



Full Service Corporate and Social Catering

The Master's Meals Catering LLC is a family owned business that has been serving with excellence since 1983. In addition to catering for grand events and intimate gatherings through the years, Carla has 14 years experience as the food service director at a conference center in the Columbia River Gorge. Jim's superior attention to detail insures that every enhancement is just as you ordered. Ultimately, their combined goal is achieved when a proud client confidently receives the applause for the food served, as if fashioned by their own hand.

Seasoned staff, commit to creating your successful event and assisting you at every level of the experience from planning to execution.

Call upon The Master's Meals when you decide you don't want to be slaving in the kitchen for your next:

- Business Meeting
- Company Picnic
- Staff Appreciation Day
- Rehearsal Dinner
- Wedding Reception
- Retreat
- Reunion
- Intimate Dinner Party
- Celebration

We are also available to provide Personal Chef Services and Onsite Espresso Coffee Catering.

"We look forward to serving you with the Master's Touch in mind!"



The Master's Meals Catering
A division of C and J Event Group, LLC
14808 SE Powell Blvd., Portland, OR 97236
503-760-MEAL

WWW.MASTERSMEALS.COM





Staff Biographies:



Carla Park, Principal Partner & Director of Culinary Arts.

Culinary artistry, honestly delicious food, maintaining the client's needs as paramount...those are the ultimate goals of creating special occasions out of even the ordinary. As the founding force of The Master's Meals Catering, a small family adventure has grown to a well established business with a diverse clientele, she possesses a great understanding of how to match dreams and needs to logistical and budgetary realities.



Jim Park, Partner & Director of Finance

Having served in various youth organizations during his formative years, Jim learned the value of service to others and carried that into his adulthood. His passion for details, numbers and being faithful to his word has made his professional standards and values his trademark. As a founding partner with The Master's Meals Catering as Director of Finance, Jim's superior attention to detail insures that every enhancement is just as ordered.



Bryan Park, Director of Sales & Marketing

From his youth, Bryan has participated in the foundational elements of this family business. Working in many various capacities from Beverage Manager and IT Wizard to Office Manager and Visionary for what the next decade of the business will bring, he focuses primarily on marketing at local trade shows and gives attention to both current and future clients' needs. Whether wielding a Keyboard or a Screwdriver, he is committed to building a strong customer base starting with a client's very first contact with C and J Event Group.



Michelle Tupper, Chef

A graduate from Portland's Le Cordon Bleu and trained in the trenches both locally and at Yellowstone's Grant Village, Michelle provides expertise and experience in a wide range of disciplines. She has a unique creative edge to her creations but also honors the time tested techniques. Clients appreciate her friendly assistance and professionalism, often exhibiting a characteristic calm in the midst of any storm. Having been part of The Master's Meals Catering team since 2004, not only does she have an appreciation for what the team represents corporately but has enthusiastically participated in refining that image as well. In a family operated business, she is as close as one comes to being family without benefit of legal adoption.

Charges are based on a per person price with 10 servings as a minimum charge even if fewer servings are ordered. A 18% service fee and a \$30.00 (or \$35 if a return trip for pick-up is required) delivery fee will be assessed per event.

Stated serving rates do not include any necessary rentals, disposables, beverages, or wait staff.

Inquire regarding the price of these and other additional services. Reasonable menu substitutions are permitted and may necessarily alter the per person charge.

Prices effective through 12/31/2012



➤ Green and Sustainable Practices

- Recycle or Reusable Dishware
- Recycling Program in Kitchen and Office
- Composting to Local Farm
- Use of Local Products Whenever Possible
- Donate Leftover Products to Local Shelter



➤ Staff and Company Continued Education

- Continuing Education to Ensure and Promote Quality and Excellence in the Catering and Event Industry
- Association of Caterers and Event Professionals
- Catersource Alumni



➤ Community Involvement

- Royal Rosarian Foundation
- Portland Rose Festival Foundation
- Adopt a Family for Christmas
- Shepherds Door
- Potluck in the Park
- Living Way Fellowship
- City Bible Church

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Continental Breakfast

Option #1

\$5.29 Per Person

Ham and Cheese Picks

Platter of frill toothpicks with cubes of premium ham and natural cheeses

Assorted Pastries

Mini bagels, muffins, scones, Danish, oatmeal bars, etc. selected to give a balance between offering sweets and extra sweets

