



Catering Service and Event Planning Menu

This menu is designed for private parties, weddings, corporate gatherings, and extravagant special events which require As Good As It Gets Personnel on site. Our Event Planning and Catering team will assist you with menu selection, rentals, bar service and décor as requested, and will provide a highly skilled staff appropriate for the number of people at your event and the service level you desire. We will custom design a menu, or help you create one with your selections from our most popular items, which are listed here. When you contact us about your event, we will quote a price for you based on menu selection, number of guests, service options, and the location of the event. Please contact our Catering and Special Events department at (503)575-9968 for more details and to plan your event. Thank you for considering As Good As It Gets Catering; we look forward to working with you!

As Good As It Gets Catering is selective in choosing fresh, fine ingredients of the highest quality to offer your guests. We use natural products and, when possible and practical, we source locally with sustainable practices in mind. Because of this, some of the items listed may not be available at certain times of the year.

Hors d'oeuvres



black forest ham and melted gruyere in crispy phyllo cups



prosciutto-wrapped asparagus



crispy fingerling potatoes with sour cream and applewood smoked bacon



herb-roasted pork tenderloin skewer with mango-papaya salsa



chicken satay with peanut sauce



mini barbeque duck taco



lump crab cakes atop curry-coconut coulis with mango salsa



seared ahi skewer with wasabi dipping sauce



sesame-crust ahi with cilantro puree and balsamic honey reduction



jumbo shrimp and snow crab legs cocktail



grilled prawn skewers



coconut-crust shrimp with curried pineapple mango chutney



vegetable pot stickers served with soy, ginger, and cilantro dipping sauce



wild mushroom quinoa cake



asparagus spears baked in savory puff pastry with asiago cheese



pancetta, leek and goat cheese tartlet

garden basket with herb caper dip, roasted red pepper dip, or spinach and artichoke dip



toasted pita triangles with spinach and artichoke dip and hummus



a selection of fine domestic and imported cheeses



charcuterie, an assortment of gourmet cheeses and meats, with options including several salamis, mortadella, capicola, and prosciutto, served with crackers.



baked brie in bread with apricots and toasted pecans



brochettes of melon, fresh mozzarella and prosciutto



tramezzini bar; bite-sized toasted italian sandwiches with fresh mozzarella and olive paste or sicilian roasted peppers



butternut squash crostini with balsamic reduction and blue cheese



smoked salmon crostini with lemon crème fraiche



braised beef tenderloin crostini with wasabi and brie



sweet peanut butter canapé with scallions and bacon



blue cheese canapé with candied pecans and red grape



prosciutto and date canapé with cream cheese and a pear slice



smoked salmon canapé with cucumber, cream cheese, and dill

Salads



corn and blueberry salad with cucumber, red onion, jalapeno, and a honey-lime dressing



caprese salad of mozzarella, tomatoes, and fresh basil



greek salad of feta, kalamata olives, bermuda onions, tomatoes, and cucumbers



baby field greens with candied pecans, goat cheese, berries, and balsamic vinaigrette



baby spinach with lemon vinaigrette and shaved parmigiano



butterleaf salad with feta and pomegranate seeds



butterleaf and radicchio with toasted walnuts, pears, apples, and blue cheese



caesar salad of romaine, homemade croutons, and shaved parmesan



iceberg lettuce slivers with crisp red onion and blue cheese dressing

Entrées



braised pork tenderloin with marion berry chipotle glaze



grilled rack of lamb with dijon and pistachio crust



seared beef tenderloin with marsala demi-glace



filet medallions



prime rib roast



korean-style short ribs



chicken with spinach and mushrooms over savory rice



coconut mango chicken with jasmine rice with almonds



roasted airline chicken



grilled chicken parmesan over penne pasta with marinera



wild, klickitat river salmon—barbacoa or dill crème fraiche



seared sea scallops and jumbo garlic shrimp over creamy risotto



prosciutto-wrapped halibut drizzled with an aged balsamic reduction



macaroni and cheese with cheddar, gruyère, fontina, and parmesan



butternut squash ravioli



striped three-cheese ravioli with mascarpone and toasted pine nuts



quinoa cake with mushroom ragout

Accompaniments



creamy garlic mashed potatoes



pommes gratinée



twice baked potatoes



heirloom potatoes with sea salt and parsley



sautéed sesame snow peas



roasted brussel sprouts



green beans amandine



glazed carrots



roasted baby vegetables



roasted root vegetables



roman spinach with garlic, toasted pine nuts and raisins



basmati rice with golden raisins and cardamom



jasmine rice with almonds



rice pilaf



creamy risotto



polenta alla romana



fettuccini nest



macaroni and three cheeses