

LARGE PARTY MENU

Party Trays

Sm = approx 15 - 20 ppl.
Lg = approx 25 - 30 ppl.

Fruit Platter sm 50 lg 75

Cantaloupe, honeydew, pineapple, red & green grapes, strawberries, and seasonal berries.

Meat & Cheese sm 80 lg 120

Ham, roasted turkey breast, roast beef, Swiss, cheddar, smoked provolone, fontina, and pepper jack. W/ rolls & dijonnaise.

Hummus Platter sm 75 lg 110

House-made hummus, diced tomatoes with fresh basil, assorted country olive mix, sliced cucumbers and warmed pita bread.

Tequila Marinated Prawns sm 75 lg 110

Large Mexican prawns marinated in fresh squeezed juices, tequila, and spices. Served with a coconut mango chutney.

Grilled Seasonal Vegetables sm 45 lg 65

Zucchini, yellow squash, red onions, red and green peppers, portabella mushrooms and eggplant.

Melon Balls w/ Mint Prosciutto sm 50 lg 75

Honeydew and cantaloupe balls tossed with fresh squeezed lime juice, mint, and prosciutto.

Caprese Skewer sm 50 lg 75

Mini mozzarella balls, grape tomatoes and fresh basil on bamboo skewers drizzled with balsamic reduction.

Baked Brie serves 15 to 20 people : 65

2.2 pound wheel of brie encrusted in puff pastry & baked golden brown. Topped w/ house made marion berry jam & served with assorted crackers.

Entrees

Rates based on portions Per Person. 20 person min.

we are happy to customize orders with items from our regular menu.

Elk Meatloaf 14

Natural elk & Carlton Farms ground sausage meatloaf topped w/ wild mushroom port-demi. W/ mashed potatoes & seasonal veggies.

Wild Boar Papakash 15

Slow braised wild boar in a paprika/boar-demi over a bed of sautéed spaetzle. W/ shallots and spinach.

Butternut Squash Ravioli Vegetarian 11

Fresh butternut squash ravioli tossed in a sage & hazelnut compound with bleu cheese. Served with grilled bread.

Mac N Cheese Vegetarian 6

Penne pasta & four-cheese mornay sauce topped w/ breadcrumbs. Add seasonal veggies, caramelized onions, tomato mushrooms, pesto, or spinach for \$2 per item. Add chicken, bacon or ham for \$3.

Vegan Shepherds Pie Gluten Free 12

Casserole of roasted veggies & sautéed wild mushrooms topped with vegan mashed potatoes, fried onions & nutritional yeast.

Pan Seared Swordfish Gluten Free 12

Pan seared Swordfish topped w/ Oregon bay shrimp, roasted red peppers, lime, cilantro, & chardonnay-butter sauce. Served over steamed rice. W/ seasonal veggies.

Salads

Our House Salad Vegetarian 4

Mixed greens topped with sliced cucumbers, grape tomatoes and dried cranberries. Served with choice of dressing.

Hail Caesar Salad 5

Romaine with roasted garlic Caesar dressing topped w/ Parmesan and croutons.

English Beet Salad Vegetarian 6

Marinated beets under spring greens topped with parsnip chips. Garnished with horseradish cream sauce and goat cheese.

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