



café and catering

express catering menu

breakfast with plums

Menu selections are priced per guest

Plums Muffins, Scones & Danish Breakfast Tray

Our Assorted Fresh Baked Favorites, Muffins, Danish Scones & Cinnamon Rolls, Sweet Butter & Jam
3.95

Plums Fresh Baked Muffins & Bagels Tray

Our Assorted Fresh Baked Favorites
Fresh Assorted Muffins & Bagels
Served with Cream Cheese, Sweet Butter & Jam
3.95

Savory Breakfast Quiche, Muffins Scones & Danish Tray

Our Assorted Fresh Baked Favorites
Quiche, Muffins, Danish, Scones, Cinnamon Rolls
Sweet Butter & Jam
5.95

Continental Breakfast

Our Assorted Fresh Baked Favorites
Muffins, Danish, Scones, Cinnamon Rolls & Bagels
Served with Cream Cheese, Sweet Butter & Jam
Fresh Orange Juice or Coffee
5.75

VIP Continental Breakfast

Our Assorted Fresh Baked Favorites
Quiche, Muffins, Danish, Scones & Cinnamon Rolls
Served with Sweet Butter & Jam
Fresh Fruit Platter & Orange Juice or Coffee
10.95

Fresh Seasonal Fruit Salad

Cantaloupe, Honey Dew, Strawberries & Fresh Berries
3.95

Plums Fruit Platter

Fresh Fruit Slices on the Rind & Whole Berries
Beautifully Nestled in Lettuce Greens
Cut just Right for Finger Food
& Served with a Lemon Poppy Seed Curd
small 40.00 medium 75.00
(serves 8-10) (serves 15-20)

Service Information

We require a \$50.00 minimum order for delivery
All appropriate plates, napkins, cups, condiments & utensils are included
Menu items are available for delivery or for pick up in our café

hot breakfast buffet

Plums award winning breakfast
25 or more Guests

Willamette Valley Hazelnut Pancakes

Roasted Hazelnuts in Freshly Made Batter
Served with Marionberry Compote, Maple Syrup & Sweet Butter
9.95

Buttermilk Pancakes

Sweet Fresh Batter Made From Scratch
Served with Maple Syrup & Sweet Butter
8.95

Savory Quiche & Bacon or Ham or Sausage

Our Savory Muffin Size Quiche Selection & your Choice of Meat
Served with Rosemary Breakfast Potatoes
12.95

Coconut French Toast

Coconut Crusted Egg Bread, Fresh Strawberries, Papaya & Banana
Served with Maple Syrup & Orange Butter
10.95

with

Oregon Pepper Bacon...2.95

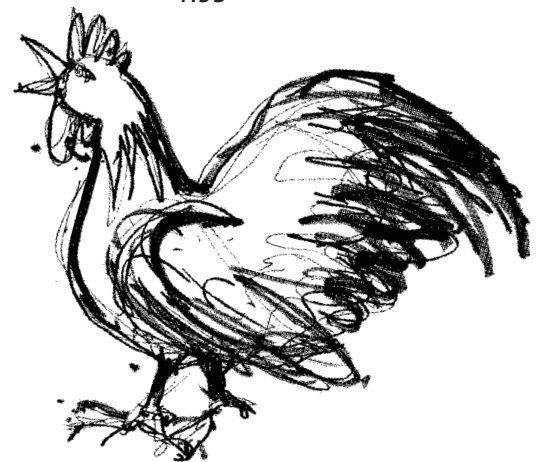
Oregon Pepper Ham or Apple Sausage...3.95

morning beverages

Longbottoms Fresh Coffee or Decaf
1.95

Fresh Squeezed Orange or Assorted Healthy Choice Juices
2.25

Specialty Teas from Leaves
1.95





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sandwiches

Served on Fresh Baked Baguettes
Nine Grain Organic Bread or Focaccia available upon request