Fruit Platter

An abundant array of bite sized pieces of seasonal fresh fruit on a bed of lettuce

Option #2

\$5.45 Per Person

Granola Yogurt Parfait

Crunchy granola layered with chef's choice of sweet, creamy yogurt

Hard Cooked Eggs

A simple protein that helps to keep the blood sugar on track

Assorted Pastries

Mini biscuits, donuts, cinnamon rolls, croissants, etc. selected to give a balance between offering sweets and extra sweets

Assorted Chilled Fruit and Vegetable Juices

Option #3

\$5.99 per person

Assorted Pastries

Mini biscuits, donuts, cinnamon rolls, croissants, etc. selected to give a balance between offering sweets and extra sweets

Fruit Platter

An abundant array of bite sized pieces of seasonal fresh fruit on a bed of lettuce

Assorted Yogurts

Hard Cooked Eggs

A simple protein that helps to keep the blood sugar on track

Assorted Chilled Fruit and Vegetable Juices

Option #4

\$5.20 per person

Coffecake

Coffee Service

Regular and Decaffeinated Coffee and Assorted Tea

Option #5

\$2.00 per person

Coffee and Tea Service

Regular, decaf and hot water provided in airpots or disposable hot beverage boxes for drop off with all the customary accoutrements including 8oz paper cups and napkins.

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Breakfast Options

Menu #1

\$7.25 per person

Scrambled Eggs with Diced Ham and Cheddar Cheese

Straight from the farm with hickory ham and Tillamook cheddar stirred into fluffy whipped eggs.

Scone Basket Assortment

Our specialty scones in a wide assortment of flavors such as White Chocolate Cherry, Almond Poppy Seed, or Mandarin Orange with Dried Cranberries offered with Devonshire cream.

Fresh Fruit Platter

Whether summer or winter, an array of various fruits tumble on a bed of leaf lettuce.

Menu #2

\$9.95 per person

Zippy Omelet

Eggs baked with sour cream, Tillamook cheddar and Monterey Jack cheeses and offered with salsa, sliced olives and additional sour cream.

Country Link Sausage

Pork sausage links browned and served piping hot.

Potato Pancakes

Served with applesauce and optional sour cream.

Juice Assortment

Chilled tomato, orange, and apple juices.

Menu #3

\$10.95 per person

Scrambled Eggs

Light and fluffy eggs with a buttery finish.

Gram's Potatoes

Shredded potatoes baked with sour cream, Tillamook cheddar cheese, green onions and a few more "secret ingredients" stirred in before being topped with buttered crushed cornflakes.

French Toast

Texas toast with a special twist to the fluffy batter served with Apple Cider Syrup.

Chicken Apple Sausage

Large links cut into coins of delicious (and healthier) sausage made of chicken and ground apples.

Whole Fruit Basket

Fresh fruit polished and ready to eat with breakfast or to eat later out of hand.

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Breakfast Menus Continued

Menu #4

\$11.95 per person

Spinach Soufflé Roll-up

The classic cheese soufflé with Tillamook cheddar and Parmesan cheese folded into the batter but baked in a sheet that is then spread with a sautéed onion and mushroom, sour cream and spinach filling before being rolled up and frosted with additional sour cream.

Bacon Strips

Some like it crisp and some don't but you will find some of each in this offering.

Fried Rosemary Red Potatoes

Red potatoes are quartered and fried to a crispy brown with aromatic rosemary sprinkled over it all.

Cinnamon Streusel Coffeecake

Crunchy streusel atop a crumbly tender coffee cake that just says it's a "special" breakfast.

Juice Assortment

Cranberry, apricot nectar, grape....your choice for adding to the traditional assortment.

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Lunch Options

Hearty Hometown Fare

\$11.49 per person

Beef Stroganoff

Rich sour cream sauce envelopes tender morsels of beef and mushrooms simmered in burgundy broth

Coleslaw

Tangy sour cream dressing with green onions and fresh green cabbage.

Homemade Rolls

Soft and fluffy...it's no "wonder" that these are everyone's favorite slathered with plenty of soft butter

Peanut Butter Fudge Parfaits

An unbeatable combination

The Winter Warm-up

\$11.49 per person

Homemade Corn Chowder

Thick and hearty, full of spuds, celery, and corn with a chicken stock base.

