

# The Bistro

At Bethany Athletic Club

## *Catering Menu*

## Ordering

To discuss an order with the options we offer, please contact Dahli, our Bistro Manager, at [dahli@bethanyathleticclub.com](mailto:dahli@bethanyathleticclub.com) or call 971-371-7600.

Open Daily

M-F 6:30AM – 7:00PM

S-S 8:00AM – 2:00PM

15670 NW Central Drive

Portland, OR 97229

P. 971-371-7600

[www.bethanyathleticclub.com](http://www.bethanyathleticclub.com)

# Entrées

Minimum of 10 guests per order.

Hawaiian Luau – Kahlua Pork (Gluten Free), Mac Salad, Fruit Salad, Spinach Salad with Mango Vinaigrette / 21 per person

Mexican Fiesta – Enchiladas Verde (Gluten Free Available), Black Beans, Spanish Rice, Mexican Quinoa Salad with Orange Lime Dressing / 22 per person

Amma's Indian – Tandoori Chicken, Basmati Rice, Aloo Gobi, Naan Bread / 23 per person

Italian Wedding – Chicken Alfredo, Antipasto Salad, Sautéed Broccoli, Garlic Bread / 23 per person

Pork Party – Pork Tenderloin, Roasted Red Bliss Potatoes, Grilled Seasonal Vegetables, Panzanella Salad / 23 per person

Taco Bar – Street Style Taco Bar (Gluten Free Available), Guacamole & Salsas, Cilantro Lime Rice, Roasted Corn Chop Salad / 23 per person

Taste of Asia – Mongolian Beef, Fried Rice, Stir Fried Green Beans, Asian Crunch Salad / 24 per person

Sicilian Surprise – Sicilian Lasagna, Caesar Salad with Parmesan Crisps, Roasted Vegetables, Garlic Bread / 25 per person

Cordon Bleu – Chicken Cordon Bleu, Rice Pilaf, Green Beans with Crispy Shallots, Garden Salad with Champagne Vinaigrette, Rolls with Butter / 26 per person

Meat Lovers – Beef Sirloin with Brown Butter, Rosemary Garlic Potatoes, Sautéed Broccoli, Garden Salad with Pesto Ranch, Rolls with Butter / 29 per person

Sea-Fest – Salmon with Dill Compound Butter (Gluten Free), Rice Pilaf, Grilled Asparagus, Garden Salad with Buttermilk Dressing / 31 per person

# Appetizers

Minimum of 10 guests per order.

Stuffed Mushrooms (Sausage or Vegetarian) / 3.85 per person

Roasted Apple & Bacon Jam Crostinis / 4 per person

Bacon Wrapped Feta-Stuffed Dates / 4 per person

Cranberry Brie Bites / 4 per person

Chicken Flautas / 4.25 per person

Spinach Jalapeño Puff Pastry / 4.25 per person

Satay Skewers / 4.75 per person

Cauliflower Pakora with Mint Chutney / 4.75 per person

Apricot Ale Meatballs / 4.75 per person

Chipotle Honey Pulled Pork Sliders / 5.25 per person

Prosciutto Wrapped Gorgonzola Stuffed Pear / 5 per person

Margarita Flatbread / 5.25 per person

Thai Salad Rolls with Peanut Sauce / 5.75 per person

Thai Chicken Flatbread / 5.75 per person

Mini Won Ton Tacos / 6.50 per person

Chorizo Empanadas with Avocado Crema / 6.50 per person

Assorted Veggie Sushi Roll Platter / 6.75 per person

Salmon Cakes with Ginger Lime Aioli / 8.25 per person

# Platters

Small feeds 10-12 / Large feeds 15-20

Breakfast Pastries – Assortment of scones, muffins, biscuits and other breakfast pastries  
sm 45 / lg 65

Crudité Platter – Medley of fresh, cut vegetables with hummus, ranch and green goddess dipping sauces sm 35 / lg 55

Grilled Vegetable Platter – Assortment of grilled vegetables sm 45 / lg 60

Fresh Fruit Platter – Assortment of fresh cut fruit with cream cheese dipping sauce sm 40 / lg 65

Sandwich Platter – Assortment of mini turkey, ham and vegetarian sandwiches sm 45 / lg 70

Cheese Sampler – Assortment of domestic and imported cheeses sm 45 / lg 70

Fruit & Cheese Platter – Assortment of fresh fruit and cheeses sm 50 / lg 80

Antipasti Platter – Assortment of cured meats, cheeses, crackers, carrots, celery and pepperoncini sm 50 / lg 80

Hot & Cold Seafood Platter – Shrimp cocktail, salmon cakes, smoked salmon dip with crostinis sm 120 / lg 225

Cookie Platter – Assortment of jumbo cookies sm 30 / lg 50

Assorted Mini Dessert Tray – Assortment of mini dessert pastries sm 50 / lg 80

# Dessert

10 guest minimum. 3.50 per person.

Chocolate Torte

Cheesecake

Crème Brûlée (Gluten Free)

Fresh Fruit Tart

Tiramisu

Assorted Bars & Cookies

Pumpkin Cream Cake (seasonal)

Mexican Chocolate Mousse