18.95 Per Person

Orange Infused French Toast

Served with Powdered Sugar, Whipped Butter, Maple Syrup, Hickory Smoked Bacon, and Fresh Fruit

16.95 Per Person

Vegan Triple Berry Chia Pudding (Vegan/Gluten Free)

Almond Milk, Chia, Organic sugar, vanilla and seasonal berries

17.95 Per Person

Breakfast Bowl (Vegan)

Oats, Coconut milk, fresh blueberries, almonds, almond butter, maple syrup and coconut flakes

16.95 Per Person

Beverages & Snacks

Sweet N' Salty

Individual Northwest Yogurt **4.25 Each**
Yogurt Parfait with Granola and Fresh Fruit **7.95 Each**
Individual Assorted Trail Mix Snacks (3-4oz.) **31.00 Per Dozen**
Assorted Cliff Bars **60.00 Per Dozen**
Granola Bars **18.00 Per Dozen**
Full Size Candy Bars **30.00 Per Dozen**
Haagen-Dazs Ice Cream Bars **4.75 Each**
Whole Fresh Fruit **27.00 Per Dozen**
Seasonal Fruit Skewers (4-5") **30.00 Per Dozen**
Trail Mix Station **12.95 Per Person**

Baked Goods

Baker's Basket (Muffins, Danishes & Banana Bread) **37.00 Per Dozen**
Bowery Fresh Bagels with Cream Cheese **38.00 Per Dozen**
Assorted Healthy Muffins (Flax Seed, Whole Grain) **38.00 Per Dozen**
Assorted Donuts (Maple Bars, Chocolate Bars, Glazed) **30.00 Per Dozen**
Chocolate Dipped Biscotti **34.00 Per Dozen**
Fresh Baked Cookies **28.00 Per Dozen**
Brownies **30.00 Per Dozen**
Assorted Fruit Bars (Lemon & Berry) **31.00 Per Dozen**

Snacks

(Serves 10-12 People)
Mixed Nuts (Bulk) **32.00 Per Pound**
Mini Pretzels (Bulk) **15.00 Per Pound**
Kettle Chips with Dip **21.00 Per Bowl**
Tortilla Chips with Salsa **21.00 Per Bowl**
Traditional and Cajun Popcorn **8.00 Per Bowl**

Beverages by the Gallon

House Brewed Regular & Decaf. Coffee **45.00 Per Gallon**
Iced Tea **40.00 Per Gallon**
Lemonade **40.00 Per Gallon**
Sparkling Fruit Punch **40.00 Per Gallon**

Beverages

Soft Drink **3.50 Each**
Mineral Water **3.50 Each**
Carafes of Juice (Orange, Apple, Cranberry) **16.00 Each**
All Day Coffee **5.95 Per Person**
Gatorades **5.00 Each**
Propels **5.00 Each**
Vitamin Waters **5.00 Each**
Viso **5.00 Each**
Rock Star Energy Drinks (Regular, Sugar free) **5.00 Each**
Red Bull Energy Drinks **5.00 Each**
Iced Tea & Lemon Wedges **3.50 Per Person**
Lemonade **3.50 Per Person**