Monte Cristo Sandwich

Grilled ham and cheese but better...sandwich is dipped in egg batter before frying to a golden brown and sprinkling with a hint of powdered sugar

Garden Green Salad

All that the garden has to offer in crispiness and color with your choice of two classic dressings on the side

Cookie Basket Assortment

Double Fudge Brownies

Unsurpassed taste combination of chocolate, walnuts and more chocolate.

Shortbread

Melt in your mouth delicacy of buttery sweetness.

Lemon Bars

The bright flavor of lemon zest makes these especially intense with citrus flavor.

Florentine Feast

\$11.49 per person

Spinach Stuffed Manicotti

Manicotti stuffed with a spinach and ricotta cheese mixture and smothered in a hearty Italian meat sauce.

Italian Green Salad

A tossed blend of lettuce and a variety of vegetables with Italian vinaigrette.

Garlic Bread

Chewy French bread generously spread with parmesan cheese and garlic herb butter and sprinkled with our own blend of colorful spices.

Fresh Fruit Pizza

A sugar cookie crust spread with sweetened cream cheese studded with brilliant fresh fruit in glaze.

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Lunch Menus Continued

Tuscany Teaser

\$11.49 per person

Classic Club Sandwich

Toasted bread stacked with bacon, turkey, tomato and lettuce

Caesar Salad

Classic romaine lettuce, lemon wedges, toasted seasoned croutons and shredded Parmesan cheese.

Tuscan Tortellini Soup

Rich tomato basil soup with cheese tortellini and a wide variety of fresh vegetables

Butter Rum Pecan Cake with Chantilly Cream

A delicate rum-soaked yellow cake smothered with a buttery pecan glaze and topped with sweetened real whipped cream.

South of the Border Bounty

\$13.49 per person

Chicken Enchiladas

Our own recipe of chicken breast meat, green chilies, and cheeses in flour tortillas.

Spanish Rice

Spicy tomato and pepper flavored rice.

Latin Layered Dip

Vegetarian refried beans smothered with sour cream, guacamole, cheese, tomatoes, olives, and green onions with crispy tortilla chips.

Corn Bread

A tender and moist classic.

Margarita Mousse

Full of lime with a crunchy pretzel crust.

Rodeo Round-up

\$13.49 per person

BBQ Pork Sandwich

Tender pork simmered in rich barbecue sauce to ladle on hamburger buns.

Layered Salad

Layers of peas, water chestnuts, and green onions resting atop iceberg lettuce are sprinkled with parmesan cheese, crisp bacon nuggets, and diced hard boiled eggs.

Fruit Platter

Assorted seasonal fresh fruit enhanced by sweetened cream cheese dip.

Chocolate Cobblestone Cake

A light mosaic of cubed angel food cake mortared with chocolate almond mousse and smothered in whipped cream.

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Lunch Menus Continued

Out on the Range

\$11.75 per person

Sheppard's Pie

Delicious minced beef with garlic, onions and gravy topped with green beans and finished with mashed potatoes and a golden sprinkling of cheddar cheese.

Green Salad with Ranch Dressing

All that the garden has to offer that is crisp and colorful

Buttermilk Biscuits w/ Honey Butter

Light and fluffy.

Caramel Apple Crisp w/ Whipped Cream

Baked cinnamon apple filling with a brown sugar and oat crust drizzled with caramel sauce.

Elegant Edibles

\$13.49 per person

Mushroom Wild Rice with Pork Medallions

Sautéed mushrooms and pork tenderloin medallions over a wild rice blend.

Spinach Salad

Baby spoon spinach sprinkled with fresh strawberries, orange wedges, red onion, crispy bacon nuggets, and sesame seeds tossed in a red wine vinegar dressing.

Focaccia Bread

Round Italian flat bread brushed with olive oil, sprinkled with coarse salt and baked to a golden brown.

Carrot Cake

With a vain of cream cheese filling this moist spicy, carrot cake with a rich cream cheese frosting further wins the prize.

Peasant's Pleasures

\$14.49 per person

Mushroom Pesto Chicken

Boneless chicken breast holds a mushroom pesto, bacon, cheese, chive and panko stuffing under the crispy skin.

