



catering menu

2017

www.nelcentro.com
1408 SW 6th Ave Portland Oregon 97201
503-484-1096 phone 503-445-6606 fax

PLATED DINNER –

three course plated dinner | \$52 per person

We ask that groups larger than 20 guests pre-order entree selections.

first course – please select one for all guests

Seasonal Soup
Mesclun Greens with Fresh Herbs & Croutons
Hearts of Romaine with Lemon, Garlic & Anchovy

entrée course – select three (larger groups will be asked to limit selections to two):

Fresh Fish of the Day
Spit Roasted Pork Loin
Herb Marinated Rotisserie Chicken
Eggplant Parmesan

upgrade your entrées:

Beef Short Ribs – add \$5 to overall menu price Shrimp – add \$7 to overall menu price

dessert course – please select one for all guests

Chocolate Torte
Ricotta Cheesecake
Seasonal Fruit Crisp

four course plated dinner | \$58 per person

We ask that groups larger than 20 guests pre-order entree selections.

first course - please select one for all guests

Seasonal Soup
Mesclun Greens with Fresh Herbs & Croutons
Hearts of Romaine with Lemon, Garlic & Anchovy

pasta course - please select one for all guests

English Pea Agnolotti with Fresh Pecorino, Black Truffle Butter & Carrot Flakes
Black Pepper Cavatelli with Roasted Tomato, Bacon & Pecorino

entrée course – select three (larger groups will be asked to limit selections to two):

Fresh Fish of the Day
Spit Roasted Pork Loin
Herb Marinated Rotisserie Chicken
Eggplant Parmesan

upgrade your entrées:

Beef Short Ribs – add \$5 to overall menu price Shrimp – add \$7 to overall menu price

dessert course - please select one for all guests

Ricotta Cheesecake
Chocolate Torte
Seasonal Fruit Crisp

FAMILY STYLE or BUFFET DINNER - *minimum of 12 people*

three course | \$49 per person | with pasta course \$56 per person

choose one salad (or select two salads for an additional \$4 per person)

Mesclun Greens with Croutons

Hearts of Romaine with Lemon, Garlic & Anchovy

Roasted Beets with Arugula, Warm Ricotta, Citrus & Hazelnuts – add \$2 to overall menu price

Antipasti Plate (family style) – add \$5 to overall menu price

choose one entrée (or select two entrees for an additional \$5 per person)

Herb Marinated Rotisserie Chicken

Spit Roasted Pork

Fresh Fish of the Day

Eggplant Parmesan (vegetarian)

Braised Beef Short Ribs – add \$5 per person to overall menu price

choose one side dish (or select two side dishes for an additional \$4 per person)

Seasonal Vegetable

Cannellini Beans with Savory & Garlic

Roasted Potatoes, Carrots & Onions

Olive Oil Mashed Potatoes

choose one dessert (or select two desserts for an additional \$4 per person)

Ricotta Cheesecake

Chocolate Torte

Seasonal Fruit Crisp

choose one pasta course

Rigatoni with Spicy Marinara & Basil

Wild Mushroom Risotto

Riviera Dinner Package

Three Course Dinner with Reception Hors d'Oeuvres

Buffet - \$62 per person

Plated - \$67 per person

Reception Hors d'oeuvres

Choose three:

- Seared Tuna on Cucumber with Aioli
- Endive with Blue Cheese & Candied Walnuts
- Chickpea Crostino with Lemon & Garlic
- Fresh Mozzarella Piperade
- Nel Centro Meatballs with Marinara
- Country Pate with Fruit Mustard on Housemade Cracker

Three Course Dinner

first course

Choose one:

- Mesclun Greens with Croutons & Fresh Herbs
- Hearts of Romaine with Anchovy, Garlic & Lemon
- Roasted Beets with Warm Ricotta, Arugula, Citrus & Hazelnuts

second course

Choose one:

- Herb Marinated Rotisserie Chicken
- Spit Roasted Pork Loin
- Chef's Selection of Seasonal Fresh Fish
- Eggplant Parmesan
- Braised Beef Short Ribs
- Herb Roasted Prime Rib of Beef with Horseradish Cream – *increases overall menu price by \$5*

sides – for buffet only

Choose one:

- Cannellini Beans with Savory & Garlic
- Olive Oil Mashed Potatoes
- Roasted Potatoes, Carrots & Onions
- Seasonal Vegetable

dessert

Choose one:

- Chocolate Hazelnut Mousse Cake
- Ricotta Cheesecake
- Seasonal Fruit Crisp

**Beverage service and gratuity are separate*

RECEPTION

Savory – two dozen minimum

Oysters on the Half Shell with Champagne Mignonette	market price
Mushroom Tarts with Ricotta and Thyme	\$26 per dozen
Endive with Blue Cheese, Walnuts & Honey	\$24 per dozen
Mini Crab Cakes with Carrot Slaw	\$34 per dozen
Seared Tuna on Cucumber with Aioli	\$32 per dozen
Chickpea Crostino with Lemon & Garlic	\$26 per dozen
Roasted Duck Breast with Arugula & Parmigiano Reggiano	\$32 per dozen
Pacific Shrimp Beignets with Remoulade	\$30 per dozen
Pork Apple Sausage Links with Chianti Mustard	\$32 per dozen
Country Pate with Fruit Mustard on Housemade Cracker	\$28 per dozen
Robiola with Chestnut Honey on Crostini	\$26 per dozen
Nel Centro Meatballs with Sauce Marinara	\$28 per dozen
Grilled Shrimp with Salsa Genovese	\$36 per dozen
Fresh Mozzarella Piperade	\$24 per dozen
Crostini of Duck Rilletto with Fig Mostarda	\$26 per dozen
Speck & Honeydew Melon Skewer	\$28 per dozen
Toscana Salame, Spring Onion & Parmesan Pizza	\$17 per pizza
Wild Mushroom & Gorgonzola Pizza	\$17 per pizza

Displays

Fresh Seasonal Fruit Display	\$75 serves 20
Roasted Asparagus with Lemon & Aioli	\$75 serves 20
Artisan Cheese Display with House Bread	\$95 serves 20
Cured Meats Platter with House Bread	\$95 serves 20

Sweets – two dozen minimum

Mini Lemon & Berry Tarts	\$32 per dozen
Mini Cupcakes in Assorted Flavors	\$32 per dozen
Mini Chocolate Tortes	\$30 per dozen
Mini Cheesecakes	\$28 per dozen
Chocolate Dipped Rice Crispy Treats	\$28 per dozen
House Baked Cookies & Brownies	\$28 per dozen
Toffee Popcorn	\$40 serves 20

BUFFET LUNCH – *minimum of 12 people*

pizza lunch buffet I - \$27 per person

Mesclun Greens with Croutons
Pasta Salad or Couscous Salad
Wild Mushroom & Gorgonzola Pizza
Toscana Salame, Spring Onion & Parmesan Pizza
House Baked Cookies & Brownies

sandwich buffet - \$29 per person

Rotisserie Pork & Chicken
Grilled Seasonal Vegetables
House Baked Focaccia
Aioli, Mostarda di Frutta & Whole Grain Mustard
Sliced Imported Cheese
Pasta Salad or Couscous Salad
Mesclun Greens with Croutons
House Baked Cookies & Brownies

lunch buffet II - \$31 per person

Mesclun Greens with Fresh Herbs & Croutons
Roasted Beet Salad with Warm Ricotta, Arugula,
Citrus & Hazelnuts
Herb Marinated Rotisserie Chicken
Rigatoni with choice of: Spicy Marinara & Basil or
Field Mushrooms, Cream & Marsala
Chocolate Torte

PLATED LUNCH

two course plated lunch - \$28 per person three course plated lunch - \$33 per person

We ask that groups larger than 20 guests pre-order their entree selections.

first course – choose one:

Seasonal Soup
Mesclun Greens with Croutons

entree – choice of:

