

BREAKFAST SELECTIONS

Executive Continental

Assortment of juices. Seasonal fresh fruit salad or tray, selection of muffins, bagels and sweet rolls, hard boiled egg. Coffee or tea service.

\$9.00 per person

Minimum order of 12

Healthy Start

Chilled orange and grapefruit juices. Whole fresh fruit, low fat muffins, bagels, assorted individual yogurt, granola.

\$9.00 per person

Minimum order of 12

Italian Veggie or Sausage Strata

Sausage, zucchini, mushrooms, and cheese flavor this rich, hearty egg dish.

\$4.99 per person to the Executive or Healthy Start Price

Breakfast Burritos

\$4.99 per person to the Executive or Healthy Start Price

BREAKFAST TRAYS

SMALL SERVES 8-12

LARGE SERVES 16-20

Assorted Pastry & Muffin Tray or Assorted Bagels

Served with cream cheese & butter or housemade hummus

Delicious assortment of freshly baked muffins and pastries.

Small: \$ 47.99 Large: \$ 69.50

Fresh Fruit Platter

A colorful arrangement of seasonal fresh fruit.

Small: \$56.99 Large: \$87.50

COFFEE, TEA, OR WATER SERVICE

Beverage service only: \$3.99 per person With a meal service: \$2.99 per person

Minimum order of 18



COLD LUNCH SELECTIONS

Classic Box Lunch

The classic lunch served with a sandwich, fresh whole fruit, chips, and a gourmet cookie. All sandwiches served on 24 grain bread or wrap unless specified, all sandwiches are served with meat cheese lettuce tomatoes mayonnaise and mustard. Gluten free option available.

Please select from the following:

- Turkey Breast
- Roast Beef
- Veggie
- Deli Ham
- Spicy Chicken
- Chicken Salad
- Tuna Salad
- Vegan

\$8.50 per person

Minimum order of 12

Make Your Own Sandwich Bar*

A variety of meats and cheeses served on 24 grain bread with lettuce, tomato, and condiments unless specified. Served with chips, side salads, and gourmet cookies.

Salad Selections (choice of two):

- Pasta Salad
- Potato Salad
- Greek Salad
- Green Salad with Dressing

\$11.99 per person

Minimum order of 12

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, and bottled water **1.75 per beverage**

HOT LUNCH SELECTIONS

Minimum order of 12. Price includes disposable plates, utensils, and napkins. Beverages are not included. Cookies served with each meal.

Baked Potato Bar

Served with chili, cheese, bacon, sour cream, chives, broccoli, tomatoes, salsa & butter. Garden salad, rolls, and cookie included. Gluten free and vegan friendly. **\$12.50 per person**

Meat or Veggie Lasagna

Pasta layered with Italian sausage, vegetables, cheeses, and a marinara sauce. Served with garden salad, and rolls. **\$12.50 per person**

Basil Chicken

Tender chicken breast infused with sweet basil and garlic with a cream sauce. Served with penne pasta, steamed vegetables, and bread. **\$13.50 per person**

Chicken Kiev

Chicken stuffed with feta and parmesan cheese, spinach, and lightly breaded. Served with rice pilaf, garlic roasted brussel sprouts or green salad, rolls, and cookies. **\$13.50 per person**

Fajita Bar

Gluten Free & Vegan Friendly

Seasoned beef or chicken, onions & peppers, cheese, green onions, olive & jalapenos. Served with tortillas*, spanish rice, pinto beans, green salad, and cookies.

*Tortilla options: Flour and corn. **\$14.50 per person**

SPECIALTY TRAYS

SMALL SERVES 8-12 LARGE SERVES 16-20

Fresh Fruit Platter

A colorful arrangement of seasonal fresh fruit.

Small: \$56.99 Large: \$87.50

Meat and Cheese Tray

A variety of premium deli meats, sliced domestic cheeses, and assorted crackers.

Small: \$56.99 Large: \$87.50

Cheese Lovers Tray

A fresh selection of imported and domestic cheeses, cubed and sliced on a garnished platter. Served with assorted crackers.

Small: \$56.99 Large: \$87.50

Fresh Vegetable Tray

An array of fresh, seasonal raw vegetables. Served with dipping sauce.

Small: \$56.99 Large: \$87.50

Antipasto Tray

Assorted vegetables, cheeses, deli meats, and crackers.

Small \$56.99 Large \$87.50

Pinwheel Tray

An assortment of meats with lettuce and seasonal vegetables in a chipotle tortilla.

Small: \$56.99 Large: \$87.50

Fresh Baked Cookies

Combination of classics and new favorites.

\$15.50/dozen

SALADS

Minimum order of 10. Price includes disposable utensils and napkins. Beverages are not included. Cookies or dessert bars served with each box. All salads are \$14.50 per person.

Salad Bar

Choose any of three fresh salads below. Served with fresh rolls and cookies.
Minimum order of 12.

Fiesta Salad

Chicken breast, corn, black beans, tomatoes, avocado, and cheese served on a bed of fresh greens. Salsa, Spicy Ranch salad dressing, and a roll come on the side.

Grilled Chicken Caesar Salad

Our own House Caesar dressing, croutons, and parmesan cheese tossed with fresh romaine. Served with fresh bread.

Classic Chef Salad

Tomato, carrots, hard-cooked eggs, strips of ham and/or turkey, and cheese. All of which are placed upon a bed of tossed green salad, and fresh bread.

Stuffed Avocados

Stuffed with either shrimp or chicken salad.

Insalata Caprese

One of the most simple and delicious salads. Fresh tomato, mozzarella cheese, and basil topped with a vinaigrette.

Greek Salad

Beautiful salad with an abundance of feta and Kalamata olives, served over a bed of fresh romaine.

Mom's Favorite Chicken or Tuna Salad

Classic favorite with a hint of fresh dill & basil, served over fresh greens.

Tortellini Salad

Cheese tortellini, bell peppers, artichokes, broccoli, red onion tossed with your choice of creamy or Italian dressing.

Chicken Cobb Salad

Bacon, blue cheese, avocado, and chicken are all ingredients in the classic Cobb salad.

Chicken and Blueberry Salad

Fresh blueberries, hazelnuts, and feta cheese make up this light tasty salad.

At Volunteers of America Oregon we are Catering for a Cause. Catering for a Cause offers specialty catering services serving the Portland-area community. Our culinary team takes great pride in the quality of their work and has built a reputation of providing great tasting meals while delivering impeccable customer service. Proceeds support our social services programs that include Children & Family Services and Treatment & Rehabilitation Services. In addition, our central kitchen serves as a skills learning laboratory for the residents of the Women's Residential Center. The residents, during their rehabilitation program, are given a unique opportunity to learn food preparation skills, earn a food handlers card, and experience the value of taking on career building responsibilities.

ORDERING GUIDELINES:

- Minimum invoice order \$150.00
- 48-Hour notice required on all orders
- Large orders require 7 days notice before the event date.
- Delivery charge of \$10.00. Free delivery on orders over \$150.00
- Delivery outside Portland Metro area, 20 miles outside the city center, subject to increased delivery charge
- Price includes plates or boxes and napkins. Utensils available only upon request and may incur an extra charge.
- Vegan, gluten free, and special diet menus available on request
- Special Events menus available on request

Please fax your order using the form provided. Toll free 1 (866) 853-3451

Extra order forms are available at: www.voao.org/pdf_files/catering-order-form

If you have any last minute changes the day of your event,
please call Debra Lorenzo at (503) 267-7490.