

# *Screen Door*

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## **CATERING**

Our chefs specialize in traditional Southern comfort food, balanced w/ organic seasonal produce & local natural meats.

## **HOW TO ORDER**

**Bookings | Menus | Inquiries**

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# Screen Door

## breakfast.....

### **Chicken & Waffles \$18pp**

Screen Door's famous buttermilk battered fried chicken served w/ sweet potato waffles, syrup, & seasonal fruit

### **Smoked Salmon Hash \$23pp**

w/ Yukon gold potatoes, grilled zucchini, shaved fennel, sweet onions, greens, topped w/ fresh basil & cherry tomato relish, served w/ scrambled eggs, applewood smoked bacon, buttermilk biscuits, seasonal 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, topped w/ a tomatillo Anaheim chile sauce, served w/ scrambled eggs, tortillas & seasonal fruit

### **Screen Door Sampler \$30pp**

Screen Door's famous buttermilk battered fried chicken, baked bananas foster French toast, our signature praline bacon, cheddar grits, scrambled eggs, buttermilk biscuits, sausage gravy, seasonal fruit

### **Country Breakfast \$17pp**

scrambled eggs, smoked applewood bacon or sausage, herb-roasted potatoes, buttermilk biscuits, seasonal fruit

### **Pain Perdue (Baked French Toast) \$21pp**

brioche baked in a vanilla custard, topped w/ toasted pecan crumble, served w/ scrambled eggs, applewood smoked bacon, seasonal fruit

### **Cajun Scrambled Eggs \$17pp**

onions, bell peppers, andouille sausage & cheddar, served w/ herb-roasted potatoes, buttermilk biscuits, seasonal fruit

### **Huevos Rancheros \$23pp**

braised & smoked brisket w/ ranchera sauce & cilantro lime crema, crispy corn tostadas, flour tortillas, black beans, scrambled eggs w/ cotija cheese, seasonal fruit

### **Local & Organic Vegetable Hash \$23pp**

w/ roasted seasonal vegetables, served w/ scrambled eggs, applewood smoked bacon or veggie sausage, buttermilk biscuits, seasonal fruit

### **Lowcountry Shrimp & Grits \$27pp**

jumbo wild caught Gulf shrimp sautéed w/ bacon, garlic & tomato served over cheddar grits, served w/ scrambled eggs, applewood smoked bacon, buttermilk biscuits, seasonal fruit

# breakfast platters

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

## Fresh Baked Pastries & Muffins

S: \$35 L: \$70

assorted muffins, danishes, seasonal fruit turnovers, scones served w/ whipped butter & cream cheese

## Coffee Cake & Quick Breads

S: \$33 L: \$66

assorted crumble-top morning breads, cranberry orange, banana, cinnamon, served w/ whipped butter & cream cheese

## Sticky Rolls

S: \$35 L: \$70

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

## Breakfast Cookies & Granola Bars

S: \$35 L: \$70

assorted house-made granola bars & breakfast cookies

## House-Made Granola & Greek Yogurt

S: \$50 L: \$90

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

## Seasonal Fruit Platter or Salad

S: \$65 L: \$120

ripe, local & imported fruit, berries & melons

## Fresh Baked Buttermilk Biscuits

\$24 per dozen

w/ whipped butter & Oregon berry preserves

## Coffee & Tea Service

\$3.50pp

Water Ave. Coffee & Steven Smith Teas

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 | 10 guest minimum

# Screen Door

## **lunch.....**

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

### **Cuban Pork Shoulder \$21pp**

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

### **Flank Steak \$22pp**

marinated & seared, w/ chimichurri & arugula, served w/ roasted sweet potatoes w/ sautéed onions & fresh herbs

### **Screen Door Fried Chicken \$25pp**

w/ mashed potatoes & tasso gravy

### **Roasted Salmon \$28pp**

over fennel & onion w/ Meyer lemon, served w/ gemelli pasta w/ parmesan, lemon, broccoli rabe, toasted pecans

### **Blackened Rockfish \$26pp**

w/ lemon, white wine butter sauce & fresh herbs, served w/ pimiento spoon bread

### **Roasted Pork Loin \$21pp**

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

### **Roasted & Sliced Natural Chicken Breast \$24pp**

w/ pan jus, served w/ quinoa & lentil pilaf w/ roasted mushrooms, fresh herbs & crispy shallots

