



Events Menu
2022-2023

CARVED + CRAFTED

PSU  EATS
catering.

Welcome



There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let PSU EATS Catering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations; all served in your style! And because you've entrusted your event to PSU Eats Catering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

PSU Eats Catering by Chartwells at Portland State University
Catering Director: Jancarlo Caballero – Jancarlo.Caballero@compass-usa.com
PSUCATERS.CATERTRAX.COM



PSU  EATS



The Morning Start

Continental Breakfast

Assorted Breakfast Danishes and Scones (Cals: 240-340)
 Seasonal Fresh Fruit Display (Cals: 60) **AG, V**
 Regular, Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Morning Juices (Cals: 120)

11.99 per person

Traditional Breakfast

Cinnamon French toast or Buttermilk Pancakes (Cals: 170-240)
 Scrambled Eggs (Cals: 190) **AG**
 Bacon, Pork Sausage or Turkey Sausage (Cals: 45-70)
 Seasoned Breakfast Potatoes (Cals: 120)
 Seasonal Fresh Fruit Display (Cals: 60) **AG, V**
 Fresh Breakfast Pastries to Include Assortment of Mini Croissant, -
 Muffins or Danishes (Cals: 130-210)
 Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Morning Juices (Cals: 120)

14.99 per person

Energy Breakfast

Egg White Scramble with Mushrooms, -
 Spinach and Tomato (Cals: 240) **AG, V**
 Seasonal Fresh Fruit Display (Cals: 60)
 Greek Yogurt Bar with Granola and Berries (Cals: 60-370)
 Regular, Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Morning Juices (Cals: 120)

18.99 per person



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 AG=Avoiding Gluten V=Vegan

À la Carte



Seasonal Fresh Fruit Display (Cals: 60) AG, V	4.75 per person
Individual Oatmeal Cups (Cals: 210-240) V	6.75 per person
BYO Yogurt Parfait with Fresh Berries and Granola (Cals: 250)	7.30 per person
Individual Greek Yogurt (Cals: 70-90) AG	4.70 per person
Tuscan kale, Roasted Pepper & Goat Cheese Quiche (Cals: 230)	2.35 per person
Ham & Swiss Cheese Quiche (Cals: 390)	2.35 per person
Seasonal Fruit Skewers (Cals:30)AG,V	3.50 per person
Assorted Freshly Baked muffins (Cals: 140-420)	2.55 per person
Assorted Danishes (Cals: 270-390)	2.55 per person
Freshly-Baked Croissants (Cals: 350)	2.55 per person
Hardboiled Eggs (Cals: 72) AG	0.99 per person
Assorted Bagels and Spreads (Cals: 240-340)	1.85 per person

**Price per guest
15 guests minimum per selection.**



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Hand - Crafted Egg Sandwiches

**Price per guest
15 guests minimum per selection.**

Bacon, Cheese and Cage-free Egg on a fresh English Muffin (Cals: 350)	3.45 each
Cage-free Egg and Cheese on a fresh English Muffin (Cals: 280)	3.45 each
Sausage, Cage-free Egg and Cheese on a Buttermilk Biscuit (Cals: 510)	3.45 each
Sliced Ham, Cage-free fried Egg & Gouda Cheese, Frisee, Blistered Tomato on Croissant (Cals:710)	4.75 each
Breakfast BLT: Cage-free Egg, Bacon, Lettuce, Tomato on a Croissant (Cals: 710)	4.75 each
Breakfast Wrap: Spicy Chorizo, Cage-free Egg, Bell Peppers and Onions, Cheese, Wrapped in a Whole Wheat Tortilla. (Cals: 480-710)	4.60 each
Florentine Wrap: Cage-free Egg, Baby Spinach, Mushrooms, Caramelized Onions, Bell Peppers, Cheese, Wrapped in a Whole Wheat Tortilla. (Cals: 480-710)	4.60 each

Balance Breaks



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
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<p>Jerky Bar Selection of Regional and Artisanal Jerky Served with Dried Fruits & Nuts (Cals: 10-120)</p>	<p>9.10 per person</p>
<p>Chips & Salsa AG, V Lime & Sea Salt Tortilla Chips (Cals: 100) House-made Tomato Salsa (Cals: 10) Avocado guacamole (additional charge) (Cals: 110)</p>	<p>4.95 per person 1.55 per person</p>
<p>Fruit & Nut Bar AG, V Selection of Dried Fruit & Berries (Cals: 10-110) Selection of Lightly Salted Nuts (Cals: 45-50)</p>	<p>8.05 per person</p>
<p>Popcorn Trio Spicy Chili-lime, Buttermilk Ranch and Butter Popcorn (Cals: 140-200)</p>	<p>4.15 per person</p>
<p>Mezze Spreads Served with Crisp Vegetables Crudité & Pita Chips (Cals: 40-80) Roasted Garlic Hummus (Cals: 60) Buttermilk Ranch (Cals: 90) Baba Ganoush (Cals: 50)</p>	<p>7.15 per person</p>

Price per guest. 15 guests minimum.