Rotisserie Chicken Salad with Hazelnuts & Grapes
Wild Mushroom & Gorgonzola Pizza
Fresh Fish of the Day
Pappardelle with Braised Lamb & Smoked Pecorino

dessert course – choice of:

Chocolate Torte
Ricotta Cheesecake

BUFFET BREAKFAST

continental breakfast - \$20 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Squeezed Orange Juice
Seasonal Fresh Fruits
House Made Granola & Greek Yogurt
House Baked Pastries

***hot breakfast buffet I - \$24 per person**

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Squeezed Orange Juice
Seasonal Fresh Fruits
House Baked Pastries
Herb Scrambled Farm Eggs
Rosemary Roasted Potatoes
Housemade Italian Sausage & Applewood Smoked Bacon

***hot breakfast buffet II - \$26 per person**

Caffe Umbria Coffee & Gourmet Teas
Fresh Squeezed Orange Juice
Seasonal Fresh Fruits
House Baked Pastries
Individual Mini Quiches
Rosemary Roasted Potatoes
Housemade Italian Sausage & Applewood Smoked Bacon

Upgrades:

Brioche French Toast - \$5 per person
Steel Cut Oatmeal - \$5 per person
Mini Quiches - \$5 per person

****Minimum of 12 people***

BREAK PACKAGES

pastries \$12 per person

House Made Pastries

Caffe Umbria Coffee & Rishi Organic Teas

sweets \$10 per person

House Baked Cookies & Brownies

Caffe Umbria Coffee & Rishi Organic Teas

toffee popcorn \$12 per person

House Made Toffee Popcorn

Caffe Umbria Coffee & Rishi Organic Teas

granola bars & fruit \$15 per person

House Made Granola Bars

Assortment of Whole Fruit

nuts & olives \$9 per person

Roasted Nuts & Marinated Olives

House Focaccia Bread

antipasti \$19 per person

Artisan Cheeses

Cured Meats

Fresh Fruit

House Focaccia Bread

BEVERAGES

Caffe Umbria Coffee & Rishi Organic Teas

\$50 per 1.5 gallon/ \$20 per carafe

Iced Tea

\$20 per pitcher

Lemonade

\$25 per pitcher

White Peach or Pomegranate Lemonade

\$30 per pitcher

Assorted Sodas

\$3 each

Sparkling Mineral Water 1 liter

\$6.5 each

BEVERAGES

Wine:

Nel Centro House Wines (Red, White, Rosé) \$32/bottle

Sparkling Prosecco \$36/bottle

For additional wine choices, please ask to view the full Nel Centro wine list.

Beer:

Amstel Light \$6/bottle

Terminal Gravity Pale Ale (OR) \$6/bottle

Ninkasi IPA (Oregon) \$6/bottle

Elemental Cider (Oregon) – gluten free \$8/bottle

Full Bar:

Cocktails, Beer & Wine \$100 set up fee

Beer & Wine \$50 set up fee

Non-alcoholic beverages:

Caffe Umbria Coffee & Organic Teas \$50 per 1.5 gallon

Iced Tea \$20 per pitcher

Lemonade \$25 per pitcher

White Peach or Pomegranate Lemonade \$30 per pitcher

Assorted Sodas – Coke, Diet Coke & Sprite \$3 each

Lurisia Sparkling Mineral Water - 1 liter \$6.5 each

ADDITIONAL SERVICES

Bartender fee: \$50 beer/wine \$100 full bar
Tray pass fee: \$50 flat fee
Corkage fee: \$15 per 750ml bottle of wine
Cake fee: \$3 per person
**please ask about our specialty cake options*

Bistro tables: \$25 each
Place cards: \$50 flat fee

Audio/visual:

- Colosseum \$150 (projector, screens, sound system)
- *Projector \$150
- *Screen \$35
- *32" LCD monitor \$125
- *Polycom phone \$75
- *White Board \$45
- *Flip Chart \$35
- *Post It Flip Chart \$65
- *Easel \$15
- Power strip \$10
- Extension cord \$10

**delivery fee applies (\$15 per day to total order)*