

Screen Door

CATERING

Our chefs specialize in traditional Southern comfort food, balanced with organic seasonal produce and local natural meats.

HOW TO ORDER

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Katie Horley

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2337 east burnside portland, oregon 97214

Screen Door

breakfast.....

Country Breakfast \$19pp

scrambled eggs, herb-roasted potatoes, buttermilk biscuits, whipped butter & Oregon berry preserves, served w/ choice of bacon or sausage

Pain Perdue (Baked French Toast) & Praline Bacon \$23pp

brioche baked in a rich vanilla custard topped w/ toasted pecan crumble, served w/ scrambled eggs, Screen Door praline bacon & seasonal fresh fruit

Screen Door Fried Chicken & Biscuits \$25pp

buttermilk battered fried chicken, buttermilk biscuits, honey butter & cane syrup, country sausage gravy, & seasonal fresh fruit

Smoked Salmon Scrambled Eggs \$23pp

served w/ applewood smoked bacon, roasted shredded potato nests w/ sour cream & fresh chives, buttermilk biscuits, Oregon berry preserves & seasonal fresh fruit

Screen Door Sampler \$30pp

buttermilk battered fried chicken w/ local honey, mini biscuits & gravy, baked bananas foster French toast, praline bacon, cheddar grits, scrambled eggs & seasonal fresh fruit

Cajun Scrambled Eggs \$17pp

onion, bell pepper, andouille sausage & cheddar, served w/ herb-roasted potatoes, buttermilk biscuits, & seasonal fresh fruit

Eggs, Greens & Grains \$28pp

scrambled eggs w/ shaved manchego, quinoa breakfast salad w/ seasonal fruit, tender greens, toasted almonds & sugar cane vinaigrette, sautéed kale & mushrooms, herb-roasted potatoes & artisan bread w/ creamery butter

Organic Vegetable Hash \$23pp

organic veggie hash w/ roasted root & local organic vegetables, served w/ applewood smoked bacon or veggie sausage, scrambled eggs w/ aged white cheddar, buttermilk biscuits & seasonal fresh fruit

Slow-Roasted "Carnitas" Pork Shoulder Hash \$23pp

w/ Yukon gold potatoes, cumin-spiced baby carrots, sweet corn, smoked poblano peppers, charred leeks & savoy cabbage over a tomatillo Anaheim chile sauce, w/ scrambled eggs, flour tortillas & seasonal fresh fruit

Lowcountry Shrimp & Grits \$30pp

shrimp sautéed w/ bacon, garlic & tomato in a rich sauce over cheddar grits spoonbread, w/ scrambled eggs, buttermilk biscuits & applewood smoked bacon & seasonal fresh fruit

breakfast platters

Small: 10 people | Medium: 15 people | Large: 20 people

Screen Door Freshly Baked Pastries

S: \$35 M: \$52 L: \$70

seasonal fruit turnovers, popovers & scones

Coffee Cake & Quick Breads

S: \$33 M: \$50 L: \$66

assorted crumble-top morning breads, cranberry orange, banana, cinnamon cream cheese

Breakfast Cheeses & American Prosciutto

L: \$155

Black Sheep Creamery sheep's cheese, Cascadia Creamery Sleeping Beauty cow's milk cheese & Manchego Medio Curado drizzled w/ local honey, w/ LaQuercia Berkshire American Prosciutto, seasonal fruit conserve & hearty artisan bread

Sticky Rolls

S: \$35 M: \$52 L: \$70

choice of praline bacon cinnamon rolls, pecan sticky buns or cinnamon rolls w/ cream cheese frosting

Breakfast Cookies & Granola Bars

S: \$35 M: \$52 L: \$70

home-made toasted pecan granola bars paired w/ vegan & gluten free chocolate banana oat breakfast cookies

Screen Door Muffins

S: \$35 M: \$52 L: \$70

freshly baked assorted muffins, seasonal fruit muffins, chocolate chip muffins & crumble top, served w/ whipped cream cheese