Sweets & Treats

Assorted Freshly Baked Cookies (Cals: 170-210)	13.40 per dozen
Assorted Cupcakes (Cals:180-360)	29.75 per dozen
House-made Fudge Brownies (Cals: 200)	15.25 per dozen
House-made Blondies (Cals: 290)	15.25 per dozen
House-made Rice Crispy Bars (Cals: 190)	15.25 per dozen
Individual Trail Mix with Nuts and Chocolate (Cals: 210) AG	23.65 per dozen
Individually Wrapped Granola Bars (Cals:190)	21.85 per dozen
Assorted Bagged Chips Kettle Style (Cals: 130-320) AG	23.60 per dozen
Fresh Whole Fruit: Apple, Orange and Banana (Cals: 30-110) AG,V	18.45 per dozen
Soft-baked Pretzels, Spicy Mustard (Cals: 270-280)	35.45 per dozen
Assorted Kind Snack Bars	45.05 per dozen
Mixed Nuts w/Peanut (Cals: 50) AG,V	11.95 per pound
Mixed Nuts, No Peanut (Cals:50) AG,V	30.95 Per pound



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Beverages

Freshly Brewed Regular Coffee or Decaffeinated (Cals: 0)	26.19 per gallon
Hot Water and Assorted Teas (Cals: 0)	19.59 per gallon
Fruit Infused Water (Cals: 0) <ul style="list-style-type: none"> • Cucumber-Mint • Pineapple-Orange • Strawberry 	18.19 per gallon
Lemonade (Cals: 160)	14.19 per gallon
Viking Mint-Lime Infused Lemonade (Cals: 160)	25.00 per gallon
Cranberry Lemon Infused Cocktail (Cals: 160) <i>Non-Alcoholic</i>	25.00 per gallon
Morning Juices (Cals: 70) <ul style="list-style-type: none"> • Orange Juice • Apple Juice • Cranberry Juice 	19.00 per Gallon
Assorted Canned Pepsi Sodas (Cals: 0-190)	2.75 each
Cold Water Bottle (Cals: 0)	3.75 each
Pure Leaf Assorted Iced Tea Bottle (Cals: 0-180)	3.60 each
12 oz. Bubly assorted Flavors (Cals: 0)	2.50 each



Classic Deli Buffet (15 guests minimum)

Your choice of two deli classics up to 30 guests and choice of three deli classics for 30+ guests, two fresh cheeses pairing, artisan-baked deli breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

16.80 per person

Pick Protein Options

- Deli Ham (Cals: 180) AG
- Deli Turkey (Cals: 75) AG
- Salami (Cals: 300)
- Roast Beef (Cals:105) AG
- Cold fried tofu (Cals:60) AG,V
- Seasonal roasted vegetables (Cals: 50) AG,V

Pick 2

- American (Cals: 90)
- Swiss (Cals: 90)
- Provolone (Cals:100)
- Pepper jack (Cals:110)
- Cheddar (Cals: 110)

Pick 1

- House-made kettle chips (Cals: 100) AG
- Chickpea & tomato salad, Lemon Vinaigrette (Cals: 80) AG,V
- Penne Pasta Salad (Cals: 260)
- Garden salad, Ranch and Italian dressing (Cals: 40) V

Lunch Buffets



Artisan Sandwich Board (15 guests minimum)

Your choice of 2-sandwiches for up to 30 guests and 3-sandwiches for 30+ guests. Served with choice of house-made chips or a side salad.

18.95 per person

Sandwiches Options

Smoked Turkey Club, bacon, lettuce, tomato, cheddar cheese and Dijon-mustard aioli on Multi-grain bread. (Cals: 640)

Ham & Brie, black forest ham, brie cheese, baby arugula, apple marmalade, On country style white bread (Cals: 705)

Chicken Caesar Wrap, Herb marinated chicken, romaine, parmesan cheese, sun-dried tomato, Caesar dressing, on a flour tortilla (Cals: 760)

Classic Italian, pepperoni, mortadella, salami, provolone, tomato, leaf lettuce & pesto aioli on a ciabatta roll bread (Cals: 730)

Veggie Sandwich, garlic hummus, roasted eggplant, zucchini, roasted red peppers, baby spinach, on a Multi-grain bread (Cals: 680)

Pick - 1

- House-made kettle chips GF (Cals: 100)
- Chickpea & tomato salad, GF Lemon Vinaigrette (Cals: 80)
- Penne Pasta Salad (Cals: 260)
- Garden salad, Ranch and Italian dressing (Cals:40)

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Box Lunches

Artisan Box Lunches

All sandwich boxed lunches served with mayonnaise and mustard packets, bag of potato chips, whole fruit, fresh-baked cookies, and choice of bottled Iced water or canned sparkling bubbly water. (one per guest)



