



CATERING



Forest Grove, Oregon
Est. 1996

Catering Menus with a Personal Touch

Our experienced event specialists will help you plan a customized catering menu that incorporates your special event details, including party themes, special tastes, or special diets. Our catering team looks forward to designing a menu uniquely suited to you – or select your menu from our extensive options.

Adrian Perez

Banquet Chef & Event Planner

Primetime.Adrian@gmail.com

503-357-3684

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Breaks & Snacks

Select items from the following list to create your customized style.

	<i>Priced for 25 guests</i>
Mixed Nuts (Bulk)	\$60.00
Pretzels (Bulk)	\$37.50
Chips with Dip	\$40.00
Tortilla Chips & Salsa	\$30.00
Candy Bars	\$59.00
Whole Fresh Fruit	\$50.00
Baked Cookies	\$60.00
Baked Brownies	\$60.00
Assorted Muffins	\$50.00
Assorted Pastries	\$37.50
Assorted Bagels with Cream Cheese	\$50.00
Cinnamon Rolls	\$62.50
Assorted Yogurt	\$40.00

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Breakfast & Brunch

(Minimum of 25 guests)

VIKING BUFFET

Scrambled eggs with cheddar cheese and scallions. Smoked bacon and pork sausage links. Grilled Yukon potatoes with caramelized onions and peppers. Seasonal fresh fruit and pastries. Chilled orange and cranberry juice, hot coffee, and hot tea to drink.

\$20.00 per person

BOXER BUFFET

Ricotta cheese blintzes with a berry sauce. Scrambled eggs with mushrooms, tomatoes, and spinach. Sausage links and smoked bacon. Grilled Yukon potatoes, caramelized onions and peppers. Seasonal fresh fruit and pastries. Chilled orange and cranberry juice, hot coffee, and hot tea to drink.

\$22.00 per person

NORTHWEST SCRAMBLE BUFFET (vegetarian)

Scrambled Eggs with mushrooms, spinach, tomatoes, cheddar cheese. Yukon Gold potatoes with caramelized onions, peppers, and fresh herbs. Pastries with chilled orange and cranberry juice, hot coffee and hot tea.

\$16.00 per person

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Grab & GO Breakfast and Lunch

BREAKFAST SANDWICH

Choice of ham, sausage patty, bacon, or turkey patty. Layered with eggs and cheese on an English muffin and wrapped. Whole fruit with yogurt and granola. \$12.99 ea.

BREAKFAST BURRITO

Choice of ham, sausage patty, bacon, or turkey patty. Tortilla filled with potatoes, eggs, and cheese. Served with salsa and sour cream. Whole fruit with yogurt and granola. \$9.00 ea.

CHICKEN CAESAR SALAD

Romaine lettuce, marinated grilled chicken breast, shaved parmesan, croutons, Caesar dressing, lemon wedges, cherry tomatoes, dinner rolls, butter, and cookies or brownies. \$20.99 ea.

BOXED LUNCHES: Full Sandwich box \$16.99 - Half Sandwich box \$9.99

Please select only one option from the following choices for the entire order.

Bread Choices: Wheat, White, Ciabatta, Kaiser Bun, or Gluten Free Bread

Meat Choices: Ham, Turkey, or Roast Beef.

Cheese Choices: Cheddar or Swiss.

Salad Choices: Macaroni Salad, Potato Salad, Coleslaw, or Caesar Salad.

Dessert Choices: Chocolate Chip Cookies or Fudge Brownies.

Whole Fruit Option: Apples, Oranges, or Bananas.

Vegetarian Boxed Lunch Option:

Garlic hummus spread, lettuce, mushrooms, cucumbers, tomatoes, red onions, bell peppers, and carrots.

All other options are the same as the above boxed lunch menu. Please pick from the above selections of bread, cheese, salad, dessert and fruit.