Housemade Granola & Greek Yogurt

S: \$45 M: \$68 L: \$90

toasted pecan & oat granola w/ dried fruit, Greek yogurt & local honey

Whole Fruit

S: \$30 M: \$45 L: \$60

hand-selected ripe whole fruit

Seasonal Fruit Salad

S: \$65 M: \$98 L: \$130

traditional fruit salad of ripe local & imported fruit, or a heartier version w/ quinoa & tender greens

Menu pricing and items are subject to change | Final invoice subject to delivery & service charge
Attendant and/or Durable Banquet (chafing dishes, china plates, silverware, napkins) available at additional cost.
Please allow 5 business days for your order | 12 guest minimum

Screen Door

lunch.....

our buffet lunch includes
a seasonal farm fresh vegetable, a green salad &
choice of buttermilk biscuits, artisan bread or cornbread

Blackened Rockfish \$26pp

w/ lemon crema or lemon & white wine butter sauce w/ fresh herbs, served w/ pimiento spoonbread

Pork Loin \$21pp

roasted, herb crusted w/ natural pan jus & seasonal fruit, served w/ organic brown rice pilaf
topped w/ fresh herbs & toasted almonds

Cuban Pork Shoulder \$21pp

slow roasted w/ mojo sauce, served w/ red rice & pinto beans

Eye of Round \$22pp

marinated & seared, w/ chimichurri & arugula, served w/ mashed sweet potatoes
w/ fried onions & fresh herbs

Buttermilk-Battered Fried Chicken \$25pp

boneless fried chicken w/ mashed potatoes & tasso gravy

Natural Char-Grilled Chicken Thighs \$23pp

w/ Memphis style BBQ sauce & Screen Door baked mac and cheese

Baked Ling Cod \$28pp

provençale sauce w/ tomato, fresh herbs & olives, served w/ roasted fingerling potatoes
w/ lemon, garlic & herbs

Lemon & Rosemary Crusted Pork Chops \$24pp

seared, pan jus & parsley caper relish, served w/ sweet & yukon potato gratin

Vegetable Egg Strata \$18pp

layered w/ toasted bread, egg, roasted cauliflower, chard, leeks, caramelized mushrooms, topped w/ arugula &
parmesan aioli

Gemellie Pasta \$18pp

w/ parmesan & lemon, broccoli rabe, toasted pecans

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SCREEN DOOR SANDWICH PLATTERS

10 person minimum

Sandwich Platter

\$13pp

two sandwich selections

Sandwich Platter + 2 Sides

\$20pp

two sandwich selections, plus 2 sides

Sandwich Platter + 3 Sides

\$23pp

two sandwich selections, plus 3 sides

sandwiches

Chicken Salad

toasted almonds, apples, dried fruit, tarragon, brioche bun

Roast Beef

arugula, pickled onion, blue cheese mayo, ciabatta

Fried Chicken

coleslaw, house-made bread & butter pickles, mayo, soft white bun

Smoked Turkey & Havarti

shaved apple, arugula, whole grain mustard & mayo, whole wheat

Carolina Pulled Pork

smoked Carlton Farms pork shoulder, Carolina vinegar style BBQ sauce & creamy coleslaw, toasted bun

Warm Pecan Crusted Ruby Red Trout

w/ an apple & pickled herb slaw & house-made lemon mayo, white artisan bread

Super Sandwich

avocado, grated carrot, shaved cucumber, arugula & radish in vinaigrette, sharp white cheddar & spiced mayo, 7 Grain bread

Parmesan Crusted Chicken

shaved fennel, lemon, arugula & caper aioli, ciabatta

Black-eyed Pea Fritter

lettuces, cucumber, pickled onion, shaved radish & Crystal hot sauce aioli, flatbread

Roasted Beet & Carrot

roasted matchstick beets & carrots w/ spinach, arugula & goat cheese, whole wheat

Grilled Red Onion Ring, Dandelion & Goat Cheese

w/ dandelion greens, walnut vinaigrette, whipped goat cheese, ciabatta

sides

Picnic Potato Salad | Creamy Coleslaw | New Potato Salad |
Lemon Vinaigrette Coleslaw | Baked Beans | Green Salad

Screen Door

picnic & bbq

\$23

per person

Mt. Hood Strawberry Salad

w/ gem lettuces, shaved fennel, crushed hazelnuts,
goat cheese & sherry vinaigrette

