

*Jake's*  
CATERING at SENTINEL

Add 22% service to all goods and services.

614 S.W. 11th Ave. Portland, OR, 97205 | Phone: (503) 241-2125 | Fax: (503) 241-2114 | Info@jakescatering.com

# Welcome Reception Displays



## Seafood Display

Chilled Jumbo Prawns

Selection of Northwest Oysters on a Half Shell  
Cocktail Sauce, Mignonette Sauce, and Lemon  
Wedges

**28.95 Per Person**

## Brie en Croute Display

Choice of Stuffing: Fruit Compote or Plain  
Sliced Baguette  
Candied Walnuts  
Seasonal Berries  
Grapes

**100.00 (Serves 25 People)**

## Selection of Imported & Domestic Cheeses

Seasonal Fruit

Deluxe Crackers

Seasonal Fruit Compote

Freshly Baked Baguette

**Small 120.00 (Serves 20 People)**

**Medium 200.00 (Serves 40 People)**

**Large 300.00 (Serves 80 People)**

## Selection of Imported & Domestic Cured Meats & Cheese

House Pickled Vegetables

Marinated Olives

Fresh Mozzarella

Assortment of Sliced Breads & Crackers

**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

Spinach Artichoke Dip

Seasonal Fresh Vegetables with Ranch Dressing

Grilled Pita Bread

**Small 120.00 (serves 20 people)**

**Medium 220.00 (serves 40 people)**

**Large 400.00 (serves 80 people)**

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# Tray Passed Appetizers

Minimum Order of Three Dozen Per Selection | *Prices Per Dozen* | \* Gluten Free

## Crostini

Pierre Robert Cheese & Cherry Conserve  
**32.00**

Honeyed Goat Cheese, Sliced Red Grapes & Toasted Hazelnuts **32.00**

Ahi Tuna Tartare, Avocado Cream, Mango Relish on a Wonton Crisp  
**38.00**

Whipped Goat Cheese & Citrus Marmalade  
**34.00**

## Skewers

Tomato, Mozzarella, and Basil Skewers with Balsamic Reduction\*  
**34.00**

Shrimp Skewers, Ancho Chili, and Pineapple Cumin Glaze  
**42.00**

Grilled Beef Skewers, Green Onion, and Soy Ginger Syrup  
**35.00**

Antipasto Skewers, Capicola, Salami, Fresh Mozzarella & Grape Tomatoes  
**36.00**

Asian Marinated Chicken Satay & Peanut Sauce  
**35.00**



## Favorites

Chickpea Falafel, Lemon, and Cucumber Tzatziki  
**32.00**

Dungeness Crab, Lime Juice, and Mango Salsa on a Cucumber Round\*  
**36.00**

Chicken and Pinenut Salad in Mini Phyllo Cups  
**34.00**

Andouille Sausage En Croute with Creole Mustard  
**40.00**

Spinach & Feta Cheese Spanakopita  
**34.00**

Dungeness Crab Cakes, Chives, and Tarragon Remoulade  
**42.00**

Grilled Prosciutto, Quince Paste, and Manchego Cheese on Baguette  
**34.00**

Crudit  Shot Glasses, with Hummus & Green Goddess Dressing  
**32.00**

Foraged Mushroom & Fontina Risotto Croquettes with Red Pepper Aioli  
**34.00**

Asian Style Seared Beef Tenderloin with Cucumber Slaw, Ginger Soy Glaze Served on Shaved Daikon Radish  
**37.00**

Cornmeal Hush Puppies with Whipped Honey Butter  
**34.00**

Smoked Salmon Mousse Served in a Mini Tart Shell  
**35.00**

Stuffed Baby Mushrooms | Choice of Bacon, Cream Cheese & Jalapeno, or Dungeness Crab, Dill & Brie  
**36.00**

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# Family Style Starters

\*Gluten Free | *Prices per Person*

## **Selection of Imported & Domestic Cheeses**

Beechers White Cheddar, Derby Sage,  
Abbey St Mer, & Local Gouda  
Seasonal Fruit  
Deluxe Crackers  
Seasonal Fruit Compote  
Freshly Baked Baguette  
**8.95 per person**

## **Mediterranean Dips**

Traditional Hummus  
Mixed Artisan Olives  
Spinach Artichoke Dip  
Seasonal Fresh Vegetables with Ranch Dressing  
Grilled Pita Bread  
**6.95 per person**

