



Banquet Lunch and Dinner Buffet

Buffets are served with freshly brewed iced tea, hot tea and water;
per person price includes one salad, one soup, one entrée and one dessert.

SALADS

MIXED GREEN

fresh field greens, tomato, cucumber, shaved red onion, honey-shallot vinaigrette
other dressing options: ranch, balsamic vinaigrette, honey-mustard, thousand island

CAESAR

crispy hearts of romaine with fresh caesar dressing and garlicky croutons

SEASONAL

chef's menu option changes seasonally

SOUPS

TOMATO BASIL

san marzano tomato, roasted garlic, basil

MINISTRONE

vegetable soup with vegetable broth (100% vegetarian)

SEASONAL

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ENTREES

SANDWICH BOARD

ham, turkey, roast beef
provolone and cheddar
garlic aioli, dijon mustard, pickles, onion, lettuce, tomato
assorted bread and chips
\$22 per person

BURGER BAR

1/2 pound all-natural beef patties
provolone and cheddar
garlic aioli, dijon mustard, pickles, onion, lettuce, tomato
assorted breads and chips
\$26 per person

Group food & beverage subject to 21% service charge.
Prices and selections are subject to change.

Hotel Fifty & H50 bistro & bar * 50 SW Morrison St. Portland, OR 97204 * 503.221.0711

SUSHI BAR

spicy tuna rolls
shrimp tempura rolls
smoked salmon rolls
vegetarian rainbow rolls
\$29 per person

GRILLED CHICKEN BREAST

herbed risotto, fresh peas, champagne sauce
\$25 per person

PASTA PRIMAVERA

linguini pasta, tossed with market vegetables and spicy tomato sauce
\$23 per person

SEASONAL FISH

best available local fresh fish
market price per person

DESSERTS

ASSORTED DESSERT BARS

caramel apple, lemon berry, cookie, pecan chocolate

ASSORTED COOKIES

chocolate chip, sugar, peanut butter

THE BEST BROWNIES

freshly baked, manjari chocolate brownies

NY STYLE CHEESECAKE

sauce choices: caramel, chocolate, fresh fruit coulis

SEASONAL DESSERT

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A LA CARTE

CRISPY BACON

applewood-smoked bacon

\$4 per person

GENOA SALAMI

hard salami imported from Italy

\$4 per person

FRESH SHUCKED OYSTERS

locally-harvested oysters with classic condiments

\$7 per person

ROASTED SEASONAL VEGETABLES

tossed with organic olive oil and sherry vinegar

\$5 per person

SEARED ASPARAGUS

finished with sel gris and lemon zest

\$6 per person

Utilizing local fresh ingredients and the highest quality products, the Hotel Fifty culinary team promises to deliver a memorable dining experience. Should you wish to personalize a menu, Chef Nicholas Yanes welcomes the opportunity.

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