Northwest Turkey

Roasted Turkey Breast, Tomato, Lettuce, Daikon Sprouts
Cranberry Relish
6.95

Mediterranean Vegetable

Roasted Red Pepper Salsa, Cucumbers, Barrel-Aged Feta Cheese
Kalamata Olives, Daikon Sprouts, Tomato & Wild Oregano Vinaigrette
6.75

Black Forest Ham

Thinly Sliced Ham & Emmental Cheese,
Layered with Marinated Artichoke Hearts
Lemon Vinaigrette & Sweet Honey Mustard
6.95

Lemon Tarragon Chicken Salad

Tarragon Scented Mayonnaise & Chicken, Celery, Onion
Lettuce & Tomato
7.25

Hungry Man Beef

Thin Slices of Roast Beef, Tomato, Onion, Lettuce & Horseradish
6.95

Tuscan Chicken

Grilled Boneless Skinless Breast of Chicken, Sun-Dried Tomatoes
Mozzarella Cheese, Roasted Pine Nuts & Pesto Dressing
7.25

Basil, Artichoke Hearts & Mozzarella

A Savory Combination of: Layered Spinach, Fresh Basil
Artichoke Heart & Olive Tapenade, Mozzarella Cheese
Served with a Garlic Basil Dressing
6.95

Turkey, Avocado & Oregon Pepper Bacon

Thinly Sliced Turkey, Avocado, Slow Smoked Oregon Pepper Bacon
Lettuce & Tomato, Cilantro Mayonnaise Dressing
7.25

Macho Sandwich

Turkey Breast & Black Forest Ham, Havarti Cheese
Avocado, Onion, Oregon Pepper Bacon, Lettuce & Tomato
7.95

Dill Egg Salad

Chopped Egg, Celery & Onion in a Mustard Dill Dressing
5.75

Crunchy Tuna

Albacore Tuna, Medley of Chunky Vegetables, Celery
Carrots, Peppers & Scallions, Cilantro Mayonnaise
on a Lemon Vinaigrette Dressing
6.95

Vegetarian Grill

Marinated & Grilled Eggplant, Zucchini
Onion, Roasted Red Pepper, Mozzarella Cheese
Brushed with Rosemary Garlic Infused Olive Oil
6.75

Confetti Meatloaf

Fresh Ground Lean Beef, Chopped Carrots
Celery, Red & Yellow Peppers
6.95

sandwich box lunches

Customize your box lunch
from the above sandwich selections
Served with your choice of: Bowtie Pasta,
Asian Slaw or Dill Red Potato Salad
Aunt Jan's Chocolate Chip Cookie, Utensil & Napkin

Tuscan Chicken
9.95

Mediterranean Vegetable
9.50

Northwest Turkey
9.75

Black Forest Ham
9.75

Crunchy Tuna
9.75

On a budget?...Half sandwich box lunches available



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buffet salads

Per side serving

Dill Red Potato

Red Rose Potatoes, Green Bell Peppers, Celery, Onion
Dill Scented Dressing
2.25

Wild Rice & Bay Shrimp

Trio of Rice Tossed with Oregon Bay Shrimp
with Clear Garlic Vinaigrette
4.25

Mediterranean Pasta

Ziti Pasta, Tomatoes, Red Onions, Artichoke Hearts
Kalamata Olives, Barrel Aged Feta Cheese, Yellow Peppers
Wild Oregano Dressing
3.50

New Asian Chicken Salad

Asian Marinated Chicken Breast, Carrots, Scallions, Snow Peas
Red & Yellow Bell Peppers, Sesame & Soy Ginger Dressing
3.95

Fuscilli Bucati & Feta

Long Curly Pasta, Sun Dried Tomatoes
Feta Cheese & Fresh Basil Pesto
3.50

Greek Salad

Large Sections of Zucchini, Cucumbers, Tomatoes,
Red Peppers, Artichoke Hearts, Barrel Aged Feta Cheese
Imported Greek Olives, Red Onions & Oregano Dressing
3.95

Winter Spinach

Sun Dried Cranberries, Candied Oregon Walnuts
Red Delicious Apples, Honey Mustard Dressing
3.95