## **Cured Meats & Cheese Plate**

Genoa Salami, Capicola, Sopresatta, Mortadella,  
Fontina & Fresh Mozzarella  
House Pickled Vegetables  
Marinated Olives  
Assortment of Sliced Breads & Crackers  
**8.95 per person**

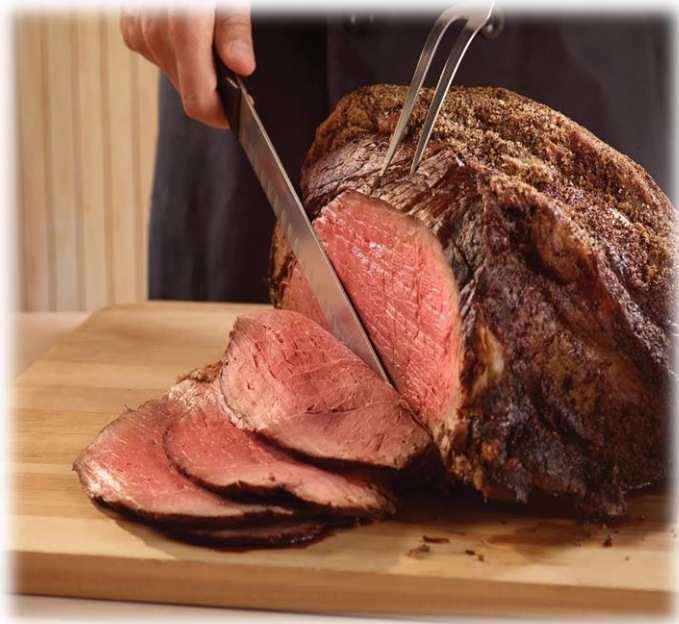


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# Carving Board Station

All Stations Requires One Chef Attendant per 100 People at 100.00 per Attendant | *Minimum 30 People*  
\* Gluten Free



## **Roasted Pork Loin\***

Topped with Bourbon Brown Sugar Glaze

**11.00 per person**

## **Roasted Turkey Breast**

Served with Cranberry Chutney and Classic Turkey  
Gravy

**9.00 per person**

## **Cascade Natural Roasted Beef Strip Loin\***

Served with Bordelaise

**11.00 per person**

## **Classic Prime Rib**

Served with Horseradish Cream and Beef Au Jus

**13.50 per person**

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# Dinner Buffets

Includes House Brewed Coffee, Decaf, and Tea

Minimum 35 People | One Carver per 100 People at 115.00 per Carver | \*Gluten Free | *Prices per Person*

## Northwest Picnic

Mixed Greens\* with Ranch Dressing and  
Red Wine Vinaigrette\*  
Grilled Asparagus and Roasted Peppers\*  
Buttermilk Fried Chicken Breast  
BBQ Brisket served with Whiskey Barbeque Sauce\*  
Tillamook Cheddar Macaroni-n-Cheese  
Green Beans with Smoked Bacon\*  
Jalapeno Cornbread Muffins  
Fresh Fruit Salad topped with Basil\*  
Seasonal Fruit Shortcake with Chantilly Cream  
German Chocolate Cake

**38.00**

## Rose City Buffet

Roasted Beet Salad, Frisee, Rogue River Bleu Cheese, and  
Hazelnuts tossed in Champagne Vinaigrette  
Local Greens and Farmer's Seasonal Vegetables\*  
Bleu Cheese Dressing and House Vinaigrette\*  
Classic Chicken Saltimbocca with Mushroom Marsala Sauce  
& Fried Sage  
Seared Salmon Served on a Melted Leek Fondue, Garnished  
with Fresh Herbs & Spring Vegetables \*  
Carved Flank Steak with Brandied Five Peppercorn  
Demi-Glace  
Garlic Mashed Potatoes and Seasonal Vegetables  
Focaccia and Ciabatta Rolls  
NY Style Vanilla Bean Cheesecake with Seasonal Fruit  
Compote, Classic Apple Crisp & Chocolate Truffle Cake Martini

