



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 | \$56 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	Ratatouille & Red Quinoa
Pork Osso Bucco	Braised Beef Short Ribs	
Rotisserie Chicken	Vegetarian Lasagna	

dessert course – please select one for all guests

Chocolate Torte
Ricotta Cheesecake
Seasonal Fruit Crisp

four course plated dinner | \$62 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

English Pea Agnolotti with Lemon Cream Sauce
Asparagus & Rock Shrimp Risotto with Green Garlic, Lemon & Parmigiano Reggiano

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

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

dessert course - please select one for all guests

Ricotta Cheesecake
Chocolate Torte
Seasonal Fruit Crisp

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

three course | \$53 per person | with pasta course \$60 per person

choose one salad (or select two salads for an additional \$5 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

choose one entrée (or select two entrees for an additional \$7 per person)

Rotisserie Chicken

Roasted Pork Loin

Fresh Fish of the Day

Vegetarian Lasagna

Braised Beef Short Ribs

choose one side dish (or select two side dishes for an additional \$5 per person)

Broccolini & Green Beans

Heirloom Carrots & Marble Potatoes

Ratatouille

Herb Couscous

Olive Oil Mashed Potatoes

choose one dessert (or select two desserts for an additional \$5 per person)

Ricotta Cheesecake

Chocolate Torte

Seasonal Fruit Crisp

choose one pasta course

Penne Puttanesca

Penne with Mushroom Marsala Cream

Orecchiette Pasta with Kale Pesto, Pine Nuts & Lemon

Asparagus & Rock Shrimp Risotto with Green Garlic, Lemon & Parmigiano Reggiano (family style only)

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RECEPTION

savory – two dozen minimum

Oysters on the Half Shell with Champagne Mignonette	market price
Mushroom Tart with Ricotta & Thyme	\$28 per dozen
White Bean Purée on Cucumber (G/D)	\$26 per dozen
Mini Dungeness Crab Cakes	\$38 per dozen
Seared Tuna on Cucumber with Aioli (G)	\$36 per dozen
Chickpea Crostino with Lemon & Garlic (D)	\$28 per dozen
Grilled Chicken Skewer with Herb Dipping Sauce (G/D)	\$36 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	\$38 per dozen
Prosciutto wrapped Shrimp (G/D)	\$42 per dozen
Polenta Cakes with Olive Tapenade (G)	\$28 per dozen
Nel Centro Meatballs with Sauce Marinara	\$32 per dozen
Grilled Shrimp with Salsa Genovese	\$38 per dozen
Rosemary Ham, Asparagus & Ricotta 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 (G/D)	\$120 serves 20
Vegetable Crudité with Dill Greek Yogurt (G/D)	\$120 serves 20
Chickpea Hummus & Vegetable Crudité (G/D)	\$150 serves 20
Artisan Cheese Display with House Bread (G)	\$150 serves 20
Cured Meats Platter with House Bread (G/D)	\$150 serves 20

sweets – two dozen minimum

Mini Lemon & Berry Tarts	\$34 per dozen
Mini Cupcakes in Assorted Flavors	\$34 per dozen
Mini Chocolate Tortes (G)	\$32 per dozen
Mini Cheesecakes	\$30 per dozen
Chocolate Dipped Rice Crispy Treats (G)	\$30 per dozen
House Baked Cookies & Brownies	\$30 per dozen
Toffee Popcorn (G)	\$40 serves 20

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BUFFET LUNCH - *minimum of 12 people*

pizza lunch buffet - \$29 per person

Mesclun Greens with Croutons
Pasta Salad or Couscous Salad
Wild Mushroom & Gorgonzola Pizza
Rosemary Ham, Asparagus & Ricotta Pizza
House Baked Cookies & Brownies

Add Antipasti platter - \$5 per person
Add Vegetable Crudité platter - \$5 per person
Add Seasonal Soup - \$5 per person

sandwich buffet - \$31 per person

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

Add Rotisserie Chicken - \$5 per person
Add Housemade Chips - \$3 per person
Add Seasonal Soup - \$5 per person

cascade buffet - \$34 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

Add Fresh Fish of the Day - \$7 per person
Add Seasonal Vegetable - \$5 per person
Add Seasonal Soup - \$5 per person
Add Focaccia Bread - \$3 per person