(Minimum of 15 guests per boxed lunch selection)

Sandwich Selections

Smoked Turkey Club, smoked bacon, lettuce, tomato, with cheddar cheese and Dijon-mustard aioli on Multi-grain bread (Cals: 640)

22.00 per person

Ham & Brie, black forest ham, brie cheese, baby arugula, apple marmalade, on country style white bread (Cals: 705)

21.00 per person

Chicken Caesar Wrap, Herb marinated chicken, romaine lettuce, parmesan cheese, sun-dried tomato, Caesar dressing, on a flour tortilla (Cals: 760)

20.00 per person

Classic Italian, pepperoni, salami, provolone, tomato, leaf lettuce & pesto aioli on a ciabatta roll bread (Cals:730)

21.00 per person

Veggie Sandwich, garlic hummus, roasted eggplant, zucchini, roasted red peppers, baby spinach, on a Multi-grain bread (Cals: 650)

17.00 per person

Gluten Free Vegan Chocolate Chip Cookie 3.75

Gluten Free Bread 2.50



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**All Boxed Salads Include: Whole Fruit, Freshly Baked Cookie,
Choice of Bottled Iced Water or Canned Sparkling Bubbly and Disposable Cutlery.
(Minimum of 15 guests per selection)**

Turkey Cobb Salad (Cals: 450)

Arcadian mixed greens, with turkey, diced-smoked bacon, crumbled blue cheese, cage-free hardboiled egg, black olives, diced tomato, and house-made croutons & creamy buttermilk ranch dressing

15.50 per person

Blackened Chicken Caesar Salad (Cals: 430)

Chopped romaine lettuce, blackened chicken, parmesan cheese, roasted tomatoes and house-made croutons with our traditional Caesar dressing

15.50 per person

Traditional Chef's Salad (Cals: 520)

Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk ranch dressing

15.50 per person

Greek Salad with Grilled Chicken (Cals: 730) AG

Garlic & Herbs grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and arcadian mixed greens with a red wine vinaigrette

19.05 per person

Vegan Mediterranean Salad (Cals: 330) AG, V

Arcadian mixed greens, grilled eggplant, zucchini, spicy chickpeas, tomatoes, kalamata olives, basil vinaigrette

19.05 per person

Box Lunches



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Served with

- Artisan Buns, (AG Buns Available for 2.50 per person)
- Lettuce (Cals: 0), Tomatoes (Cals: 0), Pickles (Cals: 0), Onions (Cals: 5) AG, V
- Mayo & Mustard (Cals: 10-90) AG
- Freshly Baked Cookies (Cals: 170-200)
- Chocolate Fudge Brownies (Cals: 200)

Theme Meal

15.99
per person

Pick 1

- Grilled Beef Hamburgers (Cals: 340) AG
- All Beef hot Dogs (Cals: 480) AG
- BBQ Glazed Grilled Chicken (Cals: 630) AG
- Veggie Burgers (Cals: 280) AG, V

Pick 2

- Garden Salad, Ranch dressing
- Pasta Salad (Cals: 270)
- Potato Salad (Cals: 170)
- Coleslaw (Cals: 96) AG
- Fruit Salad (Cals: 65) AG, V

Picnic Buffet

Price per guest, 15 guest minimum,
Pick 2 options for parties of 20 or more for 4.99 per guest.



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Taste of The South

Theme Meal

Pick 1

Carolina BBQ Smoked Pulled Pork with Slider Rolls (Cals: 400)
Or Buttermilk Fried Chicken (Cals: 500)

16.99
per person

Served with

Mac N' Cheese (Cals: 330)
BBQ Baked Beans (Cals: 270) AG,V
Scallion Cabbage Coleslaw (Cals: 120) AG
Jalapeño Cornbread (Cals: 330)
Strawberry Shortcake (Cals: 660)

Price per guest, 15 guest minimum,
Pick 2 options for parties of 20 or more for 4.99 per guest



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Little Italy

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Theme Meal

Pick 1

- Fettucine Alfredo (Cals: 400)
- Tortellini Primavera(Cals: 280)

Pick 1

- Lemon Chicken Piccata(Cals: 250) AG
- Chicken Mushroom Marsala (Cals: 380) AG

Served with

- Classic Caesar Salad (Cals: 360)
- Tiramisu Cake (Cals: 170-200)
- Fresh Baked Garlic Bread (Cals: 210)

-Add an Italian antipasti platter (Cals: 520) 8.59 per person

17.99
per person





Traditional Asian Buffet

Theme Meal

Pick 1

Orange Ginger Chicken (Cals: 550)

Teriyaki Beef, Broccoli (Cals:170) **AG**

18.99
per person

Served with

Soba Noodle Salad, Miso-Ginger Vinaigrette (Cals: 180) **GF**

Vegetable Fried Rice (Cals: 290) **AG, V**

Traditional Egg Rolls (Cals: 100)

