

Cocktail Hour

CHOOSE TWO APPETIZERS

Cheese & Charcuterie Board
Gorgonzola Stuffed Mushrooms
Crostiti with Grilled Vegetables
Phyllo "Cigars" Stuffed with Feta, Herbs & Roasted Peppers

Lemon & Thyme Chicken Skewers
Shrimp Cucumber Bites
Beef Wellington Phyllo Cups
Bacon Wrapped Dates

First Course

CHOOSE ONE SOUP OR SALAD

served with Grand Central Bakery Como rolls & butter

SOUP

Italian White Bean with Kale
Creamy Mushroom & Leek
Classic Roasted Tomato & Herbs
Mixed Garden Vegetable

SALAD

Gem Salad: baby spinach, dried berries, chèvre tossed in house vinaigrette
Opal Caesar: traditional house dressing tossed with romaine, croutons, parmesan and lemon
Farm Salad: mixed greens, carrots, cucumbers, tomato tossed in creamy gorgonzola
Wedge: crunchy iceberg lettuce, tomato, bacon, & house-made creamy blue cheese dressing

Second Course

CHOOSE ONE MEAT & ONE VEGETARIAN ENTREE

Cedar Plank Salmon with Lemon Herb Beurre Blanc
Herb Crusted Prime Rib with Hearty Jus
Lemon Thyme Roasted Chicken Breast
Pork Tenderloin with Dijon Honey Glaze

Phyllo Purses filled with Ratatouille
Squash filled with Wild Rice & Seasonal Vegetables
Stuffed Portobello Mushroom
Pasta with Seasonal Roasted Vegetables & Herbs

CHOOSE TWO SIDES

Red Jacket Mashed Potatoes
Green Beans with Herbs
Seasonal Roasted Root Vegetables
Heirloom Garden Vegetables with Shallots

Pan Roasted Mushrooms
Roasted Cauliflower with Far East Spices
Rosemary Roasted Potatoes
**Inquire for Seasonal Side Options*

Dessert

CHOOSE ONE OPTION

Assorted Dessert Treats:
(Mini Cupcakes, Assorted Cookies,
Brownies & Bars)
Flourless Chocolate Cake

Crème Brûlée
(choose a flavor: vanilla bean, coconut ginger or chai tea)
House-made Bread Pudding

Opal 28 is not exclusive to dessert & can facilitate a cake order from your favorite PDX bakery!

Don't see what you are looking for? Let us know, we can accommodate your taste, dietary preferences & restrictions. Menus are available plated, family style or buffet.
MOST ITEMS CAN BE PREPARED GLUTEN FREE, DAIRY FREE, VEGETARIAN OR VEGAN.

\$65 / PERSON