**46.00**

## Jake's Classic Dinner Buffet

Grilled Asparagus Salad with Shaved Parmesan, Garlic  
Croutons & Caesar Dressing  
Classic Mixed Green Salad with Candied Walnuts, Blue  
Cheese, Poached Pears & White Balsamic Dressing  
Butter Breadcrumb Alaskan Cod with Tomato Basil Relish  
Grilled Chicken Breast with Chicken Jus & Fresh Spring  
Vegetables  
Braised Beef Short Ribs with Oyster Mushrooms, Roasted  
Tomatoes, Caramelized Pearl Onions & Beef Demi-Glace  
Roasted Garlic Mashed Potatoes  
Green Beans with Caramelized Onions & Oven Roasted  
Tomatoes

Jake's Classic Truffle Cake, Salted Caramel Pudding  
& Vanilla Bean Cheesecake with Seasonal Fruit Compote

**49.00**

## Upgraded Salad Bar

Tossed Greens, Quinoa, Hard-Boiled Egg, Matchstick  
Carrots, Peas, Olives, Marinated Mushrooms, Artichoke  
Hearts, Parmesan Cheese, Chickpeas, Sunflower Seeds  
& Candied Walnuts

**\$6.00 per person**

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# Dinner Salads

We Source Our Produce From Local Farms | \* Gluten Free

## Quinoa Salad

Baby Spinach, Radicchio & Dino Kale, Served with Crumbled Feta & Sherry Vinaigrette

## Northwest Local Grown Greens

With Red Wine Poached Pear, Bleu Cheese, Pomegranate Molasses & Candied Walnuts with a White Balsamic Vinaigrette

## Caprese Salad

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

## Classic Caesar Salad

Fresh Romaine, Shaved Parmesan & Garlic Croutons with Caesar Dressing

## Radicchio & Dino Kale Salad

Feta Cheese, Dried Cranberry, Candied Pecans & White Balsamic Dressing



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## Entrée Salads

Includes House Brewed Coffee and Tea | Rolls and Butter  
Prices per Person | \* Gluten Free

### Southwest Salad

Fresh Romaine, Black & Pinto Beans, Baby Bell Peppers,  
Fresh Corn, Jack Cheese & Cherry Tomatoes Garnished  
with Fried Tortilla Strips

Grilled Chicken.....**19.00**

Seared Salmon.....**20.00**

Sautéed Shrimp.....**22.00**

### Jake's Famous Turkey Cobb Salad

Chopped Romaine Hearts, Bacon, Blue Cheese Crumbles,  
Tomatoes, Hard boiled Eggs & Cucumbers with Lemon  
Chive Dressing

**19.95** (Add Salmon +2.00)

### Blackened Salmon Salad\*

Field Greens, Grilled Corn, Cherry Tomatoes, Cucumbers &  
White Balsamic Vinaigrette

**22.95**

### House Smoked Tri-Tip Salad\*

Romaine & Arugula topped with Oven Roasted Tomatoes,  
Artichoke Hearts, Garbanzo Beans, and Red Onions with  
Horseradish Dressing

**23.95**

## Sandwich Board

Includes House Brewed Coffee and Tea | Choice of  
Potato, Pasta or Green Salad | Prices per Person  
\* Gluten Free

### Veggie Wrap

Hummus, Cucumbers,  
Matchstick Carrots, Bell  
Peppers, Portobello  
Mushrooms, Tomato,  
Spinach, Arugula, and  
Wrapped in a Flour Tortilla  
(Vegetarian/Vegan)

**15.95**

### Chicken Caesar Wrap

Grilled Chicken, Romaine  
Lettuce, Parmesan  
Cheese, Tomato, and  
Caesar Dressing wrapped  
in a Flour Tortilla

**17.50**

### Smoked Turkey Club

Smoked Turkey Breast  
with Tillamook Cheddar,  
Green Leaf Lettuce, Sliced  
Tomato Smoked Bacon,  
and Mayo served on  
Seven-Grain Bread

**17.95**

### Classic Steak Sandwich

Top Sirloin topped with  
Boursin Cheese, Lettuce,  
Tomato, and Onion served  
on a Kaiser Roll

**18.50**

### Hero Sandwich

Smoked Turkey Breast,  
Glazed Ham, Genoa  
Salami, Soppressata,  
Provolone Cheese,  
Shredded Iceberg Lettuce,  
Tomatoes, Shaved Red  
Onions & Dijonaise  
Served on a Classic  
Baguette