Hoisin Stir Fry Vegetables (Cals:90) **AG, V**

Chocolate Matcha Cup Cakes (Cals:150)

Price per guest, 15 guest minimum,
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Taco House

Theme Meal

Pick 1

Smoked Pulled Chicken with Onion & Cilantro (Cals: 170) AG

Chipotle Marinated Beef Fajitas (Cals: 280) AG

Chili-Lime Baja Fish (Cals: 180) AG

Roasted Cauliflower & Cumin Chickpeas (Cals: 90) AG, V

19.99
per person

Served with

Flour Tortillas (Cals: 90-110) Cilantro, Onion-Cabbage Slaw (Cals: 60) AG

Lime Wedges (Cals: 10) Roasted Corn and Black Bean Salad (Cals: 160) AG

Queso Fresco (Cals: 80) Hot Sauce, Cilantro-Lime Rice (Cals: 200) AG

Tortilla Chips served with House-Roasted Tomato Sauce (Cals: 300) AG

Mini Cinnamon-Sugar Churros, Chocolate Sauce Drizzled (Cals: 250)

Price per guest, 15 guest minimum,
Pick 2 options for parties of 20 or more for 4.99 per guest.



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Hot Hors d'oeuvres



HOT HORS D'OEUVRES

(Price per each minimum of 36 pcs per selection)

Mini Spanakopita Triangles (Cals: 160)	1.99 each
Vegetarian Spring Roll Sweet & Chili Sauce (Cals: 90)	1.99 each
Warm fig, Caramelized Onion, Blue Cheese Tartlet (Cals: 70)	1.99 each
SW Grilled Chicken & Cheese Quesadilla (Cals: 200)	1.99 each
Thai Chicken Satay Spicy Peanutsauce (Cals: 110)	1.99 each
Chicken Potstickers (Cals: 110)	1.99 each
Crab Rangoon Sweet & Sour Dipping Sauce (Cals: 90)	2.99 each
PNW Crab Cakes, Lemon aioli (Cals: 140)	3.99 each



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Cold Hors d'oeuvres

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Caprese Skewer: Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glace (Cals: 120) AG, V	1.99 each
Tomato Pesto Bruschetta, Asiago Cheese, Toasted Crostini (Cals: 270)	1.99 each
Harvest Curried Chicken Salad in a Phyllo Cup (Cals: 150)	2.99 each
Smoked Salmon Mousse on a Cucumber Cup (Cals: 70) AG	2.99 each
Skewered Shrimps with Pineapple Chipotle Glaze (Cals: 40) AG	2.99 each
Port Mulled Pear Crostini Herb Chevre, Candied Walnuts, Micro Green (Cals: 70)	2.99 each
Spicy Ahi Tuna on Crispy Sesame Rice Cracker with Wasabi Cream, Tobiko, Daikon Sprout (Cals: 110) AG	3.99 each

COLD HORS D'OEUVRES

(Priced per each, minimum of 36 pieces per selection)



Reception Displays



<p>Domestic and NW Cheese Board (Cals: 160) Domestic and local NW Cheeses, Served with Artisan Bread, Crackers, Dried Fruit, Nuts, Grapes.</p>	6.30 per person
<p>Mediterranean Crudité Display (Cals: 150) Farm Fresh Vegetables, Mixed Olives, served with Baked Pita Chips, Hummus & Ranch Dressing.</p>	4.05 per person
<p>Seasonal Fresh Fruit Display (Cals: 45) AG, V Sliced Seasonal Fruit & Berries.</p>	4.45 per person
<p>Italian Antipasti Display (Cals: 210) Cured Italian Meats, Provolone Cheese, Smoked Cheddar, Grilled & Pickled Vegetables, Marinated Olives, Rosemary Extra Virgin Olive Oil, and Balsamic Vinaigrette served with Flatbreads & Crostini.</p>	8.95 per person
<p>Mini Tarts Display (Cals: 200) Assortment of individual Mini Tarts, Chocolate, Berry, Lemon, Apple.</p>	4.55 per person
<p>French Pastry Display (Cals: 220) Assortment of Mini-French Pastries, Cake Squares.</p>	3.55 per person

Priced per guest, minimum of 15 guest per display



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Seated Dinner

All dinner plates are priced per person. Includes: regular and decaf coffee, hot teas, artisan rolls and butter.