Luncheons (Minimum of 20 guests)

SANDWICH BOARD: Sliced deli turkey, ham, and roast beef. Sliced cheddar and Swiss cheeses. Wheat, white, and sourdough bread. Mixed greens salad with bacon, avocado, tomatoes, and your choice of dressings. Fruit salad, potato salad, cookies, and brownies. \$20.00 per person

DELICATESSEN BOARD: Sliced Italian salami, deli turkey, ham, corned beef, and roast beef. Tillamook cheddar cheese, provolone cheese, and Swiss cheese. Wheat, white, and sourdough bread. Spinach salad with cranberries, almonds, Mandarin oranges, red onion, and goat cheese, tossed in a lemon poppy seed dressing. Fruit salad, potato salad, cookies, and brownies. \$25.00 per person

PASTA BAR: Cheese ravioli in marinara sauce, fettuccini alfredo, and penne pasta with artichokes, tomatoes, spinach, zucchini, in a white wine and garlic butter reduction. Caesar salad and garlic bread. \$20.00 per person

SOUP & SALAD COMBINATION – (Minimum of 25 guests)

All selections include dinner rolls and assorted dressings of your choice.

Select 2 Salads & 1 Soup - \$20.99 per person

Select 3 Salads & 2 Soups - \$25.99 per person

Salad Options:

Caesar Salad: Fresh romaine tossed with creamy Caesar dressing and topped with parmesan cheese, tomatoes, lemons, and croutons.

Chef Salad: Mixed greens with ham, turkey, Swiss cheese, cheddar cheese, hard-boiled egg, black olives, tomatoes, and croutons. Choice of dressing.

Cobb Salad: Mixed greens with bacon, avocado, hard-boiled egg, black olives, and croutons. Choice of dressing.

Oregon Trail Salad: Mixed greens tossed with raspberry vinaigrette, caramelized hazelnuts, dried cranberries, and bleu cheese crumbles.

Warm Asian Chicken Salad: Mixed green salad with marinated grilled chicken, mushrooms sautéed in stir fry sauce, and topped with tomatoes, honey-roasted peanuts, green onions, and crispy noodles.

Shrimp Louie Salad: Mixed greens with bay shrimp, hard-boiled egg, avocado, black olives, croutons, lemons, and tomatoes. Choice of dressing.

Caprese Salad: Tomatoes, fresh mozzarella, basil, and balsamic reduction.

Soup Options: Chicken Tortilla - Potato Cheddar Bacon - Split Pea with Ham - Cream of Broccoli with Cheese - Chicken Noodle - Black Bean - Cream of Mushroom - Tomato Basil - Vegetarian Tortilla - Minestrone – Ground Beef Chili – Pork Pozole -

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Hors d'oeuvres (Per dozen)

Smoked salmon mousse crostini \$22.00

Bay shrimp and lemon herbed cream cheese crostini \$22.00

Grilled chicken, cilantro, and mango sweet chili sauce crostini \$30.00

Stuffed mushrooms filled with bacon jalapeno cream cheese \$25.00

Stuffed mushrooms filled with bay shrimp and smoked salmon lemon herb cream cheese \$30.00

Caprese skewers with balsamic glaze \$30.00

Antipasto skewers with salami, fresh mozzarella, basil, and grape tomatoes \$35.00

Cucumber rounds filled with smoked salmon mousse \$25.00

Seafood crab cakes with chipotle mayonnaise \$60.00

Smoked salmon cakes with lemon herb mayonnaise \$55.00

Cornmeal hushpuppies with spicy pepper relish \$40.00 (PrimeTime location only)

Teriyaki and sesame marinated beef sirloin skewers \$30.00

Peanut chicken satay garnished with green onions \$30.00

Meatballs with a brandy mango chutney glaze \$35.00

Smoked brisket and coleslaw sliders on a Hawaiian roll \$90.00

Smoked pulled pork and coleslaw sliders on a Hawaiian roll \$90.00

Ground beef sliders with lettuce, tomato, onion, and mayonnaise on a Hawaiian roll \$90.00

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Specialty Platters & Displays

(All Platters & Displays serve approximately 20-25 guests)

IMPORTED AND DOMESTIC CHEESES - \$120.00

Handpicked variety of cheeses, served with mango chutney, assorted crackers and warm sliced baguettes