PLATED LUNCH

two course plated lunch | \$30 per person three course plated lunch | \$35 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

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BUFFET BREAKFAST - *minimum of 12 people*

continental breakfast - \$22 per person

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

Add Mini Quiche - \$5 per person
Add Scrambled Eggs - \$5 per person

columbia breakfast buffet - \$26 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Orange Juice
Seasonal Fresh Fruit
Herb Scrambled Farm Eggs
Rosemary Roasted Potatoes
Choice of: Housemade Italian Sausage or Applewood Smoked Bacon

Add Pastries - \$4 per person
Add Granola & Yogurt - \$5 per person
Add Steel Cut Oatmeal - \$5 per person
Add Brioche French Toast - \$5 per person

willamette breakfast buffet - \$30 per person

Caffe Umbria Coffee & Gourmet Teas
Fresh Orange Juice
Seasonal Fresh Fruit
House Baked Pastries
Choice of: Individual Mini Quiches or Vegetable Frittata or Herb Scrambled Farm Eggs
Rosemary Roasted Potatoes
Housemade Italian Sausage & Applewood Smoked Bacon

Add Steel Cut Oatmeal - \$5 per person
Add Brioche French Toast - \$5 per person
Add Granola & Yogurt - \$5 per person

BEVERAGES - *pricing based upon consumption*

Caffe Umbria Coffee & Rishi Organic Teas	\$50 per 1.5 gallon/\$20 per carafe
Iced Tea	\$14 per liter
Lemonade	\$16 per liter
White Peach or Pomegranate Lemonade	\$20 per liter
Assorted Sodas {Diet Coke, Coke, Sprite}	\$3 each
Lurisia Sparkling Mineral Water	\$6.50 each (1 liter)

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BREAK TIME - *minimum of 10 people*

morning

Fresh Baked Pastries	\$6 per person
Housemade Granola Bars	\$6 per person
Morning Parfaits with Greek Yogurt, Berries & Granola	\$6 per person
Fresh Sliced Fruit Display	\$7 per person
Assorted Whole Fruit	\$4 per person

afternoon

Fresh Baked Cookies & Brownies	\$7 per person
Chocolate Dipped Rice Crispy Treats	\$6 per person
Housemade Toffee Popcorn	\$5 per person
Savory Popcorn <i>Choice of: Truffle Parmesan or Cacio e Pepe</i>	\$4 per person
Assorted Whole Fruit	\$4 per person
Housemade Granola Bars	\$6 per person
Roasted Nuts & Marinated Olives	\$8 per person
Cured Meats Display	\$8 per person
Artisan Cheese Display with Focaccia	\$8 per person
Chickpea Hummus	\$8 per person
Vegetable Crudité with Greek Dill Yogurt	\$7 per person
Rosemary Focaccia with Arbequina Olive Oil	\$4 per person

BEVERAGES - *pricing based upon consumption*

Caffe Umbria Coffee & Rishi Organic Teas	\$50 per 1.5 gallon/\$20 per carafe
Iced Tea	\$14 per liter
Lemonade	\$16 per liter
White Peach or Pomegranate Lemonade	\$20 per liter
Assorted Sodas {Diet Coke, Coke, Sprite}	\$3 each
Lurisia Sparkling Mineral Water	\$4.50 each (.5 liter)

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 (OR) \$6/bottle

Jester & Judge Cider (OR) (G) \$8/bottle

Full Bar:

Cocktails, Beer & Wine \$100 set up fee

Beer & Wine \$50 set up fee

Non-alcoholic beverages:

Caffe Umbria Coffee & Rishi Organic Teas \$50 per 1.5 gallon/\$20 per carafe

Iced Tea \$14 per liter

Lemonade \$16 per liter

White Peach or Pomegranate Lemonade \$20 per liter

Assorted Sodas {Diet Coke, Coke, Sprite} \$3 each

Lurisia Sparkling Mineral Water \$4.50 each (.5 liter)

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ADDITIONAL SERVICES

Bar set up fee:	\$100 full bar \$50 beer/wine
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)*