Plated Entrées

Airline Chicken Breast, Parmesan Herb Mushroom Risotto, Roasted Heirloom Carrots (Cals: 2,910) AG	22.99 per person
Herb & Garlic Crusted Airline Chicken Breast with Parmesan Polenta Cake, Sautéed Broccoli Rabe with Roasted Garlic, and a Red Pepper Sauce (Cals: 1,450) AG	22.99 per person
Thick-cut Bone-in Pork Loin Chop, BBQ Demi, Roasted Poblano Mashed Potatoes, Sweet Orange Roasted Heirloom Baby Carrots (Cals: 1,390) AG	30.99 per person
Pan-Seared Halibut with Cherry Tomato Vinaigrette, Saffron and Chive Basmati Rice, Lemon-butter Asparagus (Cals: 590) AG	34.99 per person
Filet of Beef with Sherry Demi Glaze, Whipped Mashed Sweet Potatoes, Grilled Asparagus and Forest wild Mushrooms Ragoût (Cals: 620) AG	39.99 per person
Broccoli Tofu Stir Fry with Brown Rice (Cals: 380) AG,V	19.99 per person
Greek Lemon Polenta with Portabella Mushroom Ragoût (Cals: 260) AG,V	19.99 per person



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Seated Dinner



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Plated Dinner Salads

Arcadian Greens Salad , Red Onions, Tomatoes, Cucumbers, Black Olives Balsamic Vinaigrette (Cals: 390) AG, V	3.99 per person
Classic Caesar Salad with Romaine, Parmesan, Croutons, Sundried Tomatoes, Creamy Caesar Dressing (Cals: 310)	4.99 per person
Baby Spinach and Strawberry Salad, Marcona Almonds, Crumbled Goat Cheese and Black Pepper Honey Vinaigrette (Cals: 340) AG	4.99 per person
Wedge Salad with Blue Cheese Crumbles, Praline Bacon, Grape Tomatoes, Scallions, Parmesan Croutons and Creamy Glue Cheese Dressing (Cals: 500)	5.99 per person
Fire Roasted Beet Salad with Feta Cheese, Chopped Romaine, Spring mix, Mandarin Oranges, Candied Walnuts and Citrus Vinaigrette (Cals: 460) AG	6.99 per person
Blonde Frisée & Arcadian Greens Salad, Topped with Sliced Apples, Dried cranberries, Roasted Hazelnuts, Aged Gorgonzola, Honey Mustard Dressing (Cals: 270) AG	6.99 per person



Seated Dinner

Desserts

Crème Brûlée Cheesecake (Cals: 350)	5.99 per person
Willamette Apple Frangipane Tart, fresh berries, Caramel sauce, whipped cream (Cals: 340)	5.99 per person
Lemon Cream Cheese baby cake, Raspberry sauce (Cals: 350)	7.99 per person
Chocolate Stout Cake, fresh berries (Cals: 230)	7.99 per person
Tiramisu Baby Cake, Dark chocolate sauce (Cals: 460)	8.99 per person
Toffee Luscious cake, chocolate sauce seasonal berries (Cals: 270)	8.99 per person

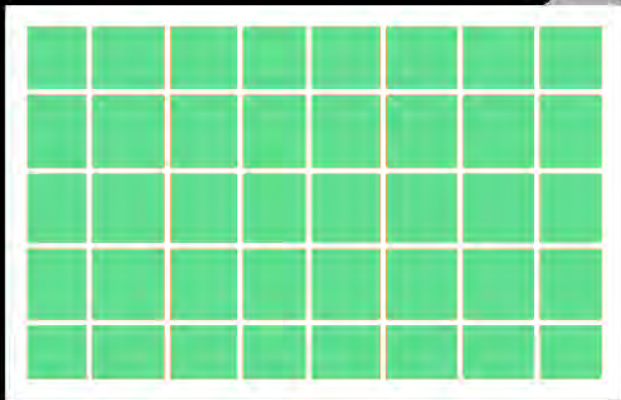


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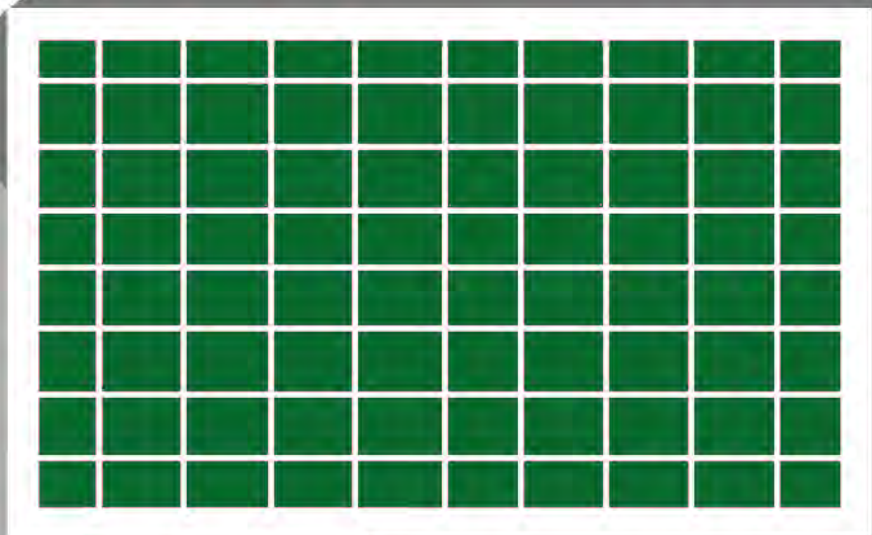
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Specialty Cakes

