

HOTEL VINTAGE PLAZA



**PAZZO**

422 SW Broadway  
Portland, OR 97205  
[www.vintageplaza.com](http://www.vintageplaza.com)  
[www.pazzo.com](http://www.pazzo.com)

# CATERING MENUS

## Each Kimpton Hotel and Restaurant has a distinct personality and a Soul of its own — a story

The stories are varied and colorful; art, literature, well-being, food, and architecture to name a few. Each unique story promises you adventure, inspiration, and delightful surprises while offering the familiarity and style of the Kimpton Hotels brand.

### **The Story of Hotel Vintage Plaza is Wine**

From the name itself to the wine quotes found throughout the hotel, Hotel Vintage Plaza is a celebration of wine, with a dash of food and romance. A variety of unique specialty rooms dedicated to local wineries provide the perfect retreat and for those that wish to venture outside the hotel, Oregon wine country is just a short drive away. Make sure to enjoy our hosted evening wine reception, which includes wonderful Oregon and Italian wines and on Wednesday evenings, guests may join a wine tasting class featuring local wineries. Still can't get enough? Open your honor bar to find our very own private label wine, local of course, and the ultimate Portland souvenir.

### **Pazzo Ristorante**

Authentically Italian yet distinctly local, Pazzo Ristorante is a downtown Portland destination. You know good things are in store for you from the moment you arrive. Located adjacent to Hotel Vintage Plaza, Pazzo's dynamic space, genuinely warm welcome and mouthwatering aromas tell the tale. Our delicious story unfolds through superb service and a menu that highlights local seasonal ingredients, traditional Northern Italian preparations and Chef John Eisenhart's signature talent.

### **Chef John Eisenhart**

John Eisenhart, Pazzo's executive chef, has been fascinated with food and cooking from the time he was a teenager in Omaha, Nebraska. Since then, he has captured the attention and respect of some of the greats in the culinary world, working with four James Beard Award-winning chefs. Yet, John Eisenhart simply thinks of himself as a fan of unfussy, fresh flavors—words that might best describe the chef himself.

John graduated from the California Culinary Academy and began building an illustrious career at famous restaurants on both coasts. From assistant pastry chef and line cook at San Francisco's Aqua Restaurant to saucier at the famed French restaurant La Grenouille in New York, he quickly developed both skill and respect.

It wasn't long before Eisenhart landed the coveted position as Mario Batali's sous chef at Babbo in Manhattan's West Village. Eisenhart then trained with top chefs in some of the finest kitchens in Lucca, Venice and Alba. He fell in love with Italian culture and solidified his signature cooking style of creating fresh, simple, robust and clean flavors.

Upon returning to the United States, John joined Chef Philippe Boulot at The Heathman Restaurant, then finding home as Executive Chef at Pazzo in 2003. "Pazzo is a cornerstone restaurant in Portland's dining scene," says Eisenhart. "We've had fifteen years here because we are dedicated to quality and consistency."

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# CATERING GUIDELINES

## **Menu/Event Planning**

In addition to our printed menus, our chef, John Eisenhart, is able to customize any item for your event. Your catering sales manager will be able to assist you in every aspect of event planning for your function.

## **Food and Beverage Minimum**

Each function at the Hotel Vintage Plaza and Pazzo Private Dining has a food and beverage minimum requirement. If the food and beverage minimum is not met, the difference will be applied as a miscellaneous fee. Service and set up fees will not apply toward this minimum

## **Service Charge**

All food, beverage and audio visual charges shall be subject to a 15% gratuity and a 6% administrative fee. All charges shall be subject to applicable taxes.

## **Attendance Guarantee**

Space guarantees (final guest count) are due 72 hours in advance of Group's Event (based upon Monday through Friday business hours, weekends not included). After that time, the Hotel/Restaurant is only able to accept increases in the guarantee. The final guarantee will be the minimum number of meals charged for. The Hotel/Restaurant will set and prepare for 5% over that figure. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

## **Plated Menu Pricing**

Plated menus consist of one salad, a choice of up to three entrées and one dessert. The entrée price is set by the highest priced entrée choice. If three entrees are chosen, there is a \$2.00 fee applied to the menu price.

## **Decorations**

All displays and/or decorations, including signs, banners, photographs and artwork are subject to the prior written approval of the Hotel/Restaurant and must comply in all manners with local, state and federal law, rules and regulations. All displays must be free standing without attachment to walls, ceilings or floor. Decoration set up, clean up and tear down of the decorations are the responsibility of the group.