Verineke

Tender egg noodles baked with cottage cheese drizzled with buttermilk and topped with a crunchy layer of buttered breadcrumbs.

Cucumber Tomato Salad

Marinated sweet onions, cucumbers and tomatoes offer a refreshing element to a sturdy meal.

Homemade Rolls

Baked fresh and served with plenty of real butter.

Fresh Baked Blueberry Cobbler

*Lemon kissed oversized Oregon blueberries blanketed with a cinnamon sugar dusted cobbler crust.
(Alternates available when not in season)*

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Lunch Menus Continued

Northwest Cuisine

\$17.95 per person

Grilled Northwest Wild Salmon

Lovely seasoned fillets offered with fresh lemon wedges

Pasta Primavera

Ed dente pasta tossed with broccoli, mushrooms, peppers and grape tomatoes in a tasty alfredo sauce.

Northwest Salad

Romaine, apple, hazelnuts, golden raisins and gorgonzola cheese crumbles and topped with a pink poppy seed dressing.

Sesame Bread Sticks

Tiramisu

Ladyfingers soaked in espresso and layered with chocolate and mascarpone cheese

Sunshine Supper

\$11.50 per person

Lemon Chicken Piccata

Chicken breast sautéed in butter, splashed with white wine, sprinkled with capers and mushrooms.

Rice Pilaf

Traditional rice and orzo blend with special herbs and spices.

Vegetable Medley

Seasonal blend

Empress Waldorf Salad

Red grapes, diced apples, coconut, walnuts, dates with a creamy sweet dressing

Rosemary Olive Bread

Homemade herb bread with black olives baked throughout.

Chocolate Mousse

Light finish to a satisfying meal.

Alamo Ambush

\$12.55 per person

Fajitas

Beef or pork with sautéed peppers and onions to spoon into soft flour tortillas, add guacamole and sour cream as the perfect toppings

Spanish Rice

Spicy tomato and pepper flavored rice

Green Salad

All that the garden has to offer that is crisp and colorful served with a South Western Dressing

Refried Beans with Cheese

Chili Rellenos

A Baked custard side dish rich egg, cream, cheese and mild green chilies

Peanut Butter Fudge Bars

Chocolate and peanut butter combined to create a near candy/cookie bar that leaves everyone wanting more or at least the recipe

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Sandwich Menus

Cold Sandwich

\$9.49 per person

Assorted Sandwiches

Croissants, bagels, and homemade bread filled with chicken salad, meats and cheeses to satisfy a variety of appetites. (Vegetarian versions available upon request)

Layered Salad

Crunchy lettuce topped with layers of celery, cauliflower, green onions, peas, water chestnuts, tomatoes, diced eggs, Parmesan cheese and crispy bacon pieces.

Potato Chips

Fresh Fruit Velvet

A refreshing dessert that combines the smooth taste of a sour cream lemon filling with green grapes floating over a nutty almond crust.

Hot Sandwich

\$9.95 per person

Grilled Panini Sandwiches

Sliced meat on fresh homemade Italian Focaccia bread with seasoned herb cream cheese, sun dried tomatoes, fresh basil and natural cheeses.

Caesar Salad

Romaine lettuce, lemon wedges, toasted seasoned croutons and shredded Parmesan cheese with a flavorful classic dressing.

Fruit Platter

An abundant array of bite sized pieces of seasonal fresh fruit on a bed of lettuce.

Assorted Cookie Platter

Chef's choice of brownies, shortbread, pecan bars, lemon bars or other tempting fresh baked temptations.

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Box Lunch Menu

Select a Sandwich and Salad to accompany Chips, Cookie and Bottled Water

\$9.95 per person

Sandwich

(Choose one from the list below)

Chicken Salad Croissant

A savory blend of tender chicken breast meat, lemon juice, chopped onion, celery and mayonnaise piled on a buttery croissant with leaf lettuce.

Ham and Swiss Cheese Bagel Sandwich

Premium hickory smoked ham, natural Swiss cheese and lettuce on an onion seven-grain bagel spread with brown mustard and horseradish flavored cream cheese.

Vegetarian Sandwich

Homemade Focaccia bread spread with a Parmesan cream cheese and generously filled with a variety of fresh vegetables.