<p>Full Pan Sheet Cake – Serves 60-84</p> <ul style="list-style-type: none"> - Chocolate cake with chocolate mousse filling and chocolate ganache frosting - Chocolate cake with Bavarian cream filling and chocolate ganache frosting - Chocolate cake with raspberry filling and chocolate ganache frosting - White cake with chocolate mousse filling and white buttercream frosting - White cake with Bavarian cream filling and white buttercream frosting - White cake with raspberry and Bavarian cream filling and white buttercream frosting 	395.00 each
<p>½ Sheet Cake – Serves 30-42</p>	295.00 each
<p>Custom Cake Design and Graphic service. – <i>Custom cake not available precut.</i></p>	150.00 each
<p>Custom Sugar Cookie- Includes Graphic services. (15 cookies minimum)</p>	6.75 each
<p>Labor-Staff is available to support your event. Event staffing is billed with a four-hour minimum, at \$35.00 per hour, each additional hour will be billed at the same hourly rate</p>	35.00 per hour
<p>Plastic Serveware - starting at 3.99 per person.</p>	3.99 per person



1/2 Sheet Cake - Serves 30 - 42



Full Pan Sheet Cake - Serves 60 - 84

*Custom Cake Orders Cannot Be Cancelled

Specialty Rentals

Black Table Linen 85x85 – This linen size is optimal for cocktail tables or Round Tables	9.75 each
Black Table Linen 53x114 – This linen size is optimal for rectangle 6ft or 8ft tables.	9.75 each
Black Table Linen 52x52 – This linen size is optimal for small rectangle tables.	9.75 each
Floral Centerpieces - Market Price Flower arrangements are available to purchase for tabletops and buffets from our local florist partner. Please inquire with the catering manager for additional details.	Market Price
Labor -Staff is available to support your event. Event staffing is billed with a four-hour minimum, at \$35.00 per hour, each additional hour will be billed at the same hourly rate	35 per hour
Disposable Serviceware - starting at 3.99 per person when ordered without a meal service.	3.99 per person
Buffet China and Silver Service - starting at 4.65 per person.	4.65 per person
Plated China and Silver Service - starting at 10.65 per person.	10.65 per person



Specialty Rentals

LED Fairy Lights Rental– H6xW3 Inch Clear vase with LED Lights

Available Color:

- 3500K Warm White (Default)
- 5000K Pure Crystal White
- Red
- Blue
- Green

10.00 each

White Flower Seasonal Bouquet-Seasonal White Roses or White Tulips Bouquet (includes Iridescent Vase Rental)

50.00 each

Catering Jammer– Rugged, rechargeable speaker streams your favorite music from any Bluetooth®-enabled device. It pumps out amazing sound powered by a 120-watt dynamic amplifier. You can also use the high-quality microphone to create your own memorable moments.

50.00 per 4 hours



Beer and Wine

Bar-Setup Fee

Includes Equipment, Alcohol Transportation, Bar Set up/Breakdown, and Bar table Linen.

250.00 Per Bar

Maximum serving capacity for a Bar is 150 guests

Bartender Labor

Bar staffing is billed with a four-hour minimum, at \$35.00 per hour, each additional hour will be billed at the same hourly rate.

35.00 Per Hour

Maximum serving capacity for 1 Bartender is 150 guests

Hosted Bar – Non-Refundable Tickets

- Local Beer Selection
- Local Cider
- Local IPA
- Domestic Beer
- Oregon Sourced Red Wine
- Oregon Sourced White Wine

7.00 Per Ticket

No surprises at the end of the night. The final tab is prepaid before the event for a specific amount of tickets purchased .

- All Bar requests must be made at least 15 days in advance.
- All alcohol Waivers must be submitted via Portland State Connect Portal with an attached catering order.
- In the event that substantial food items* are depleted, Bar service will be concluded.

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. PSU EATS by Chartswells, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE UNIVERSITY PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. PSU EATS by Chartswells must supply all beer, wine and liquor and must be served by a Chartswells employed OLCC Certified Bartender.

**Substantial Food Item: As per OLCC definition, food items prepared or cooked are typically served as a main course or entrée. Some examples are: Fish, Steak, chicken, pasta, pizza, sandwiches, dinner salads, sausages, and soups. Side dishes, appetizers, dessert, and snack items such as popcorn, peanuts, chips, and crackers do not qualify as substantial food items.*

Helpful resources to submit your alcohol waiver request

<https://www.pdx.edu/conferences/catering>

Submit Your Catering Order

Submit Your Alcohol Waiver Attached With Your Catering Order

Submit a Bar Request



Bar Menu

- White Wine
- Red Wine
- Bud Light
- Portland Cider
- Hele
- Robust Porter

A to Z
PSU EATS

Plan Your Event

Plan Your Event

Welcome to PSU Eats Catering! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday - Friday 8:00 am - 4:00 pm. Please contact our catering coordinator at 503-725-3671 for customized service and menus.