## **Outside Food and Beverage**

All food served at event functions must be provided, prepared and served by the Hotel/Restaurant; in addition, all food and beverage must be consumed on Hotel/Restaurant premises. No food or beverages served at Event functions may be removed from the property.

## **Menu Items**

Our menu items are seasonal, local and organic whenever possible. Dairy products are hormone free. Eggs are free range. Our menus can be customized for your specific tastes and needs.

## **Audio Visual Service**

ThinkAV provides our in house audio visual, audio and computer services.

## **Parking**

Valet parking is available at a charge of \$5.00 per hour on a first come, first served basis. Additional downtown parking options are available upon request.

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# ANTIPASTI

## **Antipasti Platters**

Italian cured meats - bresaola, prosciutto cotto, speck and various salami

Imported and domestic cheese - an assortment of hard and soft cheeses

Vegetables - seasonal vegetables prepared grilled, roasted and raw

Platters can be mixed to personal preference, and will be garnished with marinated olives and roasted peppers.

Two selections: \$10 per guest

Three selections: \$12 per guest

## **Passed Antipasti**

Items priced on a per person basis (2 pieces per person)

Crostini with tomato, garlic, fresh basil, and shaved reggiano  
\$3

Dates wrapped with prosciutto  
\$3

Goat cheese arancini  
\$3

Chive pepperonata on chickpea crackers  
\$3

Housemade duck sausages with honeyed chesnuts  
\$3

Uove alla Diablo (deviled eggs) with tarragon aioli  
\$3

Rare tuna on aioli and cucumber  
\$5

Smoked sturgeon with horseradish aioli on rye toasts  
\$5

Smoked salmon on latkes with horseradish cream  
\$5

Mini crab cakes with fennel aioli  
\$5

Pancetta wrapped shrimp  
\$6

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# BUFFET DINNER

## **The Villa Piccolo**

### *Insalata*

Mista

Local mixed greens with red wine vinaigrette

Barbabietola

Roasted beet, local greens, chives and radishes, lemon and extra virgin olive

### *Pasta*

Penne Pomodoro

Penne with San Marzano tomatoes, garlic and fresh basil

### *Secondi*

Salmone

Wild salmon with rosemary potato cream

### *Melanzane*

Italian eggplant, grana parmesan, mozzarella and san marzano tomatoes

### *Contorni*

Roasted root vegetables

Fingerling potatoes

Tomato fregula

### *Dolci*

Chef's selection of desserts

**\$54.00 a person**

## **The Milan**

### *Antipasti*

Crostini with tomato, garlic, fresh basil, and shaved reggiano

Dates wrapped with prosciutto

### *Insalata*

Caesar

Romaine lettuce with caesar dressing and focaccia croutons

Lucca

Baby spinach, sliced Washington apples, candied walnuts, blue cheese,

white balsamic vinaigrette

### *Pasta*

Butternut Tortelli

Butternut squash tortelli with sage brown butter

### *Secondi*

Pollo

Free-range roasted chicken breast with spinach and lemon balsamic vinaigrette

Sturgeon

Sturgeon with Gravenstein apple vinaigrette

### *Contorni*

Roasted root vegetables

Fingerling potatoes

### *Dolci*

Chef's selection of desserts

**\$57.00 a person**

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# BUFFET DINNER

## **The Solennita**

### *Antipasti*

Assorted hard and soft, imported and domestic cheeses  
Selection of vegetables prepared grilled, roasted and raw

### *Insalata*

#### Caesar

Romaine lettuce with caesar dressing and focaccia croutons

#### Lucca

Baby spinach, sliced Washington apples, candied walnuts, blue cheese,  
white balsamic vinaigrette

### *Pasta*

#### Farfalle

Farfalle with creamy pesto sauce, roasted tomatoes and grana parmesan

### *Secondi*

#### Porco

Grilled Carlton pork chop with roasted shallots and rosemary-apple compote

#### Pollo

Free-range roasted chicken breast with lemon balsamic vinaigrette

### *Contorni*

Potato puree with olive oil

Sautéed spinach

### *Dolci*

Chef's selection of desserts

**\$64.00 a person**

## **The Tuscan**

### *Antipasti*

Italian cured meats - bresaola, prosciutto cotto, speck and various salami  
Imported and domestic cheese - an assortment of hard and soft cheeses

### *Insalata*

#### Caesar

Romaine lettuce with caesar dressing and focaccia croutons

#### Barbabetola

Roasted beet, local greens, chives and radishes, lemon and extra virgin olive oil

### *Secondi*

#### Filetto

Roasted beef tenderloin wrapped with bacon

#### Porco

Grilled Carlton pork chop with shallots and rosemary-apple compote

#### Salmone

Wild salmon with rosemary potato cream

### *Contorni*

Roasted root vegetables

Fingerling potatoes

### *Dolci*

Chef's selection of desserts

**\$74.00 a person**

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## PAZZO

### Plated Dinner Pricing

Menus consist of one salad & a choice of two entrées with orders taken that evening & one dessert.