Screen Door Fried Chicken

w/ tasso ham gravy

American Potato Salad

w/ boiled egg, celery & house-made mayo

Coleslaw

w/ cider vinegar dressing

\$32

per person

Blackberry Salad

w/ gem lettuces, shaved fennel, toasted almonds, buttered
molasses croutons & blackberry vinaigrette

BBQ LanRoc Pork Collar

tender smoked center cut of pork shoulder
slow-braised w/ Memphis style BBQ sauce

Smoked Half Chickens

juicy, brined, rubbed & smoked half chickens

Screen Door Mac & Cheese

baked mac w/ five cheeses

New Potato Salad

w/ cornichon, fresh chives, arugula & cracked mustard vinaigrette

Fresh Corn on the Cob

w/ basil butter

Cornbread

w/ whipped honey butter

\$45
per person

Red Haven Peach Salad

w/ gem lettuces, Sleeping Beauty cow's milk cheese,
shaved fennel, toasted pecans, cane vinaigrette

Screen Door Fried Chicken

w/ tasso ham gravy

Smoked BBQ Beef Brisket or St. Louis Style BBQ Pork Ribs

w/ Memphis style BBQ sauce

Screen Door Mac & Cheese

creamy baked mac w/ five cheeses

BBQ Baked Beans

slow braised w/ onion, tomato, bacon & molasses

Heirloom Tomato & Cucumber Salad

w/ shaved sweet onion & red wine vinaigrette

Mixed Summer Squash

w/ fresh herbs, marinated ricotta salata & cracked pepper

Warm Buttermilk Biscuits

w/ whipped honey butter

Screen Door

banquet

\$35

per person

Local Blackberries & Gem Lettuces

w/ shaved fennel, Humboldt Fog goat cheese,
buttered molasses croutons & blackberry vinaigrette

Alabama White BBQ Smoked Chicken

Grilled Summer Squash

w/ fresh basil & tomato confit

Duckfat Roasted Sweet Potatoes

topped w/ candied brown sugar pecans

Savory Cornbread

w/ whipped honey butter

\$46

per person

Red Haven Peach Salad

w/ country ham, gem lettuces, shaved fennel, Blacksheep Creamery fresh sheep's milk
cheese, cane vinaigrette & balsamic reduction

Charred Corn

w/ heirloom tomatoes & fresh basil

Duck Confit

w/ bing cherry & onion chutney over brown butter roasted sweet potatoes

Braised Lan Roc Pork Collar

w/ grilled peaches, pan jus & bacon jam

Southern Spoonbread

baked cornmeal pudding w/ parmesan reggiano & cream

Fresh Zucchini Ribbons

tossed w/ squash blossoms, marinated ricotta salata & toasted almonds

Fresh Baked Angel Biscuits

w/ honey butter

\$65
per person

Mt. Hood Strawberry Salad

w/ gem lettuces, fennel, fresh basil, goat cheese,
shaved almonds & champagne vinaigrette

Fresh English Peas & Baby Carrots

w/ fresh mint & sea salt

Cornmeal-Dusted Ruby Red Trout

topped w/ sweet corn & rainbow cherry tomato relish

Sorghum & Stone Fruit Boneless Beef Short Ribs

Skillet Green Beans

w/ toasted pecans, lemon

Buttermilk & Breadcrumb Yukon Gold Potato Cakes

w/ fresh chive & cracked pepper

Salted Honey Top Parker House Rolls

w/ raspberry butter

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ADDITIONAL SIDES

Small: 10-15 people | Large: 20-30 people

BBQ Baked Beans w/ House-Smoked Pork

S: \$54 L: \$95

pintos slow-stewed w/ onion, garlic, honey & molasses

Screen Door Mac & Cheese

S: \$60 L: \$105

baked mac and cheese w/ five cheeses

Traditional Coleslaw

S: \$42 L: \$74

w/ creamy apple cider vinegar dressing

Picnic Potato Salad

S: \$54 L: \$95

American style potato salad w/ mayo, celery, mustard & fresh chives

New Potato Salad

S: \$54 L: \$95

w/ charred leeks, frisee, hard-boiled egg & pickled red onion vinaigrette

Simple Green Salad

S: \$42 L: \$74

fresh mixed greens w/ shaved radish, sea salt & cracked pepper & sherry vinaigrette

