



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
4.50

Plums Fresh Baked Muffins & Bagels Tray

Our Assorted Fresh Baked Favorites
Fresh Assorted Muffins & Bagels
Served with Cream Cheese
4.50

Savory Breakfast Quiche, Muffins Scones & Danish Tray

Our Assorted Fresh Baked Favorites Quiche, Muffins, Danish, Scones, Cinnamon Rolls
6.75

Continental Breakfast

Our Assorted Fresh Baked Favorites
Muffins, Danish, Scones, Cinnamon Rolls & Bagels
Served with Cream Cheese,
Fresh Orange Juice or Coffee
6.75

VIP Continental Breakfast

Our Assorted Fresh Baked Favorites
Quiche, Muffins, Danish, Scones & Cinnamon Rolls
Fresh Fruit Platter & Orange Juice or Coffee
11.95

Fresh Seasonal Fruit Salad

Cantaloupe, Honey Dew, Strawberries & Fresh Berries
4.50

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 45.00 medium 80.00
(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
15 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
2.25

Fresh Squeezed Orange or Assorted Healthy Choice Juices
2.50

Specialty Teas from Leaves
2.25





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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
7.50

Mediterranean Vegetable

Roasted Red Pepper Salsa, Cucumbers, Barrel-Aged Feta Cheese
Kalamata Olives, Daikon Sprouts, Tomato & Wild Oregano Vinaigrette
7.50

Black Forest Ham

Thinly Sliced Ham & Emmental Cheese,
Layered with Marinated Artichoke Hearts
Lemon Vinaigrette & Sweet Honey Mustard
7.50

Lemon Tarragon Chicken Salad

Tarragon Scented Mayonnaise & Chicken, Celery, Onion
Lettuce & Tomato
7.75

Hungry Man Beef

Thin Slices of Roast Beef, Tomato, Onion, Lettuce & Horseradish
7.50

Tuscan Chicken

Grilled Boneless Skinless Breast of Chicken, Sun-Dried Tomatoes
Mozzarella Cheese, Roasted Pine Nuts & Pesto Dressing
7.75

Basil, Artichoke Hearts & Mozzarella

A Savory Combination of: Layered Spinach, Fresh Basil
Artichoke Heart & Olive Tapenade, Mozzarella Cheese
Served with a Garlic Basil Dressing
7.25

Turkey, Avocado & Oregon Pepper Bacon

Thinly Sliced Turkey, Avocado, Slow Smoked Oregon Pepper Bacon
Lettuce & Tomato, Cilantro Mayonnaise Dressing
7.75

Macho Sandwich

Turkey Breast & Black Forest Ham, Havarti Cheese
Avocado, Onion, Oregon Pepper Bacon, Lettuce & Tomato
8.50

Dill Egg Salad

Chopped Egg, Celery & Onion
in a Mustard Dill Dressing
5.95

Crunchy Tuna

Albacore Tuna, Medley of Chunky Vegetables, Celery
Carrots, Peppers & Scallions, Cilantro Mayonnaise on
a Lemon Vinaigrette Dressing
7.50

Vegetarian Grill

Marinated & Grilled Eggplant, Zucchini Onion,
Roasted Red Pepper, Mozzarella Cheese
Brushed with Rosemary Garlic Infused Olive Oil
6.95

Confetti Meatloaf

Fresh Ground Lean Beef, Chopped Carrots
Celery, Red & Yellow Peppers
7.50

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
10.50

Mediterranean Vegetable
9.75

Northwest Turkey
10.50

Black Forest Ham
10.25

Crunchy Tuna
9.95

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
2.95

Wild Rice & Bay Shrimp

Trio of Rice Tossed with Oregon Bay Shrimp
with Clear Garlic Vinaigrette
4.95

Mediterranean Pasta

Ziti Pasta, Tomatoes, Red Onions, Artichoke Hearts
Kalamata Olives, Barrel Aged Feta Cheese, Yellow Peppers
Wild Oregano Dressing
3.75

New Asian Chicken Salad

Asian Marinated Chicken Breast, Carrots, Scallions, Snow Peas
Red & Yellow Bell Peppers, Sesame & Soy Ginger Dressing
4.50

Fusilli Bucati & Feta

Long Curly Pasta, Sun Dried Tomatoes
Feta Cheese & Fresh Basil Pesto
3.75

Greek Salad

Large Sections of Zucchini, Cucumbers, Tomatoes, Red
Peppers, Artichoke Hearts, Barrel Aged Feta Cheese
Imported Greek Olives, Red Onions & Oregano Dressing
4.50

Winter Spinach

Sun Dried Cranberries, Candied Oregon Walnuts
Red Delicious Apples, Honey Mustard Dressing
4.50

Bowtie Pasta

Farfalle Pasta, Tomatoes & Onion, Fresh Basil Pesto, Romano Cheese
3.50

Field Greens

Fresh Strawberries, Feta Cheese
Hazelnuts & Balsamic Dressing
3.75

Thai Beef Salad

Asian Egg Noodles, Marinated Filet with Asian Spice
Papaya, Tomato & Fresh Mint
4.95