FRESH FRUIT - \$90.00

Assortment of seasonal fresh fruit

FRESH VEGETABLES - \$60.00

Market fresh vegetables served with ranch dip

CHICKEN or BRISKET TOOTHPICKS - \$90.00

Choice of chicken or smoked brisket, cut appetizer size. Served with chips, salsa, sour cream & guacamole

BUFFALO WINGS - \$75.00

Buffalo wings served with carrots, celery, ranch, and bleu cheese dressings

(Teriyaki and Barbecue wings also available upon request)

ANTIPASTI PLATTER- \$115.00

Assorted sliced salami, olives, grilled vegetables, peppers, mozzarella cheese, and marinated mushrooms. Served with warm sliced baguettes, crackers, whole grain mustard, and mango chutney.

DELI MEATS, CURED MEATS, CHEESES, & SLIDER BUNS - \$160.00

Sliced ham, turkey, roast beef and corned beef, pepperoni, hard salami, served with lettuce, tomato, onion, pickles, Swiss and cheddar cheese. Slider buns with mayonnaise and mustard available.

THE MEDITERRANEAN - \$130.00

Smoked salmon cream cheese, chipotle hummus, spinach artichoke dip, and tapenade. Served with warm sliced baguettes, assorted crackers, and garnished with fresh fruit

HUMMUS PLATE - \$75.00

Chipotle hummus served with assorted vegetables, corn tortilla chips, and warm sliced baguettes

GARLIC CHEESE FONDUE - \$100.00

Creamy melted cheese sauce served with warm sliced baguettes and corn tortilla chips

SPINACH ARTICHOKE DIP - \$100.00

A mixture of spinach, Swiss cheese, onion, and artichoke hearts in a yogurt-mayonnaise blend. Baked and topped with parmesan cheese. Served with warm sliced baguettes and corn tortilla chips

BAKED POTATO BAR - \$100.00 (for 25)

Baked potatoes with bacon, shredded cheese, cheese sauce, butter, sour cream, chives, and broccoli

TERIYAKI, BRANDY MANGO CHUTNEY, OR SWEDISH MEATBALLS - \$100.00

Meatballs tossed in your choice of sauce

SALMON DISPLAY \$160.00

Cured grilled salmon, capers, egg, herbed lemon cream cheese, red onion, cucumbers, sliced lemon, tomatoes, crackers, brandy mango chutney, and warm sliced baguettes

CHILLED PRAWNS \$140.00

Seasoned prawns served with cocktail sauce and lemons

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Sunny Season Barbecues (Minimum of 30 guests)

SUN RISE \$30.00 per person

Smoked beef brisket, grilled peach barbecue sauce over grilled chicken breast, Jamaican coleslaw, Hawaiian macaroni salad, cucumber salad, slider buns, and butter.

SUN SET \$32.00 per person

Sliced sesame teriyaki tri tip steak, smoked pulled pork, Jamaican coleslaw, Hawaiian macaroni salad, cucumber salad, slider buns, and butter.

SUMMER SOLSTICE \$35.00 per person

Pork ribs with chipotle mango Jack Daniel's barbecue sauce, smoked sausage baked beans, corn succotash, Jamaican coleslaw, cucumber broccoli salad, honey corn bread, and butter.

MID-SUMMER \$37.00 per person

Brined and spice-rubbed grilled pork loin with a lemon honey apple brandy barbecue sauce. Honey mustard baked salmon, sage sugared butternut squash, creamed sweet corn, slider rolls, and butter.

SUMMER TIDES \$40.00 per person

Marinated and seared sliced beef tenderloin, garlic prawn sauté, rosemary Yukon gold garlic mashed potatoes, sugar glazed cauliflower and carrots. Mixed greens with raspberry vinaigrette, caramelized hazelnuts, dried cranberries, and blue cheese crumbles. Horseradish cream, slider rolls, and butter.

SUNNY DAYS \$40.00 per person

Halibut with sweet bell pepper cream of corn sauce, sliced beef teriyaki tri tip, pickled vegetable Jamaican coleslaw, cheesy herbed potato au gratin potatoes, rolls, and butter.