Brunch Celebrations

Mimosa **6.50 Each**
Bloody Mary **8.00 Each**

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Beverage Prices

A Bar Set-Up Fee of 75.00 Applies Per Bar

Beverages

All-Day Coffee Refresh **5.95 Per Person**

Coffee by the Gallon **42.00 Per Gallon**

Iced Tea **40.00 Per Gallon**

Lemonade **40.00 Per Gallon**

Individual Fruit Juices **3.75 Each**

Mineral Waters **3.50 Each**

Lemonade **3.50 Per Person**

Iced Tea **3.50 Per Person**

Sparkling Fruit Punch **40.00 Per Gallon**

Soft Drinks **3.50 Each**

Assorted Energy Drinks and Gatorades **4.00 Each**

Hosted Premium Bar

Cocktail **7.50 Each**

Martini **11.25 Each**

Cordials **9.00 - 14.00 Each**

Domestic Beers **5.50 Each**

Micro-Brewed Beers **6.00 Each**

House Wine **7.00 Per Glass** or **33.00 Per Bottle**

Bottle Wine Prices Based on Varietals Selected

Soft Drinks **3.50 Each**

Mineral Waters **3.50 Each**

No-Host Premium Bar

Cocktail **9.50 Each**

Martini **13.75 Each**

Cordials **11.00 - 17.00 Each**

Domestic Beers **6.75 Each**

Micro-Brewed Beers **7.50 Each**

House Wine **8.50 Per Glass** or **40.00 Per Bottle**

Bottle Wine Prices Based on Varietals Selected

Soft Drinks **4.25 Each**

Mineral Waters **4.25 Each**

Wine List

Wine Prices Subject to Change Based on Market Fluctuations

Champagne

Wycliff Brut, California

Light and refreshing citrus aromas with a nuance of spice

33.00

Domaine Ste. Michelle Brut, Washington

Bright, delicate flavors complement a wide array of seafood dishes

38.00

Argyle, Oregon, France

Multilayered flavors of D'anjou pear and lemon meringue pie

64.00

Veuve Clicquot, Yellow Label

Well-developed blend from a famed producer

105.00

Dom Perignon, France

Legendary Champagne from the house of MOET & CHANDON

315.00

Chardonnay

Salmon Creek, California

Aromas of apples, with a clean finish

33.00

Columbia Crest Two Vines

Aromas of fresh spiced peaches and honeysuckle. Lively fruit flavors

35.00

Chateau Ste. Michelle, Columbia Valley, Washington

Apples and pears with a rich fullness.

42.00

Foris, Rogue Valley, Oregon

Tropical flavors balanced with a lightly butter toasted finish.

45.00

Clos Du Bois, California

Layered aromas of red and green apple, pear, vanilla bean, blossoms and lemon meringue

48.00

Wine List

Wine Prices Subject to Change Based on Market Fluctuations



Pinot Gris & Pinot Grigio

Principato, Pinot Grigio, Italy

A light, refreshing wine with the lovely floral and white peach aromas typical
33.00

Jovino, Oregon

Perfect balance of ripe fruit and crisp cleansing acidity
35.00

Acrobat, Willamette Valley, Oregon

*Pale straw with golden highlights. Grapefruit, honey suckle, lime zest,.
The palate abounds with honeydew, white grapefruit, pear, apple, floral,
spice*
40.00

Erath Vineyards, Oregon

Delicious pear and melon, rich, with a crisp finish
43.00

King Estate, Oregon

Honeysuckle and orange peel with a creamy rich finish
55.00

Other Whites

Nobilo Sauvignon Blanc, New Zealand

*Fresh, crisp and clean with zesty flavors of ripe tropical fruits,
especially passion fruit and pineapple with subtle hints of nettle*
40.00

Sokol Blosser Evolution, Oregon

Lush, off-dry and somewhat tropical wine with a crisp finish
51.00

Wine List

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Pinot Noir

Principato, Pinot Noir, Italy

Bouquet of black cherry and dark berry fruit

33.00

Underwood Cellars, Oregon

Smoke, spices, sweet raspberry intertwined with cinnamon

38.00

Hinman Vineyards, Oregon

Sweet Cherry, tobacco, raspberry and oak floral notes. blueberry, cherry, chocolate, spice

43.00

Kings Ridge, Willamette Valley, Oregon

Bright cherry fruit with touches of cinnamon and spice

49.00

Foris, Oregon

Bright red fruits with a subtle hint of oak

51.00

Erath Winery, Oregon

Mouth-filling cherry pie, red currant and vanilla-coffee flavors

62.00

Acrobat by King Estate, Oregon

Sweet cherry, tobacco, raspberry and oak floral notes. blueberry, cherry, chocolate, and spice