Late Order Fee – Changes

We understand events arise unexpectedly and we will do our best to accommodate your needs, if an event needs to be booked with less than 15 days' notice a late fee of 25% will incur, no changes within 15 days of your event.

Guest Counts

We kindly request a confirmed number of guests be specified 15 days prior to the event. This number is considered the guaranteed guest count.

Event Staff

We will ensure your event is fully setup 15- 30 Minutes before guest arrival time, and we will return to pick up no later than 2 hours from event setup time unless an earlier pick up was requested.

Staff is available to support your event if you prefer to have someone on-site at all times or if your event requires constant replenishment. Event staffing is billed with a four-hour minimum, at \$35.00 per hour, each additional hour will be billed at the same hourly rate. Please ask our team for more details.

Event Timeline

Prices are based on a two-hour meal period for meals (breakfast, lunch, and dinner service). Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two-hours.

Cancellation

Please note that all cancellations must be made at least 15 days prior to the contracted event date at no charge. If a cancellation is requested less than 15 business days prior to your event there will be a 25% service charge to accommodate service and product expenses. Cancellations within 7 days of your event will be billed fully regardless of products ordered (unless due to force majeure). Changes and cancellations must be submitted by the requestor or event contact via email, no exceptions.

**Please note that Oregon labor laws have specific guidelines for scheduling of staff. In order to guarantee the success of our business while providing our people with predictable income cancellation of event staff within 15 days of the event will be billed.*

Plan Your Event

One Buffet Theme Per Event

To ensure a successful catering event we limit our service to one theme buffet per event.

Exclusivity-Buy Out

PSU EATS by Chartwells is proud to be the exclusive provider of all food and beverage services for the Portland State University CESU Locations, Requests made without the 15 days notice will not be exempt by the use of a food waiver or classified as "Chartwells not being able to provide services", in this case the use of a buyout fee established at Chartwells discretion and proper waiver documentation must be submitted to CESU as soon as possible.

Hours Of Operations

8am to 8pm, Monday through Friday. If your event falls outside of these parameters, please contact us.

Catertrax Submission (For Internal PSU Catering Orders)

All school related catering requests must be made via psucaters.catertrax.com We will not commence service without a proper submission of a catering request through Catertrax (15) full calendar days prior to the event. At the time of the submission a primary contact must be submitted with all the contact details and correct index code.

Catering Request must include:

- Name of Requestor and name of the group attending
- Event contact information
- Date(s)
- Location of the event
- Purpose of the event

Order Name

For internal PSU events, the policy requires that the business purpose be included for all events paid for by Portland State University. The business purpose of the event must be explicitly stated in the event title or noted under the special instruction field.

Linen

Tablecloths are supplied for all food and beverages service tables at events. If you require additional linen please add at time of ordering.

Plan Your Event

Billing & Payment

A form of payment (department code or credit card) is required when an order is placed. Credit cards will be billed at the completion of your event and confirmation of charge sent to you at that time. External events require 50% payment 15 days in advance and remaining balance billed at the completion of your event. Large scale events will require payment in full one day prior to event.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

In-House Meeting Room and Equipment

Please reserve all non-food related equipment by contacting University Conference and Event Services at 503-725-2663 or conferences@pdx.edu. This will include room reservation, room set up and configuration, audio/visual and other general information. For needs outside of the PSU scope, please work with our catering team to secure all external rental needs. Please note PSU Eats Catering does not provide catering tables or event equipment.