Bowtie Pasta

Farfalle Pasta, Tomatoes & Onion, Fresh Basil Pesto, Romano Cheese
2.95

Field Greens

Fresh Strawberries, Feta Cheese
Hazelnuts & Balsamic Dressing
3.25

Thai Beef Salad

Asian Egg Noodles, Marinated Filet with Asian Spice
Papaya, Tomato & Fresh Mint
4.25

Pasta & Asparagus

Penne Pasta, Fresh Asparagus, Snow Peas & Scallion
Basil Ginger Pesto
3.50

Plums Spinach Salad

Spinach, Egg, Oregon Bacon, Red Onion
Tangy Oregon Pepper Bacon Dressing
3.95

Caesar

Fresh Baked Rosemary Croutons
2.95
With Chicken
3.95

Fresh Fruit Salad

Seasonal Fresh Fruits
3.95

Hearts of Romaine

Crumbled Oregon Bleu Cheese
Chopped Apples & Toasted Hazelnuts
3.75

salad box lunches

Served with Bread & Butter &
Marble Cocoa Brownie
Utensil & Napkin

Crunchy Tuna Salad

9.75

Lemon Tarragon Chicken Salad

9.95

Thai Beef Salad

9.95

New Asian Chicken Salad

9.95

Greek Salad

9.50

Custom Salad Box Lunches

Available Upon Request



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appetizers by the platter

Let a Plums Catering Specialist assist you with placing your order
We can help you with menu selections and portions
We will gladly arrange our menu items on your personal platters
Pick up your order in our café or
delivery is available seven days a week

Crudité & Dip

Mélange of Fresh Garden Vegetables Beautifully Presented
Fresh Dill or Spinach Dip
small 35.00 medium 65.00 large 125.00

Layered French Brie En Crouste

Layered with an Apricot Orange Relish
Candied Hazelnuts & Baked in Puff Pastry
medium 85.00 large 150.00

Mediterranean Platter

Imported Barrel Aged Feta, Artichoke Heart & Olive Tapenade,
Kalamata Olives, Sun Dried Tomato Hummus
Roasted Red Pepper Salsa
Stuffed Grape Leaves & Fruit Garnish
Served with Wild Oregano Pita Chips
medium 90.00 large 160.00

Imported & Domestic Cheese Presentation

Featured Cheeses include: Tillamook Cheddar
Aged Feta, Jack, Maytag Bleu, Brie, Goat Cheese & Havarti
Fresh Fruit Garnish, Assorted Crackers & Crostinnis
medium 95.00 large 185.00

Aegean Appetizer Platter

Pacific Shrimp in a Lemon & Herb Scented Marinade, Imported
Olives, Sun Dried Tomato Hummus, Stuffed Grape Leaves, Barrel
Aged Feta Cheese, Roasted Red Pepper Salsa
Artichoke Hearts & Olive Tapenade, Pita Chips & Crackers
medium 125.00 large 225.00

Glazed & Spiral Cut Virginia Ham

Served with Hearty Mini Rolls, Honey & Dijon Mustards
(Serves 35-40 Guests Buffet Style)
245.00

Tuscan Torta

Ricotta Layered with Sun Dried Tomato, Fresh Basil Pesto
Served with Garlic Crostinni & Crackers
small 45.00 medium 75.00

Oregon Smoked Seafood Platter

Columbia River Sturgeon, Oregon Chinook Salmon
Pacific Coast Albacore Tuna
Served with Three Sauces & Sliced Country Breads
medium 155.00 large 225.00

Antipasto Display

Imported & Domestic Salamis & Cheeses
Dijon Mustard, Stuffed Olives, Artichoke Heart & Olive
Tapenade, Accented with Fresh Fruit
Served with Sliced Country Breads
medium 85.00 large 175.00

Shrimp Platter

Chilled Cocktail Shrimp
Smoked Onion Rémoulade or Cocktail Sauce
small 45.00 medium 85.00

Poached Wild Salmon

Served with a Mustard Dill Rémoulade
295.00
(Serves 25-30 Guests Buffet Style)