MASHED POTATO \$4.00 per person

SALAD \$4.00 per person

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Themed Event Buffets (Minimum of 25 guests)

SOUTH OF THE BORDER - \$26.00 per person

Chicken breast strips sautéed with peppers and onions. Taco seasoned ground beef, Spanish style rice, refried beans, shredded lettuce, tomatoes, shredded jack, and cheddar cheese. Salsa, sour cream, corn taco shells, and flour tortillas.

BEEF TACO BAR - \$20.00 per person

Spicy ground beef, shredded lettuce, tomatoes, shredded Jack and cheddar cheese, salsa, sour cream, corn taco shells, and flour tortillas.

ITALIAN DINNER- \$30.00 per person

Fettuccini alfredo with marinated grilled chicken, cheese ravioli with pesto sauce. Rotini pasta with Italian sausage and marinara. Caesar salad, antipasti salad, and garlic bread.

LASAGNA DINNER - \$25.00 per person

Italian sausage lasagna, marinara sauce, parmesan, Caesar salad, and garlic bread.

MEATLOAF DINNER - \$27.00 per person

Meatloaf in an artichoke cream sauce, garlic mashed potatoes, seasonal vegetables, green salad with choice of dressings, dinner rolls and butter.

THE TRADITIONAL- \$35.00 per person

Sliced roast sirloin with creamy horseradish and au jus. Lemon herbed roasted chicken. Cheese tortellini with mushrooms, onion, zucchini, sunflower pesto cream sauce, tomatoes, and parmesan cheese, seasonal vegetables, mashed potatoes, green salad, assorted dressings, dinner rolls and butter.

HOMEGROWN FAVORITES - \$36.00 per person

Roasted salmon, creamy chicken penne pasta, green beans with toasted hazelnuts, Yukon gold potatoes with scallions, mixed greens with dried cherries, bleu cheese crumbles, and hazelnuts tossed in raspberry vinaigrette. Dinner rolls and butter.

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Carver Buffets (Minimum of 25 Guests)

All Carver Buffets include choice of entrée, two salads, two starches, seasonal vegetables, dessert, dinner rolls, and a coffee station. For two entrées, there is a \$5 addition per person to the higher of the two entrée prices.

Entrees (Select One)

Marinated roasted sirloin with creamy horseradish sauce & au jus.	\$30.00 per person
Teriyaki tri tip steak with teriyaki sauce.	\$35.00 per person
Brined roasted turkey, turkey gravy, with cranberry sauce.	\$30.00 per person
Brined pork loin with a lemon honey apple brandy barbecue sauce.	\$24.00 per person
Slowly cooked prime rib with creamy horseradish & au jus.	\$40.00 per person

Salads (Select Two)

Caesar salad with parmesan cheese and croutons.
Spinach salad tossed with cranberries, almonds, Mandarin oranges, red onion, goat cheese and a lemon poppy seed dressing.
Spinach salad tossed with buttermilk dressing, goat cheese, strawberries, and almonds.
BLAT salad with bacon, mixed greens, avocado, tomatoes, and choice of dressing.
Mixed greens tossed with raspberry vinaigrette, caramelized hazelnuts, dried cranberries, and blue cheese crumbles.

Starches (Select Two)

Creamy garlic mashed potatoes - Rice pilaf - Potatoes au gratin - Herb roasted Yukon gold potatoes - Fettuccini alfredo - Cheese tortellini in pesto cream - Mac-N-Cheese - Yakisoba stir-fry

Desserts (Select 1)

Chocolate cake - Cheesecake - Warm berry cobbler with whipped cream - Mixed berry, peach, or apple crisp with whipped cream - Strawberry shortcake with whipped cream - Cookies and Brownies - Lemon bars - Pound cake with strawberries and whipped cream -

Holiday Buffets

Turkey & Ham Dinner **\$30.00 per person**

Brined turkey, turkey gravy, cranberry sauce, sliced ham with pineapple glaze, garlic Yukon mashed potatoes, apple cranberry stuffing, and sugared sage butternut squash. Green bean casserole with crispy fried onions, slider rolls, and butter.