Delivery Fee

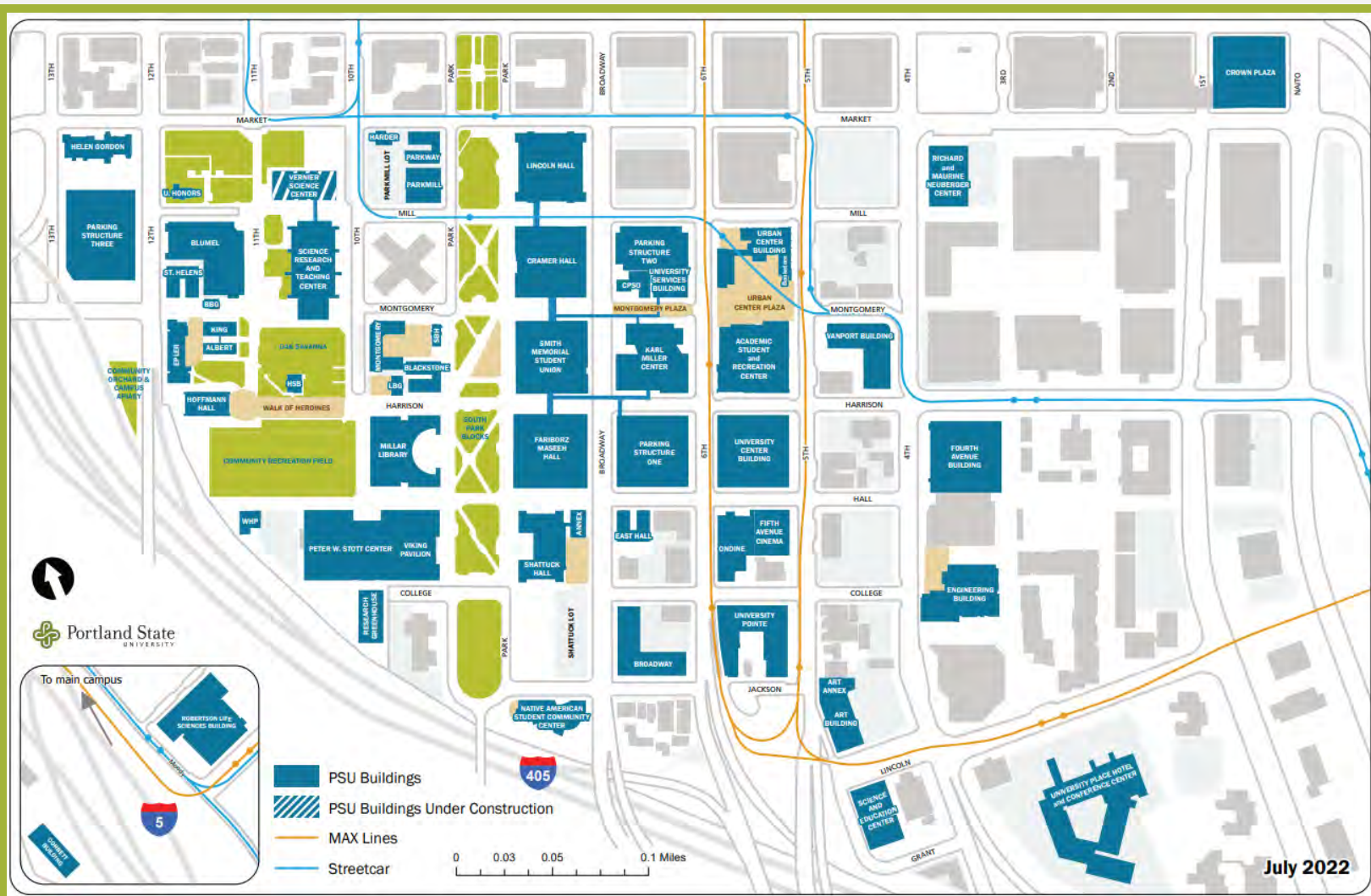
Any orders outside Smith Memorial Student Union must be subject to a delivery fee, please see the delivery rates for your specific building location. Delivery fees are based on the total invoiced amount. Your order must meet the minimum requirement of \$250 to qualify for delivery.

Minimum Requirements

All orders of \$250 or less will be Pick Up ONLY and will require the use of disposable serving items.



Delivery Rates



Delivery Rates

Academic & Student Recreation Center	10%	Lincoln Hall	10%	Science & Education Center	30%
Art Building & Annex	20%	Millar Library	5%	Science Research & Teaching Center	15%
Blackstone Residence Hall	10%	Montgomery Residence Hall	10%	Shattuck Hall	15%
Blumel Residence Hall	20%	Native American Student & Community Center (NASCC)	15%	Simon Benson House (SBH)	10%
Broadway Residence Hall	20%			Smith Memorial Student Union	NO FEE
Campus Public Safety (CPS)	10%	North Greenhouse (NGH)	15%	South Greenhouse (SGH)	15%
Community Recreation Field	10%	Ondine Residence Hall	15%	Stephen Epler Residence Hall	15%
Corbett Building	40%	Parking Structure 1	10%	Stratford Residence Hall	20%
Crown Plaza	35%	Parking Structure 2	15%	University Center Building	20%
Cramer Hall	5%	Parking Structure 3	30%	University Honors House (UH)	20%
East Hall	10%	Parkmill	15%	University Place Hotel & Conference Center	30%
Engineering Building	20%	Parkway Residence Hall	15%	University Pointe	20%
Fariborz Maseeh Hall	5%	PSU Bookstore	10%	University Services Building (USB)	10%
Fifth Avenue Cinema	20%	Research Greenhouse	15%	University Technology Services	30%
Fourth Avenue Building	20%	Richard & Maurine Neuberger Center	20%	Urban Center Building	10%
Hoffmann Hall	10%	Robertson Life Sciences Building	40%	Viking Pavilion at the Peter W. Stott Center	NO FEE
Harder House	20%	INSET		Vanport Building	15%
Harrison Street Building (HSB)	10%	St. Helens Residence Hall	20%	West Heating Plant (WHP)	15%
Helen Gordon Child Development Center	30%	Science Building One	15%		
Karl Miller Center	5%				
King Albert Residence Hall	10%				

PSU EATS

