



the fresh fork

SEASONAL CATERING. QUALITY SERVICE.

Hillsboro Catering Menu

Ian McKinstry
Chef/Manager
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breakfast

(all prices quoted per person)

coffee and bagels	5.99
assorted bagels served with cream cheese, butter, and preserves	
continental	3.89
assorted bagels and pastries served with cream cheese, butter, and preserves	
executive continental	5.89
assorted bagels and pastries served with cream cheese, butter, and preserves, served with fresh sliced fruit	
breakfast bread tray	2.49
assorted sliced breakfast breads	
donut deluxe	1.29
fresh baked donuts, inquire for selection	
seasonal sliced fruit	3.29
fresh sliced seasonal fruit	
yogurt parfait	2.49
house made yogurt parfaits	
country breakfast	10.69
scrambled eggs, bacon, turkey sausage and / or vegetarian sausage, home-style potatoes, fresh baked biscuits	
breakfast sandwich buffet	4.29
assorted breakfast sandwiches. croissant, english muffin, flatbread with eggs, cheese, and choice of vegetarian (spinach and tomato), bacon, turkey or vegetarian sausage	
breakfast burritos	4.99
scrambled eggs, seasonal vegetables, choice of: turkey or vegetarian sausage, bacon, served with sour cream and salsa	
hot cereal	7.99
steel cut oats or cream of wheat accompanied with brown sugar, raisins, granola, dried cranberries with choice of 2: banana, strawberry, toasted almond, coconut, apples, blueberries	

salads

house salad	4.99
spring greens tossed with assorted seasonal vegetables.	
add steak, chicken or tofu \$2.49pp / add shrimp or salmon \$4.29pp	
southern spanish salad	9.78
mixed greens, roasted corn, avocado, olive, onion, tomato, cheese salsa rojas, sour cream, chilled spiced black beans with chilled spiced black beans choice of flank steak chicken, or tofu	
caesar salad	5.49
grilled portobello, chopped romaine, croutons, parmesan, anchovy, caper, caesar dressing. add steak, chicken or tofu \$2.09pp / add shrimp or salmon \$4.29pp	
strawberry salad	8.79
fresh strawberries, orange segments, toasted coconuts, slivered almonds, butter lettuce and spring mix. choice of chicken, flank steak, tofu. add shrimp / salmon \$4.29pp	
arugula and bean	6.50
arugula, roasted red peppers, shaved red onion, cannellini beans, shredded parmesan, balsamic vinaigrette	
cucumber & dill salad	4.75
sliced cucumber, greek yogurt, dill	
asian salad	9.78
baby corn, scallion, bell pepper, water chestnut, asian greens, crispy noodle, grilled chicken or tofu, sesame dressing	
cobb salad	9.78
avocado, hard boiled egg, blue cheese, bacon, mixed greens, creamy blue cheese dressing, turkey or tofu	
chopped chipotle dressing	9.78
tomato, corn, tortilla chips, grilled chicken or tofu, chipotle ranch dressing	
caprese and pasta salad	4.00
fusilli pasta with fresh mozzarella, basil, cherry tomatoes, olive oil, balsamic vinaigrette	
fruit salad	3.00
assorted berries, citrus wedges, cubed melon tossed with honey and fresh mint	

delicatessan

deli bar	9.98
assorted premium deli meats and cheeses, condiment tray, specialty breads, chips	
classic deli tray	9.89
turkey with lettuce, tomato, provolone / roast beef with lettuce, tomato and swiss / ham with lettuce, tomato, and cheddar, grilled vegetables with lettuce, tomato and hummus, includes chips and spread	
gourmet deli tray	10.98
chicken with grilled portobello, roasted red pepper, arugula, goat cheese - sundried tomato spread / roast beef with dill havarti, lettuce, tomato, onion, garlic aioli / italian sub with pepperoncini, provolone, arugula, herbed aioli / grilled vegetable with artichoke spread and asiago cheese, served with chips	

hot menu

fajita bar	11.50
black beans, spanish rice, flour tortillas, pico de gallo, salsa rojas, sour cream, cheese, guacamole, select protein (chicken, beef, tofu, salmon (add .75pp), shrimp (add .75pp)	
taco cantina	11.50
corn tortillas, shredded lettuce, cheese, guacamole, black beans, spanish rice, select protein (chicken, beef, tofu, pork, roasted vegetables, salmon (add .75pp), shrimp (add .75pp)	
chicken piccata / napolone di melanzane	11.49
chicken piccata and / or eggplant napoleon served with rice pilaf and seasonal vegetables	
chicken marsala / ratatouille	12.48
chicken marsala and / or ratatouille served with roasted potato and seasonal vegetables	
riviera luncheon	16.31
lemon, oregano and garlic grilled chicken / herbed balsamic and chili grilled eggplant / fresh caught salmon slow baked with lemon and thyme, served with herbed orzo, basil summer squash, served with grilled herb focaccia	
focaccia stagionale	AQ
focaccia with seasonal toppings, inquire with event coordinator for availability	
chinese buffet	10.36
general tso chicken and/or sweet and sour tofu served with vegetarian fried rice, stir fried vegetable medley	
caravan	12.49
falafel, herbed cous cous, pita bread, tzatziki, sliced tomato, onion and hummus, served with beef or chicken shwama	
herbed chicken / tofu	11.29
herbed chicken or seared spiced tofu topped with cilantro tomato salad, served with seasoned white rice and seasonal vegetables	
cafe comfort	10.99
our daily offering at the comfort station served in the cafe	

breaks, snacks, appetizers

matinee bucket	10.69
fresh popped popcorn tossed with choice of butter, cocoa, or savory spices, served with movie theater candy and salted pretzel	
bagged goodies	1.59
chex mix, lays, kettle chips, popcorn, pita chips	
sweets and drinks	4.29
fresh baked cookies served with choice of hot or cold beverages	
ultimate snack attack	10.99
individually wrapped candies, cookies, salty snacks, nutritious bars. 2 snacks per person. includes assorted sodas and / or bottled waters	
fruit basket	.99
variety of whole seasonal fruits	
trail mix bowl	3.69
nuts and berries / spicy blend / tropical sweet and salty / sweet and salty	
cruditee platter	3.25
raw cut vegetables served with creamy ranch and garlic hummus	
artisan cheese and fruit tray	8.59
variety of hand-crafted cheese from the west coast – based on availability some selections are: laura chenel goat cheese, vella jack cheese, bellwether farms carmody, point reyes blue. served with fresh fruit, crackers and crostinis	
sliced fruit platter	3.29
fresh sliced seasonal fruit	
antipasto platter	4.79
grilled vegetables, roasted peppers, marinated artichokes, olive blend, herbed mozzarella, sliced grilled portobello mushroom, rolled italian meats	
mango, shrimp, and avocado ceviche cups	3.50
house ceviche served in appetizer-sized cups garnished with lime wedges (recommend 1-2 cups / person)	
mushroom risotto triangles	1.75
wild mushroom risotto wrapped in flaky phyllo dough drizzled with a balsamic fig reduction	
florentine stuffed mushrooms	2.35
shaved parmesan, minced parsley, balsamic fig reduction	
fresh tomato – basil bruschetta	1.00
diced roma tomatoes with fresh basil, garlic, aged balsamic and herbs served over toasted crostini	
vegetable samosas	2.07
blend of veggies, onions, garlic and indian spices wrapped in a chickpea flour pastry purse served with a mongo chutney dipping sauce	