65.00

Merlot

Salmon Creek, California

Soft with raspberries and black cherry

33.00

Red Diamond, Columbia Valley, Washington

Dark berries and plums with a silky-smooth finish

39.00

Columbia Crest Grand Estate, Washington

Complex, fruit-forward wine with hints of spice, blackberry and cocoa aromatics

40.00

Chateau Ste. Michelle, Indian Wells, Washington

Ripe berry fruit aromas and jammy flavors. Full-bodied style, with a round, supple finish

63.00

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Wine List

Wine Prices Subject to Change Based on Market Fluctuations



Cabernet Sauvignon

Salmon Creek, California

Black fruits with a hint of spice

33.00

14 Hands, Columbia Valley, Washington

Dark blackberries with a rich full mid-palate

38.00

Robert Mondavi 'Private Selections' California

Aromas of red fruit, followed by vibrant berry Silky, firm tannins, excellent structure

40.00

Genesis, Washington

Silky richness and great depth with blackberry, blueberry and strawberry flavors

50.00

Bonterra, California

Aromas of bright cherry, currant, and raspberry, with notes of toasted oak and vanilla

52.00

Clos Du Bois, California

Deep, berry flavors. A peppery character and a subtle overlay of oak

55.00

Other Reds

Columbia Crest Two Vines Shiraz, Washington

Strawberry and cherry aromas and flavors, silky and soft palate with a long velvety finish

35.00

Ravenswood Vintners Bland, Petite Syrah

Rich, full-bodied juicy and delicious with lack fruit, cherry, plum and chocolate notes

40.00

Catering Guidelines

Below are answers to frequently asked questions. We are ready to work together to create a successful and memorable event.

Catering Exclusivity

Jake's Catering is the exclusive caterer for all events held at the Sentinel Hotel. No outside food or beverage may be brought into the hotel banquet rooms.

Deposits

Deposits are required in order to confirm an event. The amount of the deposit required will be outlined in the catering agreement.

Payment in Advance

Payment in full for estimated charges including the 22% service charge must be made three business days prior to event. A 10% overcharge for any add-ons incurred will be taken at time of payment. If payment is not received, Jake's Catering reserves the right to cancel the function and retain the entire deposit. In the occurrence a balance remains due at the conclusion of the event, the credit card on file will be used to settle the balance. If a credit is due, a prompt refund will be issued to the original method of payment.

Guarantee

The guaranteed number of attendees is required by 12:00 p.m. three business days prior to the date of the event. Once received, this number is not subject to reduction. Final billing will be based on the guarantee or the actual number of guests served, whichever is greater. In the event the guarantee is not received, final billing will be based on the initial estimate or the actual number of guests served, whichever is greater.

Menu Selection

Due to market fluctuations, prices cannot be confirmed until six months prior to your event. Menu items are subject to change based upon availability. When a buffet is selected, the client agrees to guarantee payment for a minimum of 25 guests. A 22% service charge is added to all food and beverage.

Meeting and Banquet Rooms

Function rooms may not be occupied longer than the stated hours on the Banquet Event Order without prior approval from the Catering Sales Office. Jake's Catering reserves the right to change function rooms according to meeting requirements and final guarantees.

Changes in Banquet Room Set-Up

A labor fee of \$250.00 will be assessed when a change is made the day of the event to a room that is set and differs from what was agreed to on the signed Banquet Event Order.

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Guest-Provided Items

Jake's Catering is not responsible for storage, transfer or assembly of guest's items, decorations or centerpieces. Guests will need to make prior arrangements for set-up and transfer of decorations, centerpieces and floral arrangements, etc.

Alcoholic Beverages

Oregon Liquor Control Commission (OLCC) regulations require we provide a bartender to dispense all alcoholic beverages. All OLCC rules and regulations will be followed to include: asking for proper identification and not serving a visibly intoxicated person. No alcoholic beverages will be permitted to be brought into or removed from the premises by patrons or their guests.