Salad

(Choose one from the list below)

Broccoli Salad

Diced broccoli stems (the sweetest part!) and florets in a sweet and tangy sour cream dressing studded with chopped red onion, crispy bacon pieces, sunflower seeds and golden raisins.

Ambrosia Salad

Coconut, pineapple, tiny marshmallows, sour cream and mandarin orange segments blend to create a salad so good it borders on a dessert.

Caesar Salad

Classic romaine lettuce, lemon wedges, toasted seasoned croutons and shredded Parmesan cheese.

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Gourmet Green Bag Lunch Menu

Create your own Gourmet Bag Lunch menu by selecting your favorites from our assortment of sandwiches and salads to accompany a Seasonal Fresh Fruit, Petite Sweet Assortment of our favorite bar cookies and Double Fudge Brownies and a single serving of Sparkling Apple Cider.

Be certain to ask about additional Specialty Sandwiches and Salads that are available seasonally.

\$14.95 per person

Sandwich Selection (Choose one from the list below)

Turkey Croissant

A large buttery croissant spread with cream cheese embraces thinly sliced premium roasted breast of turkey, Jarlsburg Swiss cheese, alfalfa sprouts, Spanish red onion with an added surprise of mango chutney to dazzle the palate.

Ham and Cheese Bagel Sandwich

Premium hickory smoked ham, slices of fresh Mozzarella cheese, sweet red pepper rings and fluffy leaf lettuce on an onion seven-grain bagel spread with brown mustard and our own unique horseradish cream cheese.

Vegetarian Sandwich

Homemade Focaccia bread spread with a Parmesan cream cheese and generously filled with a variety of fresh vegetables.

Salad (Choose one from the list below)

Shell Pasta Salad

Green peppers and fresh tomatoes are the stars in this creamy version of el dente pasta and Italian flavors.

Northwest Salad

Romaine topped with diced apple, crumbles of Gorgonzola cheese, slivers of red onion, sweet golden raisins and crunchy hazelnuts with an irresistible Pink Poppy Seed Dressing that mirrors some of the same flavors.

Personal Antipasto

Familiar fresh and marinated vegetables offered with a few unexpected accompaniments.

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Beverage Management

The Master's Meals Catering bartender(s) are certified by the Oregon Liquor Control Commission to serve alcoholic beverages to the public. We look forward to enhancing your event with our quality products and skilled bartending staff.

Alcoholic Beverage Package

Clients are encouraged to select from our current Beer and Wine List. When purchasing through The Master's Meals Catering, the cost of bartending, bar table linens, white cocktail napkins, and rented glassware is included in the cost of alcohol.

Wines:	Starts at \$20.00 per bottle
Bottled Beer:	Starts at \$3.50 per bottle
Keg Beer:	Pony Keg (Serves 75 12oz glasses) Starts at \$150
	Full Keg (Serves 150 12oz glasses) Starts at \$250

Additional Services

Additional options are available as requested, with prices starting at:

Signature Cocktails (<i>personally created to compliment your event</i>)	\$5.50
Specialty Rental Glassware	\$.60 each piece
Specialty Color Cocktail Napkins	\$8.00 per 100
Portable Bar (<i>serves up to 100 guests</i>)	\$60.00
Expanded Portable Bar (<i>serves 100+ guests</i>)	\$150.00



Full Beer, Wine & Liquor Bar

Hosted Bars start @ \$17 per person

Non-Hosted/Cash Bars require a guarantee of \$300 in sales.

(If sales do not meet a \$300 minimum, the difference will be charged to the client.)

Alternative Service

If a client elects to supply their own alcohol, the following charges can be anticipated

- Beverage Management Fee \$4 per person
- Rental Glassware \$.45 per piece
- Set-up Fee \$55
- White Cocktail Napkins \$7 per 100
- Bartenders Wages Starts at \$110
- Bar Linens Starts at \$22



Final Thought

Responsible service of alcohol is a serious matter. As such, all matters of training, licensing and insurance are handled completely by The Master's Meals Catering. If discovery of alcohol consumed outside of our control occurs, The Master's Meals Catering is obligated to suspend service and close the entire bar for the remainder of the event. This would be unfortunate, disturbing, but certainly preventable with everyone's mutual understanding and cooperation.

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