**15.95**

### Albacore Tuna Sandwich

With Romaine Lettuce,  
House Chopped Dill  
Relish, and Lemon Dill  
Mayo served on a Kaiser  
Roll

**17.95**

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# Reception Stations

Prices Per Person | \* Gluten Free

## Burger Joint

Includes Shredded Lettuce, Tomatoes, Sliced Red Onion, Dill Pickles, Ketchup, Yellow Mustard, Mayo, and Barbeque Sauce

*(Select Two Slider Selections)*

Prime Beef Burger

Pulled Chicken

Chickpea Burger

**12.50**

## Al Dente Pasta Bar

Served with Garlic Baguette

Sunday Gravy Rigatoni with Grated Parmesan

Cavatappi Pasta with Grilled Vegetables, Roasted Mushrooms, Tomato Basil Sauce & Parmesan

Cheese Tortellini served with Basil Alfredo Sauce

**11.95**

## Jake's Mac n' Cheese Bar

Three Cheese Mac n' Cheese Topped with Buttered Bread Crumbs

Served with Customized Toppings

Roasted Tomatoes

Crumbled Bacon

Caramelized Onions

Tillamook Cheddar

Spicy Andouille Sausage

Roasted Green Chilies

Broccoli Florets

**10.95**

## Variety of West Coast Toast

Served on Grilled Artisan Bread topped with:

Caramelized Onions, Bleu Cheese, and Roasted Pears

Local Mushrooms, Zucchini, and Parmesan

Fresh Mozzarella, Cherry Tomato Relish & Chiffonade of Basil

**9.95**

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# Dinner Entrées

Includes a Starter Salad from Previous Page, Artisan Bread & Butter, Hot Tea & Coffee | *Prices Per Person*

\*Gluten Free

## Mushroom Duxelle Stuffed Chicken

Panko Crusted Boneless Chicken Breast Stuffed with Mushroom Duxelle, Served with Creamy Farro Risotto & Rosemary Sage Cream Sauce

**36.45**

## Grilled Chicken Roulade

Chicken Breast stuffed with Boursin Cheese, Candied Walnuts & Red Peppers. Served with Garlic Mashed Potatoes, Seasonal Vegetables & Rosemary Sage Cream Sauce

**38.45**

## Roasted Carlton Farms Chop

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

**36.95**

## Jake's Classic Stuffed Salmon\*

Stuffed with Brie Cheese, Dill, Dungeness Crab, & Oregon Bay Shrimp, Served with Garlic Mashed Potatoes & Seasonal Vegetables, Topped with Citrus Cream Sauce

**43.95**

**Wild Alaskan Salmon 48.95**

## Wild Alaskan Sockeye Salmon

Bourbon Maple Glaze, Seasonal Vegetables & Roasted Garlic Mashed Potatoes

**46.95**

## Braised Beef Short Ribs

Topped with Caramelized Shallots & Slow Roasted Tomatoes served with Garlic Mashed Potatoes, Seasonal Vegetables topped with Oyster Mushrooms, Roasted Tomatoes, Caramelized Pearl Onions & Beef Demi-Glace

**46.45**

## Natural Ranch Beef Filet

Served with 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 and Seasonally Inspired Vegetables topped with Bordelaise and Citrus Cream Sauce

**60.95**

**Wild Alaskan Salmon 65.95**

**Upgrade Any Entrée to an Oscar for an Additional \$12.50 per person**

Dungeness Crab, Tender Asparagus & Classic Hollandaise Sauce, Served Tableside

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# Vegetarian Plated Entrées

Includes Choice of Salad from Page 16, Rolls and Butter, House Brewed Coffee and Tea | \* Gluten Free

## Red & White Quinoa Pilaf\* (Vegan)

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

*\*Served in an Acorn Squash with Butternut Squash Puree (Fall/Winter)*

*\*Served in a Grilled Pepper with a Roasted Red Pepper Coulis (Spring/Summer)*

**31.95**

## Vegetable Cassoulet

Northern White Beans & Stewed San Marizano Tomatoes, Lacinatio Kale, Toasted Cashew & Buttered Bread Crumbs. Topped with Grilled Vegetable Skewer

**31.95**

## Northwest Risotto\*

With Wild Mushrooms, Broccolini, Asparagus, and Fontina Cheese.