Ham and Chicken Dinner **\$28.00 per person**

Sliced ham with pineapple-orange glaze, brined chicken breast with apple cranberry glaze, pumpkin ravioli with sage butter, cream of spinach, sugared sage butternut squash, honey corn bread, and honey butter.

Prime Rib Dinner **\$40.00 per person**

Rosemary crusted prime rib, honey apple cranberry salmon, garlic rosemary Yukon mashed potatoes, sugared sage butternut squash, cream of corn, au jus, horseradish cream, slider buns, and butter.

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Desserts

House-made Desserts - \$4.99 per person (add on to any event)

Chocolate cake - Peanut butter chocolate cake – Classic New York cheesecake - Warm berry cobbler with whipped cream - Strawberry shortcake with whipped cream - Peach, apple, or berry crisp with whipped cream - Pecan pie with whipped cream - Pumpkin pie with whipped cream - Lemon bars - Pound cake with strawberries and whipped cream -

Cookies or Brownies \$4.99 per person

Chocolate Dipped Strawberries \$1.00 per person

If you are bringing a store-bought cake, there is a \$0.50 charge per person for brining and storing the cake, and for providing plates and silverware.

Beverages

On-site at PrimeTime Restaurant

Drink tickets are available for wine, beer, and mixed drinks.

Corkage fees for outside beverages brought in are charged \$1.00 per 12oz beer bottle/can.

\$10.00 per 750ml wine bottle.

All beverages that need to be served cold need to arrive chilled.

Beverages

Soda: \$2.99 each or \$7.00 pitchers

Lemonade: \$3.00 each or \$7.50 pitcher*

Iced or Hot Tea: \$2.79 each or \$7.00 pitcher*

Coffee: \$2.79

Beverages (by 1.5 gallons)

House Brewed Regular & Decaf Coffee \$35.00

Iced Tea and Hot tea \$35.00

Lemonade \$35.00

Fruit Punch \$35.00

Orange & Cranberry \$35.00

*Pitchers are non-refillable

Bar Beverages

Well cocktails begin at \$5.00 each

Domestic beer: \$5.00 each or \$15.00 pitchers*

Microbeers: \$6.50 each or \$20.00 pitchers*

House Wine: \$6.00 each (glass only)

Pinot Noir, Pinot Grigio, White Zinfandel, & Cabernet

Premium Wines:

Gnarly Head Chardonnay \$7 glass / \$26 bottle

Z. Alexander Brown Chardonnay \$10 glass / \$38 bottle

Ste. Michelle Riesling \$7 glass / \$26 bottle

1924 Port Barrel Aged Pinot Noir \$9 glass / \$34 bottle

1924 Double Black Red Blend \$8 glass / \$30 bottle

1924 Double Black Cabernet \$8 glass / \$30 bottle

Three Finger Jack "Hillside Select" Cabernet \$9 glass / \$34 bottle

Saloon Service (Off-site)

Hosted or non-hosted full bar must guarantee \$400.00 minimum in sales (Bartender included).
Hosted or non-hosted soda, wine, and beer, bar must guarantee \$300.00 (Bartender included).
Bartenders \$35.00/hour (3 hour minimum), with one bartender for every 50 guests. \$100.00 set-up fee if required.

All beverages that need to be served cold need to arrive chilled.

Beverages (Plastic Bottles or Cans)

Soft Drink \$3.00 each

Mineral Water \$3.00 each

Iced Tea with lemon \$3.50 each

Lemonade \$2.00 each

Gatorade \$3.50 each

Vitamin Water \$3.00

Rock star, Red Bull Energy Drink or Sugar Free \$3.50 each

Beverages (by 1.5 gallons)

House Brewed Regular & Decaf Coffee \$40.00

Iced Tea and Hot tea \$40.00

Lemonade \$40.00

Fruit Punch \$40.00

Orange & Cranberry \$40.00

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Technical & Audio Options

(Prime Time Only)

