

Enchanted Table Catering

1902 NW 24th Ave Portland, Oregon 97210 503.522.6655

Late Summer Buffet

Passed Appetizers

Argentinean-spiced Grilled Flank Steak

Thinly sliced, served on petite romaine leaves with an herb-cilantro chimichurri sauce

Smoked Trout Mousse

With goat cheese and herbs, served on cucumber rounds

Reception Buffet

Summer Fruit Cascade

A luscious display of seasonally fresh fruits cascading from a large rattan basket. Summer choices might include strawberries, melons, pineapple, kiwi, grapes, cherries, raspberries & more!

Lemon Salmon with Tsatsiki

Lemon-basted salmon fillets with a cool cucumber dill yogurt sauce

Summer Greens with Plums & Candied Pecans

Drizzled with a pomegranate vinaigrette

Caprese Salad

Fresh basil, fresh mozzarella & tomato slices lightly dressed with balsamic vinegar and olive oil.

Couscous with Walnuts & Dried Cherries

With artichoke hearts & feta cheese in a herb citrus dressing

Bread Cascade

*A variety of freshly made bread slices cascading from a large rattan basket
Served with flavored butters*

20.95/guest for 100+ guests

Plus staffing, rentals, set-up & delivery fee

Buffet linens and decorations, dinner plates and flatware included



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Bridal BBQ Buffet

Appetizers

Summer Fruit Cascade

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BBQ Buffet

Spinach & Strawberry Salad

With candied pecans & pomegranate vinaigrette

Couscous with Walnuts & Dried Cherries

With artichoke hearts & feta cheese in a herb citrus dressing

Grilled Burgers with Primo Fixins

BBQ Chicken Breasts

BBQ Portobello Mushrooms

16.95/guest for 100+ guests

*Plus staffing, rentals, set-up & delivery fee
BBQ Rental, buffet linens and decorations, disposable plates and flatware
included*



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Bridal Luncheon Buffet

Appetizers

Summer Fruit Cascade

A luscious display of seasonally fresh fruits cascading from a large rattan basket. Summer choices might include strawberries, melons, pineapple, kiwi, grapes, cherries, raspberries & more!

Fig Mascarpone & Armagnac Torte

Basil Pesto Pine Nut Torte

With crackers & baguette slices

Lunch Buffet

Lemon Salmon with Tsatsiki

Spice-basted salmon with a cool cucumber dill yogurt sauce

Mediterranean Chicken with Dried Plums & Olives

Spiced with garlic, oregano & capers, moist & flavorful!

Enchanted Salad

With freshly gathered gourmet greens, crumbled bleu cheese & toasted pine nuts with a sherry shallot vinaigrette

Couscous with Walnuts & Dried Cherries

With artichoke hearts & feta cheese in a herb citrus dressing

Bread & Butter Basket

16.95/guest for 100+ guests

*Plus staffing, rentals, set-up & delivery fee
Buffet linens and decorations, dinner plates and flatware included*



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Grande Dinner Buffet

Appetizers

Wild Mushroom Bruschetta

*Sautéed wild & domestic mushrooms with tarragon
crowning garlicky grilled rustic bread*

Crab Salad in Roasted Red Potatoes

Marinated Eggplant with Mint

Served with crusty bread & goat cheese

First Course

Peach and Prosciutto Salad with Chevre Phyllo Blossoms

With freshly gathered gourmet greens

Main Course and sides

Halibut with Pineapple Sambal

*Stir-fried pineapple, shallots, garlic & spices add an Indonesian flair
to this Northwest favorite*

Medallions of Aged Beef Tenderloin

With chunky horseradish sauce or roasted poblano cream

Grilled Citrus-Thyme Asparagus

Crusty Bread & Butter

Coffee Service

*\$35/guest for 100+ guests
Plus staffing, rentals, set-up & delivery fee
Buffet linens and decorations, dinner plates and flatware included*



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Alternate Suggestions ***Entrees***

Slow Roasted Salmon with Summer Herb Sauce

Argentinean-style Grilled Flank Steak *With a green-herb chimichurri sauce*

Mediterranean Chicken with Dried Plums + Olives *Spiced with garlic, oregano & capers, moist & flavorful!*

Lemongrass Salmon with Pistachio Gremolata *A whole fillet of salmon garnished with pistachio gremolata (pistachios, garlic, lemon zest and parsley)*

Spice-crusted Roasted Pork Loin *Sliced & served with a roasted red pepper & hazelnut sauce*

Shredded Kalua Pork *Slow-roasted Carlton Farms pork is rubbed with island spices to recall the glorious flavors of pig cooked in a traditional Hawaiian imu.*



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Alternate Suggestions

Salads

Enchanted Salad

*With freshly gathered gourmet greens, crumbled blue cheese
& toasted walnuts with a balsamic shallot vinaigrette*

Spinach Salad

With pine nuts, red onions & bleu cheese with a balsamic shallot vinaigrette

Caesar Salad with Garlic Croutons

Mediterranean Pasta Salad

*With penne pasta, cheese tortellini, basil pesto, parmesan cheese
& an array of seasonally fresh grilled vegetables*

French Lentil Salad

*With artichokes, sun-dried tomatoes, toasted walnuts & gorgonzola cheese
with a tarragon vinaigrette*

Spinach & Strawberry Salad

With toasted almonds and a pomegranate vinaigrette

Summer Greens with Plums & Candied Pecans

Drizzled with a pomegranate vinaigrette

Caprese Salad

*Fresh basil, fresh mozzarella & tomato slices
lightly dressed with balsamic vinegar and olive oil.*

Couscous with Walnuts & Dried Cherries

With artichoke hearts & feta cheese in a herb citrus dressing