Local & Organic Garden Salad

S: \$60 L: \$105

fresh lettuces, seasonal fruits & vegetables, toasted nuts, shaved cheese & house-made dressing, please inquire for today's salad

SNACK TRAYS

Small: 10-15 people | Large: 20-30 people

Southern Snacks

S: \$65 L: \$114

homemade cheese straws, shaved country ham, pimiento cheese, chow chow, homemade benne seed crackers, creole pralines, spicy sweet pecans

Pimiento Cheese Platter

S: \$65 L: \$114

Screen Door pimiento cheese w/ homemade benne seed crackers & raw veggie crudité

Charcuterie Board

S: \$84 L: \$145

cured meats, house-made chicken liver mousse, house-made assorted pickled veggies & toasted baguette

Cheese Board

S: \$78 L: \$145

Chef's selection local & imported cheeses, w/ dried fruit, nuts, chutney, local honey, crackers & baguette

Smoked Sausages Platter

S: \$84 L: \$145

grilled & sliced mixed smoked sausages, served w/ assorted mustard, chutney, relish & sliced baguette

Fruit, Nuts & Chocolate

S: \$82 L: \$143

hand-selected ripe local & imported fruit w/ milk & dark chocolate & roasted pecans & almonds

Raw Veggie Platter

S: \$65 L: \$114

raw vegetable crudité w/ buttermilk herb dipping sauce & vegetarian butter bean hummus

Seasonal Fruit Platter

S: \$65 L: \$114

hand-selected ripe fruit

DESSERT PLATTERS

Oregon Blackberry Swirl Cheesecake Bars

\$32 doz

w/ hazelnut & graham

Linzer Shortbread Bars

\$30 doz

w/ Oregon raspberry preserves

Freshly Baked Cookies

\$35 two doz

double chocolate & ginger snickerdoodle

Brownies & Blondies

\$38 doz

double chocolate & butterscotch chip

Homemade Ice Cream Sandwiches

\$55 doz

Lemon Cookies

w/ Strawberry Ice Cream

Oatmeal Cookies

w/ Peach Ice Cream

Chocolate Chocolate Cookies

w/ Raspberry Buttermilk Ice Cream

CAKES

Small: serves 6 - 8 people

Large: serves 12 - 16 people

Coconut Cream Cake

S: \$25 L: \$45

3 layers of moist white cake w/ coconut mousse filling & coconut whipped cream frosting

Screen Door Red Velvet Layer Cake

S: \$25 L: \$45

3 layers of red velvet cake frosted w/ our signature cream cheese frosting

Old-Fashioned Birthday Cake

S: \$25 L: \$45

3 layers of rich devil's food chocolate cake w/ dark chocolate sour cream frosting

German Chocolate Cake

S: \$30 L: \$55

3 layers of rich devil's food chocolate cake w/ coconut & toasted pecan filling

Birthday Cake

S: \$25 L: \$45

3 layers of moist yellow cake w/ dark chocolate sour cream frosting

Sheet Cake

\$55

moist yellow or chocolate cake w/ cream cheese frosting, topped with fresh blueberries & raspberries

PIES

\$37

pies are 10" deep dish and yield 8 - 10 servings

Lemon Coconut Pie

tart lemon custard in a coconut graham cracker shell topped w/ whipped cream

Blackberry Ginger Pie

Oregon blackberries & candied ginger, baked in a double cream cheese pie crust

Chocolate Bourbon Cream Pie

dark chocolate pudding topped w/ bourbon whipped cream in a chocolate cookie crust

Summer Berry Crumble Pie

blueberries, raspberries, & blackberries in a butter pie crust topped with an oat & coconut streusel

Screen Door Banoffee Pie

bananas, rich caramel & vanilla whipped cream in a buttery pecan shortbread shell

Creole Pecan Pie

toasted pecans & buttery Steen's cane syrup custard, baked in a flaky all butter crust