The entrée price is set by the highest priced entrée choice.

With the addition of a third entrée selection, \$2.00 per person will be added to the highest entrée price.

An additional Salad and Dessert may be added for an additional \$3.00 charge per person

Please choose a minimum of three courses.

All food, beverage, and audio visual charges shall be subject to a 15% gratuity and a 6% administrative fee

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# PLATED DINNER

### *Insalata*

#### Mista

Local mixed greens with red wine vinaigrette

\$7

With goat cheese add \$3

With blue cheese add \$3

#### Barbabetola

Roasted beet, local greens, chives and radishes, lemon, extra virgin olive oil

\$8

#### Caesar

Romaine lettuce with caesar dressing and focaccia croutons

\$9

#### Lucca

Baby spinach, sliced Washington apples, candied walnuts, blue cheese, white balsamic vinaigrette

\$9

### *Pasta*

#### Penne Pomodoro

Penne with san marzano tomatoes, garlic and fresh basil

\$6 primi / \$12 entree

#### Ziti Con Salsiccia

Ziti with mild Italian sausage, rapini and san marzano tomatoes

\$6.50 primi / \$13 entree

#### Rigatoni Bolognese

Large tube pasta with proscuitto, beef and tomato ragu

\$6.50 primi / \$13 entree

#### Manicotti

Tube filled pasta with spinach, ricotta, zucchini and mushrooms, marinara sauce

\$7 primi / \$14 entree

#### Reggiano Ravioli

Reggiano parmesan ravioli with san marzano tomatoes and chives

\$7 primi / \$14 entree

#### Farfalle

Farfalle with creamy pesto sauce, roasted tomatoes and grana parmesan

\$7.50 primi / \$15 entrée

#### Butternut Tortelli

Butternut squash tortelli with sage brown butter

\$8 primi / \$16 entree

#### Ravioli Di Salmone

Black and white pasta ravioli, filled with wild salmon and leeks, baby spinach and lemon cream

\$9 primi / \$18 entrée



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# PLATED DINNER

## *Secondi*

### **Vegetable Timbale (vegan)**

Timbales of chard stuffed with tomatoes and porcini sauce  
\$18

### **Melanzane**

Italian eggplant, grana parmesan, mozzarella and san marzano tomatoes  
\$18

### **Cinghiale**

Braised pork shoulder with cannellini beans, fennel pollen and broccolini  
\$21

### **Pollo**

Free-range roasted chicken breast pumpkin polenta, spinach and lemon balsamic vinaigrette  
\$23

### **Porco**

Grilled Carlton pork chop with swiss chard, shallots and rosemary-apple compote  
\$24

### **Sturgeon**

Sturgeon with swiss chard, roasted kabocha squash, Gravenstein apple vinaigrette  
\$26

### **Agnello Brasato**

Willamette Valley lamb shank in red wine with braised mustard greens, navel orange and parsley  
\$25

### **Tonno**

Rare Hawaiian tuna with tomato fregula, tangerine and horseradish  
\$27

### **Carne Arostito**

(Available for parties of 15 or more)

Prime rib with whipped potatoes, seasonal greens and horseradish  
\$28

### **Salmone**

Wild salmon with roasted root vegetables and potato rosemary cream  
\$30

### **Filetto**

Roasted beef tenderloin wrapped with bacon, served with parmesan potatoes and 10 year balsamic vinegar  
\$32

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# PLATED DINNER

***Contorni (Side Dishes)***

**\$4 each**

Potato puree with olive oil  
Sautéed spinach  
Roasted root vegetables  
Fregula rossa

***Dolci***

**Tiramisu**

Ladyfingers and sweetened mascarpone cheese layered with espresso and chocolate  
**\$8**

**Panna Cotta**

Vanilla bean custard™ with seasonal fruit compote  
**\$8**

**Torta**

Spiced apple cake with mascarpone whipped cream  
**\$8**

**Semifreddo**

Chocolate cake layered with pistachio gelato  
**\$8**

**Lemon mascarpone cheesecake**

With seasonal fruit compote  
**\$8**

**Ciocolato**

Chocolate flourless cake, amarena cherries  
**\$9**

**Mini Pastries**

Your choice of three of the following:  
White chocolate and espresso truffles  
Huckleberry mini cupcakes  
Valrhona macaroons  
Fudge torte  
Lemon mascarpone cheesecakes  
**\$10**

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# SAMPLE DINNER MENUS

Below, please find an example of plated dinner menus...  
These can be changed and customized in many ways.

