



*Holidays Made
Simple &
Affordable*

JUBITZ[®]

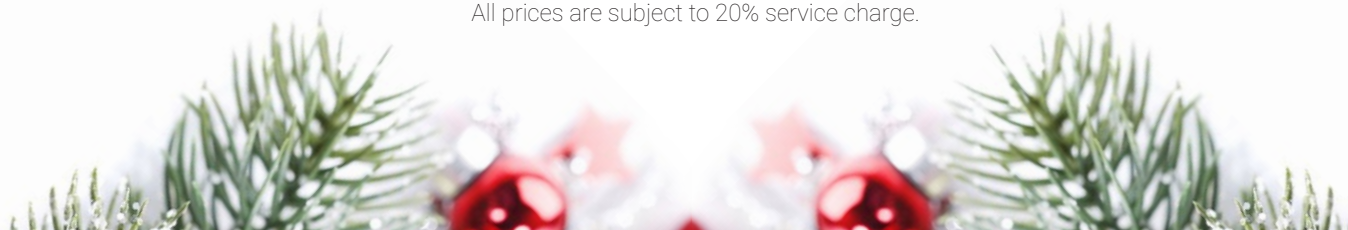


HORS D'OEUVRES & *Appetizers*

Jumbo Shrimp with Cocktail Sauce	Market Price/dozen
Spanakopita Triangles (serves up to 12 people)	25.95
Spinach Artichoke Dip with Pita Chips (serves up to 12 people)	28.95
Assorted Cheese & Cocktail Crackers	
Small (serves up to 12 people)	69.95
Large (serves up to 25 people)	95.95
Fresh Seasonal Fruit Tray with Honey-Yogurt Dip	
Small (serves up to 12 people)	55.95
Large (serves up to 25 people)	85.95
Vegetable Platter	
Carrots, Celery, Broccoli, Cauliflower & Roasted Fingerling Potatoes. Served with Ranch Dip.	
Small (serves up to 12 people)	54.95
Large (serves up to 25 people)	83.95

A fee of \$25 per server, per hour, will apply for Butler style hors d'oeuvres with a 1 hour minimum.

All prices are subject to 20% service charge.





Dinner ENTREES & BUFFETS

Minimum 15 people required for buffet style dinners. All dinner selections include mixed green salad with assorted dressings, steamed seasonal vegetables, and dinner rolls with butter. All dinner selections are also served with Boyd's Coffee, decaffeinated coffee, premium teas and iced tea.

Baked Ham

Topped with pineapple glaze, served with homemade mashed potatoes and golden gravy.
24.95 per person

Choice Prime Rib of Beef

Perfectly seasoned prime rib of beef with garlic roasted au jus and creamed horseradish. Served with roasted red potatoes.
29.95 per person

Roasted Turkey Breast

Served with apple sage dressing, cranberry sauce, homemade mashed potatoes and golden gravy.
24.95 per person

Pork Loin

Stuffed pork loin with apple sage dressing, served with roasted red potatoes.
23.95 per person

Beef Tenderloin

6 oz. beef tenderloin topped with bleu cheese crumbles, served with mashed cheddar potatoes.
36.95 per person

Pacific Salmon

Baked Pacific salmon with creole remoulade served with roasted red potatoes.
28.95 per person

We are happy to add a customized carving station to any of our dinner selections to make your holiday event even more special for an additional \$35 carving fee per hour. Minimum 25 people.



Add a Champagne Toast
3.50 per Person

A selection of beer, wine & spirits is available to complement your holiday event!



DESSERT *Selections*

Dessert Tray

24 individual servings of marionberry and creme brulee cheesecakes with mixed berry and chocolate hazelnut tarts.

(serves up to 12 people) 59.95

By the Pan

Caramel Apple Crisp
(serves 15 people) 49.95

Mixed Berry Cobbler
(serves 15 people) 49.95

Individual

New York Style Cheesecake with Marionberry Sauce
6.95 per person

Double Chocolate Layer Cake
5.95 per person

Chocolate Meringue Pie
5.95 per person

Homemade Holiday Pies

Apple, Pumpkin, Pecan
3.95 per slice

All prices are subject to 20% service charge.

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