*\*Served in an Acorn Squash with Butternut Squash Puree (Fall/Winter)*

*\*Served in a Grilled Pepper with a Roasted Red Pepper Coulis (Spring/Summer)*

**31.95**

## Vegetarian Mango Curry

Seared Tofu, Mixed Vegetable Medley, Toasted Cashews & White Rice

**31.95**

## Mushroom Stroganoff Ravioli

Caramelized Onions, Roasted Mushrooms, Fresh Herbs & Marsala Cream Sauce

**31.95**

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# Late Night Bites

25 Person Minimum | *Prices Per Person* | \* Gluten Free

## Tater Tot Station

*Select Two:*

Classic, BBQ Spiced, Italian

Served with Ketchup, Mustard, Sriracha Mayo  
& Ranch Dressing

**7.50 per person**

## 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 Honey Chipotle Glaze\*

Buffalo Sauce with Bleu Cheese Dressing

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

## Tillamook Mac n' Cheese

Cavatappi Pasta tossed in House Made  
Tillamook Cheese Sauce

Served with Slowed Roasted Pulled BBQ Pork  
and Topped with Buttered Bread Crumbs

**5.95**

## Tillamook Mac n' Cheese

Cavatappi Pasta tossed in House Made Tillamook Cheese  
Sauce

Served with Slowed Roasted Pulled BBQ Pork and Topped with  
Buttered Bread Crumbs

**5.95**

## Build Your Own Nacho Bar

Chili Con Queso, Mexican Tinga Chicken

Pickled Onions, Pickled Jalapeños, Black Olives, Cilantro,

Tomato, Black Beans

Guacamole, Sour Cream, Salsa

**6.95 per person**



## Hangover Helper

*Choice of 3:*

Jalapeño Poppers

Deep Fried Cheese Curds

Mini Corn Dogs

Egg Rolls

Pot Stickers

Tater Tots

Served with a Variety of Dipping Sauces

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# Desserts

Our Desserts are Made in House by our Pastry Chef | *Prices Per Person* | \* Gluten Free



## **Lemon Meringue Tart**

with Huckleberry Sauce

**7.95**

## **Classic N.Y. Style Cheesecake**

with Fresh Strawberries & Chantilly Cream

**7.95**

## **Jake's Signature Chocolate Truffle Cake\***

With Melba Sauce & Chantilly Cream

**8.50**

## **Butterscotch Pudding\***

Caramel Sauce & Chantilly Cream

**7.95**

## **Chocolate Espresso Mousse**

Chocolate Streusel, Mocha & Caramel Sauce

**7.95**

## **Assorted Petite Desserts**

Chef Choice Assorted Miniature Desserts

**7.45**

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# Family Style Desserts

Our Desserts are Made in House by our Pastry Chef | *Prices are Per Person* | \*Gluten Free

## Family Style Desserts

*Served Family Style | Prices Per Person*

Cookies, Brownies and Lemon Bars

**6.95**

House Made Chocolate Truffles\*

**5.00 per Two Truffles**

Chocolate-Dipped Strawberry with White Chocolate\*

**6.00 per Two Strawberries**

## Hot Chocolate Bar

Toasted Marshmallows, Graham Cracker, Toasted Pound  
Cake, Chantilly Cream & Chocolate Curls

**8.25**

*(Minimum 25 People)*

Upgrade to Alcoholic Hot Chocolate Station **15.95**

## Viennese Sweet Table

Display of French Pastries, Truffles and  
Chocolate-Dipped Strawberries\*, Fruit Tartlets, Opera  
Cake, Cheesecake Squares and Éclairs

**13.95**

*(Minimum 25 People)*



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# Beverage Prices

A Bar Set-Up Fee of 125.00 Applies Per Bar

## Beverages

Coffee by the Gallon **50.00 Per Gallon**

Iced Tea **40.00 Per Gallon**

Lemonade **40.00 Per Gallon**

Sparkling Fruit Punch **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**

Soft Drinks **3.50 Each**

Assorted Energy Drinks and Gatorades **4.00 Each**

All-Day Coffee Refresh **7.45 Per Person**

## Hosted Premium Bar

Cocktail **8.50 Each**

Martini **12.75 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 **3.80 Each**