Alderwood Smoked Salmon

Hot Smoked Oregon Chinook Salmon
Served with Dill Scented Cream Cheese
Imported Capers, Thinly Sliced Onion, Sliced Lemons
Red Leaf Lettuce, Roma Tomatoes & Sliced Country Breads
medium 150.00 large 190.00

Seasonal Fruit Platter

Fresh Fruit Sliced on the Rind, Whole Berries
Beautifully Nestled in Lettuce Greens
Cut Just Right for Finger Food &
Served with Lemon Poppy Seed Curd
small 40.00 medium 75.00 large 140.00

Grilled Baby Lamb Chops

Seasoned with Fresh Rosemary & Garlic
Served with Tomato & Fresh Mint Salsa
small 120.00 medium 190.00

Oregon Bay Shrimp

Bay Shrimp in Lemon Crowns
Served with Jake's Cocktail Sauce
60.00 per 10 guests



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appetizers by the platter

Grilled Vegetable Presentation

Seasonal Favorites, Featuring Grilled Artichoke
Served with a Whole Grain Mustard Rémoulade
medium **85.00** large **165.00**

Guacamole, Salsa & Chips

Fresh Guacamole, Chunky & Tomatillo Salsas, Tortilla Chips
45.00 per 10 guests

Country Paté Platter

Fine Country Mousse & Vegetable Patés
Served with Cornichons, Dijon Mustard
Imported Olives & Fresh Fruit Garnish
Assorted Mini Breads & Crackers
small **65.00** medium **125.00**

Combination Platter

Crudité & Dip, Imported & Domestic Cheese Presentation
Served with Assorted Crackers & Crostinnis
medium **85.00** large **175.00**

specialty cold platters

Perfect for Lunch, Dinner or Served as an Appetize
10 person minimum

Filet Tenderloin

Grilled & Seasoned with Cracked Three Peppercorn Crust
Cous Cous Salad, Grilled Asparagus
25.95 per guest

Free Range Chicken Breast

Grilled with Herbs de Provence
Buffalo Mozzarella & Baby Tomatoes, Wild Rice Salad
22.95 per guest



appetizers by the dozen

Grilled Chicken Skewers

Our Asian Marinated Chicken with Papaya Mint Salsa
29.95
Minimum Order of 2 Dozen

Plums Gourmet Miniature Sandwiches

Please Select an Assortment from our Buffet Sandwiches
Cut Small for Ease & Variety
26.95

Grilled Peppercorn Filet Beef Skewers

Served with a Roasted Red Pepper Salsa
32.95
Minimum Order of 2 Dozen

Savory Pastry Puffs

Smoked Salmon & Fresh Dill or Maytag Bleu Cheese & Hazelnut
21.95

Filet Mignon Mini Sandwiches

Prime Filet Mignon with Caramelized Onions
& Crumbled Bleu Cheese
Served on Rolls with Condiments
125.00

Savory Miniature Tarts

Chevre & Rosemary or Wild Mushroom & Shallot
or Sun Dried Tomato & Olive
28.95

Miniature Rolled Cracker Bread Sandwiches

Vegetable Basil or Turkey Avocado or
Black Forest Ham & Havarti Cheese
23.95
Minimum Order of 2 Dozen

