

CHEFSTABLE

CATERING

15 count minimum per menu item

PASTRY & BREAD

Bagel Bar • 5.50 per person

assorted spielman bagels, whipped plain cream cheese,
smoked salmon spread & seasonal fruit preserves

Continental Pastry Assortment • 4.00 per large piece

pastry chef's selection may include breakfast breads, coffee cake, fruit turnovers, scones & muffins,
housemade seasonal preserves & whipped butter

Petite Continental Pastry Assortment • 1.75 per piece

pastry chef's selection of petite baked goods may include breakfast breads,
coffee cake, fruit turnovers, scones & muffins

Sweet & Savory Croissants • 3.75 per piece

pastry chef's selection of assorted sweet & savory croissants may include
chocolate, seasonal fruit, candied bacon, smoked ham & gruyère

Buttermilk Biscuits • 3.00 per large piece

whipped salted butter & seasonal preserves

Feta & Scallion Scones • 3.00 per large piece

whipped salted butter

SAVORY

Smoked Nova Lox • 7.50 per serving

cold smoked salmon lox, assorted savory bagels, whipped lemon cream cheese,
shaved red onion & capers (sliced tomato when in season)

Quiche • 5.50 per serving

smoked ham, sweet onion & gruyère

charred poblano, sautéed onion, cheddar & jack

spinach, mushroom, red pepper, sautéed leeks & aged white cheddar



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Frittata • 5.50 per serving

parmesan, chevre & fontina
•
sweet pea, greek yogurt & mint
•
cheddar, smoked bacon & scallion
•
chickpea, chorizo, spinach, roasted red pepper cream
•
caramelized onion, mozzarella & smoked bacon
•
Italian sausage, thyme, roasted peppers, onions, spinach, mozzarella
•
sundried tomato, chevre & basil

Scrambled Eggs • 5.00 per serving

eggs, tillamook cheddar, chives, valentina hot pepper sauce

Chorizo, Potato & Sofrito Scramble • 5.50 per serving

eggs, spanish chorizo, potato, sofrito (tomatoes, peppers, onions)

Tortilla Española • 5.50 per serving

thinly sliced potatoes, eggs, romesco

Chilaquiles Verdes • 8.75 per serving

scrambled eggs, fried tortillas, roasted tomatillo salsa & monterey jack cheese,
topped with finely chopped cilantro & white onion,
served with avocado, crema & cotija cheese

Brisket Hash • 7.00 per serving

smoked brisket grilled with diced potatoes, peppers & onions
sub seasonal vegetables for vegetarian option • 5.50

Breakfast Sandwich Bar • 8.50 per serving

served with buttermilk biscuits, scrambled eggs with chives, thick cut smoked bacon,
sliced tillamook cheddar cheese, sliced avocado & onion confit

Breakfast Burrito Bar • 13.00 per serving

served with flour tortillas, scrambled eggs, yukon gold potatoes with red peppers & crispy shallots,
thick cut smoked bacon, crumbled smoky chorizo sausage, shredded tillamook cheddar, avocado,
green onions, cilantro, valentina hot pepper sauce, salsa & sour cream



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SWEET

Sweet Cheese Blintzes • 4.50 per serving
sautéed blintzes, seasonal berry compote

Steel Cut Oatmeal & Granola Bar • 7.50 per serving
steel cut oatmeal & housemade nut-free granola
served with toasted coconut, almonds, bananas, poached pears & sour cherries,
low-fat plain yogurt, brown sugar & 2% milk

Yogurt Parfait Bar • 5.50 per serving
plain greek yogurt, housemade granola, slivered almonds, toasted coconut
& seasonal tropical fruit may include pineapple, mango, papaya, berries, bananas, kiwi

SIDES

Thick Cut Bacon • 2.75 per serving
crisp, thick cut smoked bacon

Chicken Apple Sausage • 3.00 per serving
portland's zenner's sausage company

Breakfast Potatoes • 3.50 per serving
yukon gold potatoes, red peppers, crispy shallots

Crispy Potato Cake • 3.50 per serving
parsley, garlic

Pear & Apple Salad • 2.95 per serving
white balsamic vinaigrette

Avocado & Grapefruit Platter • 3.95 per serving
citrus vinaigrette

Hard Boiled Eggs • 1.50 each
served peeled with jacobson sea salt



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Housemade Granola • 3.500 per serving
vegan & nut free granola, 2% milk

Fresh Fruit Platter • 3.75 per serving
melons, pineapple, grapes, berries, yogurt sauce

Mixed Berry Bowl • 5.00 per serving
seasonal berries, may include blueberries, strawberries, blackberries & raspberries

Fresh Fruit Salad • 3.50 per serving
melons, citrus, pineapple, grapes, berries

GRAB & GO

Breakfast Sandwich • 7.50 per serving
thick cut smoked bacon or smoked ham (please specify), cheddar cheese & scrambled eggs
on toasted ciabatta, served warm, wrapped in foil
sausage available • add 1.00

Breakfast Burrito • 7.50 per serving
scrambled eggs, yukon gold potatoes, monterey jack cheese, green onions, cilantro & smoky chorizo,
wrapped in a grilled flour tortilla, served warm, wrapped in foil,
valentina hot pepper sauce, salsa & sour cream served on the side

Yogurt Parfait Cups • 4.00 each
seasonal berries & bananas layered with vanilla yogurt & nut free granola,
served in individual cups

Housemade Granola Bars • 2.00 per serving
honey, nut, dried fruit, chocolate

Greek Yogurt • 2.00 per serving
assorted flavors low fat greek yogurt cups

Whole Fresh Fruit Bowl • 2.50 per serving
assorted seasonal fruits, served whole



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