

BREAKFAST

RISE & SHINE FAVORITES

- Breakfast Breads.....59.95**
serves up to 15 people
Assorted mini muffins & tea breads
- Assorted Bagels.....49.95**
serves up to 12 people
Served with butter & cream cheese
- Assorted Danish, Bagels & Tea Bread.....59.95**
serves up to 15 people
Served with butter & cream cheese
- Assorted Breakfast Sandwiches.....59.95**
one (1) dozen
Assorted bacon or sausage, egg and cheese English muffins



BREAKFAST BUFFETS

Minimum of 15 people required for each.

- Jubitz Fuel-Up Buffet.....15.95 /person**
Fresh scrambled eggs, roasted potatoes, bacon & grilled sausage, fresh chopped fruit
- Hometown Buffet.....15.95 /person**
Homestyle biscuits & country sausage gravy, fresh chopped fruit
- Benedict Buffet.....15.95 /person**
Eggs benedict, roasted potatoes, fresh chopped fruit

BREAKFAST ENHANCEMENTS

Each item below may be added to a Rise & Shine Favorite or a Breakfast Buffet and is not available à la carte.

- Ham Steak.....3.95 ea.**
- Home Fries.....1.95 /serving**
- Sausage Patty.....3.95 ea.**
- Toast and Jam.....2.50 /two slices**
- One Biscuit with Country Sausage Gravy.....3.25 ea.**
- Mini Belgian Waffle with Syrup and Butter.....2.50 ea.**



All prices are subject to 20% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

APPETIZERS

STARTERS

Available as Butler-style hors d'oeuvres with a 1 hour minimum & \$25 per server per hour.

serves up to 12 people _____

- Sweet & Sour Meatballs.....29.95**
- Spinach Artichoke Dip with Freshly Made Tortilla Chips.....28.95**

per dozen _____

- Pulled Pork Sliders with Coleslaw.....30.95**
- Crispy Pork Potstickers.....22.95**
Served with spicy orange sauce
- Spicy Buffalo Chicken Wings.....28.95**
Served with bleu cheese dressing & celery sticks
- Sirloin Steak Crostini's.....25.95**
Served with garlic aioli
- Jumbo Shrimp with Cocktail Sauce.....Mkt price**

SALADS

serves up to 20-25 people _____

- Caesar Salad.....39.95**
Crisp romaine lettuce, shredded parmesan cheese, loads of crunchy croutons, creamy caesar dressing
- Mixed Green Salad.....39.95**
Iceberg lettuce, grape tomatoes, loads of crunchy croutons, ranch & italian dressing
- Spinach Salad.....49.95**
Fresh spinach, mushrooms, red onions, diced bacon, honey dijon dressing

SIDES

serves up to 5 people (one (1) quart) _____

- Fresh Chopped Fruit.....15.95**
- Macaroni or Potato Salad.....16.95**

TRAYS & PLATTERS

Available as Butler-style hors d'oeuvres with a 1 hour minimum & \$25 per server per hour.

Cheese & Crackers

- Assorted cheese and cocktail crackers
- Small (serves up to 12 people).....**79.95**
- Large (serves up to 25 people).....**109.95**

Fresh Seasonal Fruit Tray

- Served with honey-yogurt dip
- Small (serves up to 12 people).....**64.95**
- Large (serves up to 25 people).....**94.95**

Vegetable Platter

- Served with ranch dip
- Small (serves up to 12 people).....**64.95**
- Large (serves up to 25 people).....**94.95**

Deli Platter

- Turkey, ham, roast beef, cheddar cheese, Swiss cheese, smoked gouda, small white & wheat sandwich rolls, leaf lettuce, tomatoes, onions, pickles, mayonnaise, stone ground mustard
- Small (serves up to 12 people).....**89.95**
- Large (serves up to 25 people).....**139.95**

House Smoked Salmon Platter.....169.95

- serves up to 25 people
- Full side salmon fillet with capers, diced red onions, hard-boiled egg with cracker variety



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BUFFETS

ALL-DAY BUFFETS

Minimum of 15 people required for each. Buffets are designed for a maximum of 1.5 hour.



Finger Lickin' Fried Chicken.....16.95 /person

Flash-fried, marinated chicken coated with our special blend of seasonings, mixed green salad, homemade mashed potatoes & golden gravy

Taste of Italy.....25.95 /person

Mixed green salad, Texas garlic toast

Choice of (2) of the following:

- Baked penne pasta with meat sauce
- Chicken alfredo lasagna
- Vegetarian spinach mushroom lasagna

Southwestern Buffet.....26.95 /person

Freshly made tortilla chips, flour tortillas, yellow rice, black beans, homemade salsa, sour cream, guacamole, fresh cilantro, diced onions, fajita mix with grilled onions & peppers

Choice of (1) of the following:

- Pollo Asado
- Pork Carnitas

Northwestern Buffet.....27.95 /person

Aromatic herb crusted salmon, shrimp caesar salad with housemade garlic croutons, rice pilaf, fresh rolls & butter

Taco Bar.....19.95 /person

Seasoned ground beef, flour tortillas, crispy taco shells, yellow rice, black beans, homemade salsa, sour cream, guacamole, lettuce, diced tomatoes, chopped onions, shredded cheese

(add grilled Southwest chicken for \$3.00/person)

Pulled Pork Sandwiches.....14.95 /person

Slow smoked pulled pork simmered in a mild BBQ sauce, toasted buns, tangy coleslaw

The Sunset Buffet.....29.95 /person

Tender bacon-wrapped fillet of sirloin with a mushroom demi-glace, succulent garlic scented shrimp scampi, wild rice pilaf, chef's seasonal vegetable, tossed salad with assorted dressings

Baked Potato Bar.....16.95 /person

Baked potatoes, mixed green salad, bacon bits, chives homemade chili, shredded cheddar cheese, sour cream & whipped butter

(add diced grilled chicken for \$3.00/person)

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DINNER

PLATED DINNER ENTRÉES

Minimum of 12 people required for each. All plated dinner entrées are served with a mixed green salad, steamed seasonal vegetables and a dinner roll with butter.