Mineral Waters **3.50 Each**

## No Host Premium Bar

Cocktail **10.50 Each**

Martini **15.75 Each**

Cordials **10.50 - 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**

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# 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**

### **Domaine Ste. Michelle Brut, Washington**

*Bright, delicate flavors compliment a wide array of seafood dishes*  
**36**

### **Argyle, Oregon**

*Multilayered flavors of D'anjou pear and lemon meringue pie*  
**55**

### **Veuve Clicquot, France**

*Well-developed blend from a famed producer*  
**99**

### **Dom Perignon, France**

*Legendary Champagne from the house of MOET & CHANDON*  
**315**

## Chardonnay

### **Salmon Creek, California**

*Aromas of apples, with a clean finish*  
**33**

### **Houge Cellars, Columbia Valley**

*Aromas of fresh spiced peaches and honeysuckle. Lively fruit flavors*  
**24**

### **Chateau Ste. Michelle, "Indian Wells", Washington**

*Apples and pears with a rich fullness.*  
**36**

### **Ferrari Carano, Sonoma**

*Tropical flavors balanced with a lightly butter toasted finish.*  
**59**

### **Clos Du Bois, California**

*Layered aromas of red and green apple, pear, vanilla bean, blossoms and lemon meringue*  
**45**

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## Pinot Gris & Pinot Grigio

### **Principato Pinot Grigio, Italy**

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

**33**

### **Ponzi Pinot Gris, Willamette Valley**

*Perfect balance of ripe fruit and crisp cleansing acidity*

**43**

### **Acrobat, Oregon**

*The palate abounds with honeydew, white grapefruit, pear, apple, floral & spice*

**39**

### **WillaKenzie Estate, Oregon**

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

**48**

### **King Estate, Oregon**

*Honeysuckle and orange peel with a creamy rich finish*

**49**

## Other Whites

### **Chateau Ste Michelle, Sauvignon Blanc, Horse Haven Hills,**

*Fresh, crisp and clean with zesty flavors of passion fruit and pineapple with subtle hints of nettle*

**38**

### **Kim Crawford, Sauvignon Blanc, Marlborough**

*Crisp and Clean with bold citrus flavors and a clean finish*

**38**

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## Merlot

### **Sterling Vineyards, Napa Valley**

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

**57**

### **Chateau Ste. Michelle, “Indian Wells”, Washington**

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

**47**

## Pinot Noir

### **Principato, Italy**

*Bouquet of black cherry and dark berry fruit*

**33**

### **WillaKenzie, Willamette Valley**

*Nice Smokiness in the nose, with sweet raspberry & Plum*

**57**

### **Patton Valley, Willamette Valley**

*Bold flavors of Cassis, Bing Cherry and Pomegranate*

**48**

### **A to Z Wineworks, Willamette Valley**

*Bright Raspberry and Cherry flavors, with medium tannins*

**47**

### **Erath, Dundee Hills**

*A silky mouthful of cherry and pomegranate are woven together*

**47**

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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**

**14 Hands, Washington**

*Dark Blackberries with a rich full mid-palate*

**42**

**Columbia Winery, Columbia Valley**

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

**35**

**Napa Cellars, Napa Valley**

*Silky richness and great depth with rich blackberry notes*

**58**

**Chateau St. Michelle, Indian Wells, Columbia Valley**

*Full bodied and smooth, with aromas of blackberry, and currants*

**46**

## From Our Cellar

**Brooks “Red Letter”, Pinot Noir, Willamette Valley 08’ 129**

**Hyland Estate, “Cory”, Pinot Noir, McMinnville 12’ 116**

**Kelley Fox, “Maresh Vineyard”, Pinot Noir, Dundee Hills 11’ 108**

Limited item availability on select wines. Vintages Subject to change

Add 22% service to all goods and services.

614 S.W. 11th Ave. Portland, OR, 97205 | Phone: (503) 241-2125 | Fax: (503) 241-2114 | Info@jakescatering.com

# 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 Persons 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 Persons 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 Persons. 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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## Person-Provided Items

Jake's Catering is not responsible for storage, transfer or assembly of Person's items, decorations or centerpieces. Persons 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 Persons.

## Split Entrée Menus

In order to provide the best quality and service possible, it is recommended that the same entrée be selected for all Persons. 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 Person'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