Split Entrée Menus

In order to provide the best quality and service possible, it is recommended that the same entrée be selected for all guests. When offering more than one entrée for a meal function, all meals will be charged at the higher meal price. No more than two entrée selections may be made. The guaranteed entrée count is due three business days prior to the function, with exact entrée counts for each entrée selected. Each guest's entrée choice must be designated by a meal indicator card provided by the host. Split menus are not available to groups of 200 or more.

Packages Sent In/Out

All incoming packages must be labeled as listed below:

Attention: (Sales Manager's Name)

Group Name as Listed in our System

Jake's Catering

614 SW 11th Avenue, Third Floor

Portland, OR 97205

Deliver To: (Onsite Contact/Vendor Name)

Over four (4) packages received or sent will incur a \$6 fee per package to the event bill. Any personal or event articles stored with Jake's Catering may arrive 72 hours prior to the event and must be removed one business day after the event. Each outbound package must have a completed shipping label including account number or credit card number. Jake's Catering cannot call for UPS pickup.

To retrieve your package, please ask your Banquet Captain or Catering Sales Manager.

Parking

The following public parking lots are within walking distance to the Sentinel Hotel.

City Center Lot ~ SW Washington between 11th Avenue and 12th Avenue

City Center Lot ~ SW Alder between 10th Avenue and 11th Avenue

Smart Park Garage ~ SW 10th Avenue between Morrison and Yamhill

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Audio Visual Equipment

An extensive selection of audio-visual equipment is available through THINK AV and booked by Jake's Catering Sales. There is a 22% service charge added to all audio visual equipment.

Telephone & Internet Services

Direct dial phone service is available in each banquet room. Limited wireless internet service for casual use is complimentary. Dedicated wireless and wired internet is available with advanced arrangements through THINK AV. Your Catering Manager will assist you with pricing and scheduling.

Deliveries

All deliveries are made through the service entrance located on Alder Street between 10th and 11th through the door marked "Jake's Grill & Jake's Catering". Upon entry, directly ahead will be a freight elevator with access to the banquet rooms. Deliveries are not accepted at the Sentinel Hotel front entrance on 11th Avenue. Call in advance for delivery hours. Catering Sales Managers need to be notified of incoming oversized items and large deliveries, as they require special arrangements.

Load In/Out Parking

All Deliveries/Load in are to be scheduled with a Jake's Catering Sales Manager prior to delivery. Commercial vehicles may use the loading zone on Alder Street. Private vehicles must park at metered parking spots or in one of the area's pay-to-park lots. There is a City Center Lot across the street from the service entrance. City of Portland parking laws apply to all vehicles. Service Entrance: Located in the middle of the block between 10th and 11th, it's a black door marked "Jake's Grill & Jake's Catering"

Loading In:

Carts can be borrowed based on availability. Call the Banquet Captain's mobile or the Catering Office and Jake's Catering staff will deliver one to the service entrance.

Banquet Captain's mobile number is 503.793.8163

Jake's Catering office number is 503.241.2125

2nd Floor

Fireside, Library, Lodge, Card and Billiard Room

3rd Floor

Jake's Catering Sales Office, Renaissance Room, Chamber Room and Grand Ballroom

4th Floor

Governor Ballroom and Green Room

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Meeting and Banquet Room Capacities

Room	Size	Square Feet	Social Reception	Banquet Seating	Theater Seating	Classroom Seating	U-Shaped Seating	Conference Table
Governor Ballroom	78' x 83'	6474	900	500	600	300	N/A	N/A
Grand Ballroom	66' x 76'	5016	600	320	400	250	N/A	N/A
Chamber Room	20' x 27'	540	60	40	50	24	22	22
Renaissance Room	24' x 76'	1824	175	120	180	80	36	60
Fireside Room	19'x 18'	342	40	30	30	12	9	16
Library Room	41' x 41'	1681	150	100	150	80	30	40
Billiard Room	33' x 68'	2244	200	160	200	84	48	68
Card Room	22' x 41'	902	90	60	80	48	24	20
Lodge Room	17' x 22'	374	30	24	40	24	N/A	20

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