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
4.25

Caesar

Fresh Baked Rosemary Croutons
3.50
With Chicken
7.50

Fresh Fruit Salad

Seasonal Fresh Fruits
4.50

Hearts of Romaine

Crumbled Oregon Bleu Cheese
Chopped Apples & Toasted Hazelnuts
3.95

salad box lunches

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

Crunchy Tuna Salad
9.95

Lemon Tarragon Chicken Salad
10.50

Thai Beef Salad
10.95

New Asian Chicken Salad
10.50

Greek Salad
9.95

*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 **45.00** medium **75.00** large **145.00**

Layered French Brie En Croute

Layered with an Apricot Orange Relish
Candied Hazelnuts & Baked in Puff Pastry
medium **90.00** large **175.00**

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
small **60.00** medium **95.00** large **195.00**

Imported & Domestic Cheese Presentation

Featured Cheeses include: Tillamook Cheddar
Aged Feta, Jack, Maytag Bleu, Brie, Goat Cheese & Havarti
Fresh Fruit Garnish, Assorted Crackers & Crostinnis
small **65.00** medium **95.00** large **225.00**

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
small **85.00** medium **145.00** large **240.00**

Glazed & Spiral Cut Virginia Ham

Served with Hearty Mini Rolls, Honey & Dijon Mustards
(Serves 35-40 Guests Buffet Style)
275.00

Tuscan Torta

Ricotta Layered with Sun Dried Tomato, Fresh Basil Pesto
Served with Garlic Crostinni & Crackers
small **45.00** medium **80.00**

Oregon Smoked Seafood Platter

Columbia River Sturgeon, Oregon Chinook Salmon
Pacific Coast Albacore Tuna
Served with Three Sauces & Sliced Country Breads
medium **170.00** large **250.00**

Antipasto Display

Imported & Domestic Salamis & Cheeses
Dijon Mustard, Stuffed Olives, Artichoke Heart & Olive
Tapenade, Accented with Fresh Fruit
Served with Sliced Country Breads
small **75.00** medium **95.00** large **225.00**

Shrimp Platter

Chilled Cocktail Shrimp
Smoked Onion Rémolade or Cocktail Sauce
small **45.00** medium **90.00**

Poached Wild Salmon

Served with a Mustard Dill Rémolade
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
small **85.00** medium **165.00** large **225.00**

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 **45.00** medium **80.00** large **150.00**

Grilled Baby Lamb Chops

Seasoned with Fresh Rosemary & Garlic
Served with Tomato & Fresh Mint Salsa
small **130.00** medium **210.00**

Oregon Bay Shrimp

Bay Shrimp in Lemon Crowns
Served with Jake's Cocktail Sauce
69.50 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 **90.00** large **175.00**

Guacamole, Salsa & Chips

Fresh Guacamole, Chunky & Tomatillo Salsas, Tortilla Chips
69.50 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 **85.00** medium **145.00**

Combination Platter

Crudité & Dip, Imported & Domestic Cheese Presentation
Served with Assorted Crackers & Crostinnis
small **50.00** medium **95.00** large **180.00**

specialty cold platters

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

Filet Tenderloin

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

Free Range Chicken Breast

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



appetizers by the dozen

Grilled Chicken Skewers

Our Asian Marinated Chicken with Papaya Mint Salsa
35.95
Minimum Order of 2 Dozen

Plums Gourmet Miniature Sandwiches

Please Select an Assortment from our Buffet Sandwiches
Cut Small for Ease & Variety
29.95

Grilled Peppercorn Filet Beef Skewers

Served with a Roasted Red Pepper Salsa
35.95
Minimum Order of 2 Dozen

Savory Pastry Puffs

Smoked Salmon & Fresh Dill or Maytag Bleu Cheese & Hazelnut
25.95

Filet Mignon Mini Sandwiches by the Dozen

Prime Filet Mignon with Caramelized Onions
& Crumbled Bleu Cheese
Served on Rolls with Condiments
135.00

Savory Miniature Tarts

Chevre & Rosemary or Wild Mushroom & Shallot
or Sun Dried Tomato & Olive
29.95

Miniature Rolled Cracker Bread Sandwiches

Vegetable Basil or Turkey Avocado or
Black Forest Ham & Havarti Cheese
25.95
Minimum Order of 2 Dozen

Asian Potstickers

Chicken or Vegetarian Filled Dumplings
with Cilantro Dipping Sauce
28.95

Seared Ahi or Shrimp Wraps

Accompanied with Wasabi & Soy Sauce
36.95

Herb Foccacia 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
3.25 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
1.75

San Pellegrino Mineral Water
1.95

Snapple in Assorted Flavors
2.25

Orangina
2.25

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

949.548.Plum (7586)

fax

949.642.Plum (7586)

online

Plumscatering.com

café

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.