## Sample Dinner Option 1

### Antipasti Passed

Goat cheese arancini  
Crostini with tomato, garlic, fresh basil, and shaved reggiano  
Pancetta wrapped shrimp

### Insalata

#### Barbabetola

Roasted beet, local greens, chives and radishes, lemon, extra virgin olive oil

### Secondi Choice of:

#### Pollo

Free-range roasted chicken breast pumpkin polenta, spinach and  
lemon balsamic vinaigrette

#### Ravioli Di Salmone

Black and white pasta ravioli, filled with salmon and leeks,  
baby spinach, lemon cream

### Dolci

#### Tiramisu

Ladyfingers and sweetened mascarpone cheese layered with espresso and chocolate

*\$50 per person*

## Sample Dinner Option 2

### Antipasti Stationary

Italian cured meats - bresaola, prosciutto cotto, speck and various salami  
Imported and domestic cheese - an assortment of hard and soft cheeses

### Insalata

#### Caesar

Romaine lettuce and escarole with caesar dressing and focaccia croutons

### Secondi Choice of:

#### Filetto

Roasted beef tenderloin wrapped with bacon, served with parmesan potatoes  
and 10 year balsamic vinegar

#### Salmone

Wild Salmone with roasted root vegetables and potato rosemary cream

### Dolci

#### Ciocolato

Chocolate flourless cake, Amarena cherries

*\$60 per person*

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# BEVERAGES

## Bar Set Up Fees

\$100.00 set up fee for a hosted full alcohol bar

\$150.00 set up fee for a cash bar

## Deluxe Liquor Brands

Grey Goose Vodka

Citrus Vodka

Stoli Vanilla Vodka

Stoli Vodka

Tanqueray Gin

Bombay Sapphire Gin

Glenlivet Scotch

Jack Daniels Whiskey

Crown Royal Whiskey

Bacardi Light Rum

Captain Morgan's Rum

Cuervo Gold Tequila

Maker's Mark Bourbon

Kahlua

Chambord

Bailey's Irish Cream

Courvoisier VS

## \$7.00 - \$10.00 per shot

### Beer

MacTarnahan's Draft

\$5.50 each

Domestic Bottles

\$5.00 each

Imported and Microbrewed Bottles

\$5.50 each

### Domestic

Budweiser

Bud Light

Coors Light

### Import

Heineken

Amstel Light Lager

Birra Moretti Pilsner

Stella Artois Lager

Guinness Stout

Corona

Beck's (Non Alcoholic)

### Micro-Brew

Black Butte Porter

Mirror Pond Pale Ale

Widmer Hefeweizen

Sam Adams Boston Lager

A selection of 4-5 Beers will be provided at your event, unless specified otherwise

## Non Alcoholic Beverages

Izze Sparkling Juices

Pellegrino Limonata and Aranciata

Assorted Soft Drinks

Bottled Water

\$2.50 - \$4.00 each

In compliance with Oregon liquor control regulations, approved Pazzo private dining staff must dispense all alcoholic beverage

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# WINE LIST

## Bianco

SAUVIGNON BLANC, Trinchero	25.
CHARDONNAY, Columbia Crest, Two Vines, Washington, 2005	25.
CHARDONNAY, Solaire, Robert Mondavi	32.
PINOT GRIGIO, Alois Lageder, Riff, Tre Venezie, 2007	34.
RIESLING, Chateau Ste. Michelle, Cold Creek Vineyard, Columbia Valley, 2006	36.
PINOT GRIS, Willamette Valley Vineyards, Willamette Valley, 2007	40.
CHARDONNAY, La Crema, Sonoma Coast, 2005	52.

## Rosso

MERLOT, Sycamore Lane, California, 2005	25.
CABERNET SAUVIGNON, Columbia Crest, Two Vines, Washington, 2004	26.
HOUSE RED, Magnificent Wine Co., Columbia Valley, 2005	28.
7 DAUGHTERS, (A Unique Blend of 7 Different Grapes)	28.
CABERNET SAUVIGNON, La Terre	30.
MERLOT, Trinchero	31.
SANGIOVESE, Antinori, Santa Cristina, Toscana, 2006	32.
MERLOT, Tangley Oaks	34.
CHIANTI CLASSICO, Fattoria di Petroio, Toscana, 2005	40.
BARBERA D'ALBA, Ca' del Baio, Paolina, Piemonte, 2006	40.

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