



catering menu

www.nelcentro.com
1408 SW 6th Ave Portland Oregon 97201
503-484-1096 phone 503-445-6606 fax

PLATED DINNER –

three course plated dinner | \$52 per person

We ask that groups larger than 20 guests pre-order entree selections.

first course – please select one for all guests

Seasonal Soup
Mesclun Greens with Fresh Herbs & Croutons
Chicories with Green Apples, Gorgonzola & Candied Walnuts

entrée course – select three (larger groups will be asked to limit selections to two):

Fresh Fish of the Day	Seafood Cioppino
Pork Osso Bucco	Ratatouille & Red Quinoa
Rotisserie Chicken	Vegetarian Lasagna

upgrade your entrées:

Beef Short Ribs – add \$5 to overall menu price

dessert course – please select one for all guests

Chocolate Torte
Ricotta Cheesecake
Seasonal Fruit Crisp

four course plated dinner | \$58 per person

We ask that groups larger than 20 guests pre-order entree selections.

first course - please select one for all guests

Seasonal Soup
Mesclun Greens with Fresh Herbs & Crouton
Chicories with Green Apples, Gorgonzola & Candied Walnuts

pasta course - please select one for all guests

Ricotta Ravioli with Tuscan Kale Pesto, Lemon & Toasted Pistachios
Butternut Squash & Porcini Mushroom Risotto with Hazelnuts, Fried Sage & Pecorino

entrée course – select three (larger groups will be asked to limit selections to two):

Fresh Fish of the Day	Seafood Cioppino
Pork Osso Bucco	Ratatouille & Red Quinoa
Rotisserie Chicken	Chauncey's Chickpea Ragu

upgrade your entrées:

Beef Short Ribs – add \$5 to overall menu price

dessert course - please select one for all guests

Ricotta Cheesecake
Chocolate Torte
Seasonal Fruit Crisp

FAMILY STYLE or BUFFET DINNER - *minimum of 12 people*

three course | \$49 per person | with pasta course \$56 per person

choose one salad (or select two salads for an additional \$4 per person)

Mesclun Greens with Croutons

Chicories with Green Apples, Gorgonzola & Candied Walnuts

Roasted Beets with Arugula, Warm Ricotta, Citrus & Hazelnuts – add \$2 to overall menu price

Antipasti Plate (family style) – add \$5 to overall menu price

choose one entrée (or select two entrees for an additional \$5 per person)

Rotisserie Chicken

Roasted Pork Loin

Fresh Fish of the Day

Vegetarian Lasagna

Braised Beef Short Ribs – add \$5 per person to overall menu price

choose one side dish (or select two side dishes for an additional \$4 per person)

Seasonal Vegetable

Heirloom Carrots & Marble Potatoes

Chauncey's Chickpea Ragu

Olive Oil Mashed Potatoes

choose one dessert (or select two desserts for an additional \$4 per person)

Ricotta Cheesecake

Chocolate Torte

Seasonal Fruit Crisp

choose one pasta course

Penne Puttanesca

Orecchiette Pasta with Kale Pesto, Pine Nuts & Lemon

Riviera Dinner Package

Three Course Dinner with Reception Hors d'Oeuvres

Buffet - \$62 per person

Plated - \$67 per person

reception hors d'oeuvres

Choose three:

- Seared Tuna on Cucumber with Aioli
- Chickpea Crostino with Lemon & Garlic
- Fresh Mozzarella with Prosciutto
- Nel Centro Meatballs with Marinara
- Mushroom Tarts with Ricotta & Thyme

three course dinner

first course

Choose one:

- Mesclun Greens with Croutons & Fresh Herbs
- Chicories with Green Apples, Gorgonzola & Candied Walnuts
- Roasted Beets with Warm Ricotta, Arugula, Citrus & Hazelnuts

second course

Choose one:

- Herb Marinated Rotisserie Chicken
- Roasted Pork Loin
- Fresh Fish of the Day
- Vegetarian Lasagna
- Braised Beef Short Ribs
- Herb Roasted Prime Rib of Beef with Horseradish Cream – *increases overall menu price by \$5 (Headcount must be submitted 3 days prior to event)*

sides – for buffet only

Choose one:

- Chauncey's Chickpea Ragu
- Olive Oil Mashed Potatoes
- Heirloom Carrots & Marble Potatoes
- Seasonal Vegetable

dessert

Choose one:

- Chocolate Hazelnut Mousse Cake
- Ricotta Cheesecake
- Seasonal Fruit Crisp

**Beverage service and gratuity are separate*

RECEPTION

savory – two dozen minimum

Oysters on the Half Shell with Champagne Mignonette	market price
Mushroom Tart with Ricotta & Thyme	\$26 per dozen
White Bean Purée on Cucumber (GF/DF)	\$24 per dozen
Mini Dungeness Crab Cakes	\$36 per dozen
Seared Tuna on Cucumber with Aioli (GF)	\$32 per dozen
Chickpea Crostino with Lemon & Garlic (DF)	\$26 per dozen
Grilled Chicken Skewer with Herb Dipping Sauce (GF/DF)	\$30 per dozen
Saffron & Mozzarella Risotto Fritter	\$30 per dozen
Mushroom & Mozzarella Risotto Fritter	\$32 per dozen
Prosciutto & Mozzarella Risotto Fritter	\$34 per dozen
Short Rib Sliders with Horseradish Cream & Arugula	\$32 per dozen
Brie Tarts with Truffle Honey & Hazelnuts	\$28 per dozen
Polenta Cakes with Olive Tapenade (GF)	\$26 per dozen
Nel Centro Meatballs with Sauce Marinara	\$28 per dozen
Grilled Shrimp with Salsa Genovese	\$36 per dozen
Fresh Mozzarella & Prosciutto (GF)	\$26 per dozen
Bacon, Apples, Brie, Walnuts & Arugula Pizza	\$18 per pizza
Forest Mushroom & Gorgonzola Pizza	\$18 per pizza
Baby Kale, Feta, Roasted Garlic, Pine Nuts & Lemon Pizza	\$18 per pizza

displays

Fresh Seasonal Fruit Display (GF/DF)	\$75 serves 20
Vegetable Crudité with Dill Greek Yogurt (GF/DF)	\$75 serves 20
Artisan Cheese Display with House Bread (GF)	\$95 serves 20
Cured Meats Platter with House Bread (GF/DF)	\$95 serves 20

sweets – two dozen minimum

Mini Lemon & Berry Tarts	\$32 per dozen
Mini Cupcakes in Assorted Flavors	\$32 per dozen
Mini Chocolate Tortes (GF)	\$30 per dozen
Mini Cheesecakes	\$28 per dozen
Chocolate Dipped Rice Crispy Treats	\$28 per dozen
House Baked Cookies & Brownies	\$28 per dozen
Toffee Popcorn (GF)	\$40 serves 20

BUFFET LUNCH – *minimum of 12 people*

pizza lunch buffet I - \$27 per person

Mesclun Greens with Croutons
Pasta Salad or Couscous Salad
Wild Mushroom & Gorgonzola Pizza
Bacon, Apples, Brie, Walnuts & Arugula Pizza
House Baked Cookies & Brownies

sandwich buffet - \$29 per person

Italian Cured Meats: Soppressata Salami, Capicola Ham, Mortadella
Grilled Seasonal Vegetables
House Baked Focaccia
Aioli, Mustard, Oil & Vinegar
Sliced Imported Cheese
Pasta Salad or Couscous Salad
Mesclun Greens with Croutons
House Baked Cookies & Brownies

lunch buffet II - \$31 per person

Mesclun Greens with Fresh Herbs & Croutons
Roasted Beet Salad with Warm Ricotta, Arugula,
Citrus & Hazelnuts
Herb Marinated Rotisserie Chicken
Penne Pasta with: Puttanesca Sauce, Spicy Marinara & Basil or Mushroom Marsala Cream Sauce
Chocolate Torte

PLATED LUNCH

two course plated lunch - \$28 per person three course plated lunch - \$33 per person

We ask that groups larger than 20 guests pre-order their entree selections.

first course – choose one:

Seasonal Soup
Mesclun Greens with Croutons

entree – choice of:

Rotisserie Chicken Salad with Hazelnuts & Grapes
Forest Mushroom & Gorgonzola Pizza
Fresh Fish of the Day
Butternut Squash & Porcini Mushroom Risotto with Hazelnuts, Fried Sage & Pecorino

dessert course – choose one:

Chocolate Torte
Ricotta Cheesecake

BUFFET BREAKFAST

continental breakfast - \$20 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Squeezed Orange Juice
Seasonal Fresh Fruits
House Made Granola & Greek Yogurt
House Baked Pastries

***hot breakfast buffet I** - \$24 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Squeezed Orange Juice
Seasonal Fresh Fruits
House Baked Pastries
Herb Scrambled Farm Eggs
Rosemary Roasted Potatoes
Housemade Italian Sausage & Applewood Smoked Bacon

***hot breakfast buffet II** - \$26 per person

Caffe Umbria Coffee & Gourmet Teas
Fresh Squeezed Orange Juice
Seasonal Fresh Fruits
House Baked Pastries
Individual Mini Quiches or Vegetable Frittata
Rosemary Roasted Potatoes
Housemade Italian Sausage & Applewood Smoked Bacon

Upgrades:

Brioche French Toast - \$5 per person
Steel Cut Oatmeal - \$5 per person
Mini Quiches - \$5 per person
Vegetable Frittata - \$5 per person

**Minimum of 12 people*

BREAK TIME

pastries \$12 per person

House Made Pastries

Caffe Umbria Coffee & Rishi Organic Teas

sweets \$10 per person

House Baked Cookies & Brownies

Caffe Umbria Coffee & Rishi Organic Teas

toffee popcorn \$10 per person

House Made Toffee Popcorn

Caffe Umbria Coffee & Rishi Organic Teas

build-your-own yogurt parfait \$14 per person

Greek Yogurt, Housemade Granola, Fresh Berries

Caffe Umbria Coffee & Rishi Organic Teas

nuts, olives & fruit \$13 per person

Roasted Nuts & Marinated Olives

Assorted Whole Fruit

hummus \$12 per person

Chickpea Hummus, Olive Tapenade

House Focaccia Bread

antipasti \$19 per person

Artisan Cheeses

Cured Meats

Fresh Fruit

House Focaccia Bread

BEVERAGES

Caffe Umbria Coffee & Rishi Organic Teas

\$50 per 1.5 gallon/ \$20 per carafe

Iced Tea

\$20 per pitcher

Lemonade

\$25 per pitcher

White Peach or Pomegranate Lemonade

\$30 per pitcher

Assorted Sodas {Diet Coke, Coke, Sprite}

\$3 each

Lurisia Sparkling Mineral Water

\$4.5 each

BEVERAGES

Wine:

Nel Centro House Wines (Red, White, Rosé) \$32/bottle

Sparkling Prosecco \$36/bottle

For additional wine choices, please ask to view the full Nel Centro wine list.

Beer:

Amstel Light \$6/bottle

Terminal Gravity Pale Ale (OR) \$6/bottle

Ninkasi IPA (Oregon) \$6/bottle

Elemental Cider (Oregon) – gluten free \$8/bottle

Full Bar:

Cocktails, Beer & Wine \$100 set up fee

Beer & Wine \$50 set up fee

Non-alcoholic beverages:

Caffe Umbria Coffee & Organic Teas \$50 per 1.5 gallon

Iced Tea \$20 per pitcher

Lemonade \$25 per pitcher

White Peach or Pomegranate Lemonade \$30 per pitcher

Assorted Sodas – Coke, Diet Coke & Sprite \$3 each

Lurisia Sparkling Mineral Water \$4.5 each

ADDITIONAL SERVICES

Bartender fee:	\$50 beer/wine	\$100 full bar
Tray pass fee:	\$50 flat fee	
Corkage fee:	\$15 per 750ml bottle of wine	
Cake fee:	\$3 per person	

**please ask about specialty cakes by our pastry department*

Bistro tables:	\$25 each
Place cards:	\$50 flat fee

Audio/visual:

- *Projector \$150
- *Screen \$35
- *32" LCD monitor \$125
- *Polycom phone \$75
- *White Board \$45
- *Flip Chart \$35
- *Post It Flip Chart \$65
- *Easel \$15
- Power strip \$10
- Extension cord \$10

**delivery fee applies (\$15 per day to total order)*