Grilled Sirloin of Beef	25.95 /person
6 oz. grilled sirloin of beef topped with bleu cheese crumbles Served with mashed cheddar potatoes	
Pork Loin	24.95 /person
Stuffed pork loin with apple sage dressing Served with roasted red potatoes	
Chicken Piccata	22.95 /person
A succulent boneless chicken breast, gently dipped into a chive, parmesan & egg batter Served on a bed of spaghetti with a rich lemon, caper berry cream	
Pacific Salmon	25.95 /person
Baked Pacific salmon with creole remoulade Served with roasted red potatoes	

CARVED ROASTS

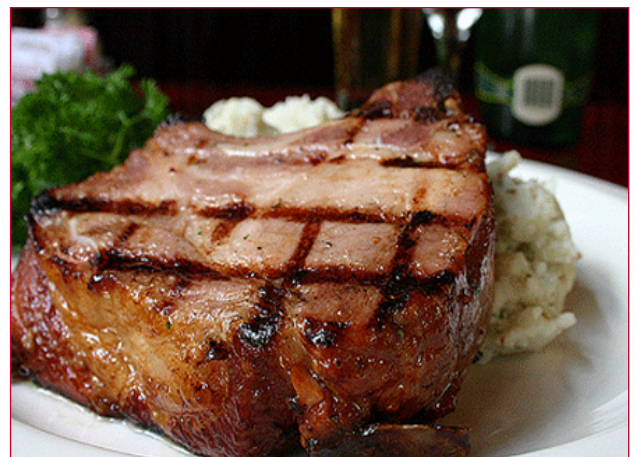
Roasts come pre-carved. Served à la carte with appropriate condiments, no sides included in pricing below. A customized carving station is available for a carving fee of \$35 per hour of service. All carved roasts serve up to 20 people.

Roasted Whole Turkey with Golden Gravy	195.95
Baked Ham with Creamy Dijon Sauce	195.95
Prime Rib with Horseradish Sauce & Au Jus	324.95

CARVED ROASTS ENHANCEMENTS

Make your Carved Roast into a complete meal with sides. Carved Roast Sides may be added to a Carved Roast and is not available à la carte.

Carved Roast Sides	12.95 /person
Includes tossed salad and dressing, mashed potatoes and gravy, Chef's choice steamed vegetables and dinner roll with butter.	



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BREAK ITEMS

SWEET TREATS

By the Pan.....59.95
serves up to 15 people
Choose from:
Caramel Apple Crisp
Mixed Berry Cobbler

By the Tray.....69.95
serves up to 12 people
24 Individual Servings of:
Marionberry Cheesecakes
Creme Brulee Cheesecakes
Mixed Berry Tarts
Chocolate Hazelnut Tarts

By the Dozen.....12.95
serves up to 12 people
Choose from:
Chocolate Chip Cookies
Chocolate Brownies

Price Per Person
Choose from:
New York Style Cheesecake with Marionberry
Sauce.....7.95
Double Chocolate Layer Cake.....6.95

BEVERAGES

Coffees & Teas.....25.00 /gallon
Coffee, decaffeinated coffee, premium teas, iced teas

Juices.....25.00 /carafe
Orange juice, apple juice, cranberry juice

Box of Joe To-Go.....18.50
Includes:
Eight (8) 12 oz. cups of freshly brewed coffee,
powdered creamer, sugar packets, stir sticks

Soda Cans.....2.25 /can
Coke, Diet Coke, Sprite, Barq's Root Beer, Fanta Orange

Soda Pitchers.....10.00 /pitcher
Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Dr. Pepper,
Diet Dr. Pepper, Mountain Dew

Bottled Water.....2.00 /bottle



All prices are subject to 20% service charge.

ADDITIONAL

AUDIO-VISUAL EQUIPMENT

LCD Projector.....	125
Whiteboard/ Flipchart/ Notepad Easel with Marker.....	20
22" x 28" Poster Holder.....	20
32" Television with DVD Player.....	50
Wired High Speed Internet Access.....	75

Additional audio-visual equipment available upon request.

Audio-visual prices are subject to 20% service charge.

GENERAL INFORMATION

Service Charge & Terms

All food, beverage and audio-visual prices are subject to a 20% service charge. Prices are subject to change without notice. No external food or beverage may be brought into the banquet rooms.

Liability

Jubitz will not assume responsibility for damage or loss of any merchandise or articles brought into Jubitz or for any items left unattended before, during or after the event.

Parking

Jubitz has ample parking available for all banquet guests directly outside the Portlander Inn and Marketplace building.

Signs & Displays

Jubitz will provide basic event signage for directional purposes only. Pre-approved signage is permitted directly outside rooms and inside private banquet areas. All signs must be professionally printed. Signs are not permitted around the Jubitz campus interior or the building exteriors. Signs must be freestanding or placed on an easel. Please note Jubitz does not permit anything to be nailed, posted, or otherwise attached to walls, floors, or other parts of the building or furniture. Jubitz reserves the right to reposition and/or remove signs at its sole discretion.

Special Dietary Requirements

We are happy to assist in selecting menus for those with special dietary requirements. Please discuss these special needs with your banquets manager.