USB, HDMI TV Connection

Blue Ray DVD Player

75" Projector Screen – (\$5.00 fee)

Microphone – in the Viking Room

Prime Time Banquet Rooms

Boxer Room can seat up to 40 guests with a buffet (Window Side 1st Floor North Side)

Viking Room can seat up to 40 guests with a buffet (Media Side 1st Floor South Side)

Mezzanine can seat up to 30 guests with a buffet (2nd Floor)

The Boxer room or Viking room for Friday, Saturday, and Sunday have a \$1000.00 food and drink minimum for a 3-hour time period. (1st Floor)

The Viking room or Boxer room for Monday, Tuesday, Wednesday, and Thursday have a \$750.00 food and drink minimum for a 3-hour time period. Both rooms rented can accommodate up to 100 guests.

The Viking Room has capabilities for microphone and media input for viewing on a TV. (South Side)
Mezzanine's food and drink minimum is \$500 for a 3-hour time period. (2nd Floor)

When guest's books one or more of the event rooms we ask that they meet the food and drink minimum for that room. Any food or drinks purchased go towards the minimum needed for using the room. If you fall short of making the food and drink minimum you will be charged the difference.

Catering Terms

Catering Exclusivity

Client agrees to abide by the attached Terms and Conditions. No outside food or beverage may be brought into the catered events unless agreed upon. (Food and beverage service is available only through Prime Time)

Deposits and Payments

Deposits are required in order to confirm an event. The amount of the deposit required will be outlined in the catering agreement. Onsite and offsite catering will be paid in full after the event is over. If client fails to make any payments when due prior to the date of the event, this contract may be cancelled by PrimeTime Catering. If client for any reason cancels this agreement client agrees to the following. Cancellations made more than 30 days prior to the event forfeit 50% of the deposit. Cancellations made 7-29 days prior to the event forfeit all of the deposit. Cancellations made less than 7 days of the event will be charged the full amount of the proposed event.

Guarantee

The guaranteed number of attendees is required by 12:00 p.m. seven business days prior to the date of the event. Once received, this number is not subject to reduction. Final billing will be based on the guarantee or the actual number of Persons served, whichever is greater. In the event the guarantee is not received, final billing will be based on the initial estimate or the actual number of Persons served, whichever is greater.

Service Charge

Add 18% service to all goods and services for offsite catering.

Add 18% service to all goods and services at Prime Time location.

All events over \$15.00 a person will include table cloths. All events under \$15.00 per person will be charged \$10.00 for each table cloth.

All off site events have a delivery/drive time fee of \$25.00. within 10 miles of Prime Time. If more than ten miles, the fee is subject to increase depending on the additional distance. If event requires disposables there will a purchase fee to supply these products. Fee will be based on the size of the event.

Menu Selection

Due to market fluctuations, prices cannot be confirmed until 1 months prior to your event. Menu items are subject to change based upon availability. Service charge is added to all food and beverage.

Provided Items

Prime Time Catering is not responsible for storage, transfer or assembly of Person's items, decorations or centerpieces. Persons will need to make prior arrangements for set-up and transfer of decorations, centerpieces and floral arrangements, etc.

Alcoholic Beverages

Oregon Liquor Control Commission (OLCC) regulations require we provide a bartender to dispense all alcoholic beverages. All OLCC rules and regulations will be followed to include: asking for proper identification and not serving a visibly intoxicated Person. No alcoholic beverages will be permitted to be brought into or removed from the premises by patrons or their Persons.

4450 S.W. Pacific Ave. Forest Grove, OR, 97116 | Phone: (503) 357-3684 | Fax: (503) 992-1554 | Primetime.Adrian@outlook.com

Client Signature

Print your name

Prime Time Signature

Print your name

I accept the terms of this Proposal and Contract

*Add 18% service to all goods and services for offsite catering.
Add 18% service to all goods and services at PrimeTime location.*

Stay Connected

Follow our social media!



@Primetime Sports Bar and Restaurant
@Primetime Catering



@primetime_fg_sportsbar

(503) 375-3684

www.primetimefg.com

4450 Pacific Avenue, Forest Grove