Asian Potstickers

Chicken or Vegetarian Filled Dumplings
with Cilantro Dipping Sauce
25.95

Seared Ahi or Shrimp Wraps

Accompanied with Wasabi & Soy Sauce
32.95

Herb Focaccia Mini Sandwiches

Chipotle Chicken Salad or Cucumber-Basil & Tomato
22.95



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plums bakery

We love to bake

All bakery items are made fresh here daily from the best ingredients

A way to say thank you or to give as a holiday gift

Cookies

Aunt Jan's Chocolate Chip & Hazelnut Oatmeal Raisin

Old Fashion Chocolate Chip

Chocolate Coconut Dipped Macaroons

Peanut Butter Chocolate Chip

Ginger Snaps

Skippy Peanut Butter

1.50

Orange Chocolate Chip

Oatmeal Crisps Dipped in Chocolate

Cranberry Spice

Suzie's Chocolate Chip Pecan

Chocolate Almond Butter Cookie Sandwiches

Holiday Sugar Cookies, Seasonally Decorated

White Chocolate Orange

Chocolate Mascarpone Crème Sandwiches

1.75

Plums Cookie & Bar Trays

A Fresh Assortment of Our Favorite

Bite Size Cookies & Bars

Perfect for Lunches & Afternoon Breaks

Available with Ribbon & Gift Card on Request

2.95 per person

Brownies & Bars

Walnut Espresso Brownie

Cranberry Nut Bar

Pecan Bar

White Chocolate Cheesecake Square

Sour Lemon Bar

German Chocolate Cheesecake Bar

Marble Cocoa Brownie

2.50

Specialties

Fresh Fruit Tart

Triple Layer Chocolate Mousse Cake

Raspberry Linzer Tart

Lemon Brûlée Tart

Chocolate Dipped Strawberries

Pumpkin Tart

Belgium Chocolate Truffles

Key Lime Meringue Tart

Chocolate Hazelnut Banana Tart

Pumpkin Mousse Cheesecake

Apple Cranberry Tart

Marion Berry Cheesecake

Lemon Cheesecake

Specialty Cakes & Tortes

Christmas Desserts

Mini Dessert Presentation

Seasonal Specialties

Tarts are Available in Mini, Individual or Full Size

beverages

Beverages are served chilled

Ice service available upon request

Coke, Diet Coke, 7up, Diet 7up

1.25

Thomas Kemper Root Beer or Cream Soda

1.95

Calistoga Mineral Water

1.95

Snapple in Assorted Flavors

1.95

Bottle Water

1.95





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services

Specialty, Holiday and Custom Orders
Speak with a Plums Catering Representative for your special request. Plums offers a wide selection of "off the menu" items. Please inquire.

Plums Café
For information regarding our Award Winning Restaurant, please contact us at: 949.722.plum (7586) or visit us on line at: plumscafe.com

Gift Certificates
Inquire about our Corporate Gift Giving. Gift Certificates are available for our Café and Catering services.

Special Event Planning and Coordination
Contact our Event Planning & Catering division to book your next Special Event. Plums can provide you with full service catering for your next; corporate open house, special occasion, tenant appreciation, graduation or grand opening. We would be happy to make arrangements for service staff, rentals, custom menus, décor, entertainment and valet services. Call to speak with a Plums Event Planning Specialist.

Full Liquor, Beer & Wine Bar Services Available
Plums offers a full selection of mixed drinks, imported and domestic beers and wines.

Comments/Suggestions
We want to hear from you!
Please let us know your comments and suggestions
Contact us at plumscatering.com or 949.548.plum (7586)

terms & conditions

Placing Your Order
We require 24 hours advanced notice for our Plums Express Catered orders. However, we will do everything possible to accommodate last minute orders. Please place your order by telephone, fax or online.
For fax and online orders, you must receive a confirmation from Plums to confirm your order.

phone	fax
949.548.plum (7586)	949.642.plum (7586)
online	café
plumscatering.com	949.722.plum (7586)

Minimum Guest Count
Varies for type of function, please inquire when placing your order.

Payment
We accept: American Express, Visa, MasterCard and Account Charges on approval. A deposit may be required.

Fees & Charges
Delivery charges and sales tax will be applicable for all delivered orders.

Cancellation
A cancellation fee of 50% of the total order amount will be charged for cancellations 24-48 hours prior to the function. Cancellations less than 24 hours will be charged the entire order amount.

Substitutions and Changes
We reserve the option to make substitutions when items are unavailable. All pricing subject to change without notice.

Special Events and Large Orders
A special terms and conditions contract will be attached and applicable for Large Orders and Special Events. Plums Express Menu pricing is not applicable for Special Events.

Assurance
Plums is fully licensed and insured.