### **Baked Ling Cod \$28pp**

provençal 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 w/ parmesan cheese

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# SCREEN DOOR SANDWICH PLATTERS

## Sandwich Platter + House-Made Potato Chips

\$14pp

two sandwich selections

## Sandwich Platter + 2 Sides

\$19pp

two sandwich selections, plus two sides

## Sandwich Platter + 3 Sides

\$23pp

three sandwich selections, plus three sides

## sandwiches

### Fried Chicken

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

### Brisket Sandwich

house-smoked brisket, sweet & sour pickles, Memphis style BBQ, crispy shoestring fried onions, soft white bun

### Roasted Turkey Club

applewood smoked bacon, tomato, butter lettuce, shaved red onion, apple cider vinegar mayo, Grand Central pullman white bread

### Chicken Salad

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

### Roast Beef

arugula, pickled onion, blue cheese mayo, ciabatta

### Smoked Turkey & Havarti

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

### Roasted Pork Shoulder

crispy, shoestring potatoes, malt vinegar mayo, house-made pickled red onions, Pearl Bakery sesame seed roll

### Parmesan Crusted Chicken

shaved fennel, lemon, arugula & caper aioli, Pearl Bakery ciabatta

### Roasted Vegetable Sandwich

house-made white bean spread, marinated & roasted broccoli rabe, goat cheese, arugula, Pearl Bakery baguette

## sides

House-Made Potato Chips | Creamy Coleslaw | New Potato Salad |  
Lemon Vinaigrette Coleslaw | Baked Beans | Simple Green Salad

# Screen Door

## picnic & bbq

**\$23**

per person

### Mixed Garden Salad

shaved fennel, carrots, watermelon radish, pickled red onions, brioche croutons, manchego, w/ sherry vinaigrette

### Buttermilk Battered Fried Chicken

#### Mashed Potatoes

w/ tasso ham gravy

#### Coleslaw

w/ creamy cider vinegar dressing

**\$32**

per person

### Taylor's Gold Pear & Winter Green Salad

shaved fennel, dried cherries, toasted almonds, Vella dry jack cheese, w/ sherry vinaigrette

### BBQ LanRoc Pork Shoulder

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

### Char-Grilled Chicken Thighs

w/ Alabama white BBQ sauce

### Mac & Cheese

baked w/ five cheeses

### Roasted Brussels Sprouts

w/ mushrooms, pecan gremolata, meyer lemon, cracked pepper

### Roasted Sweet Potatoes

w/ spiced pecans & Steen's Cane butter

# Screen Door

**harvest**

**\$33**

**per person**

**Crimson Crisp Apple Salad**

kohlrabi, poached bing cherries, almonds  
w/ apple cider chamomile vinaigrette

**Roasted Chicken Breast**

w/ French thyme, citrus, pan jus

**Green Bean Casserole**

w/ crispy fried onions, crimini mushrooms & a white cheddar mornay sauce

**Sweet Potato & Kale**

roasted red onions, ground hazelnuts

**\$44**

**per person**

**Poached Pear & Lacinato Kale Salad**

w/ radicchio, red wine poached pears, hazelnut brittle, Fourme D'Ambert bleu cheese, black pepper & vanilla bean vinaigrette

**Pecan Crusted Ruby Red Trout**

w/ creole mustard butter sauce

**Slow Roasted Lan Roc Pork Shoulder**

w/ gain mustard, glazed apples & pan jus

**Southern Spoonbread**

baked cornmeal pudding w/ parmesan reggiano & cream

**Delicata Squash**

w/ brown butter sage

**Brussels Sprouts & Butternut Squash**

w/ leeks & maple bourbon butter

## ADDITIONAL SIDES

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

**Cornbread or Buttermilk Biscuits**  
\$24 doz

**BBQ Baked Beans w/ Smoked Pork**  
S: \$54 L: \$95

**Screen Door Mac & Cheese**  
S: \$60 L: \$105  
baked w/ five cheeses

**Traditional Coleslaw**  
S: \$42 L: \$74  
w/ creamy apple cider vinegar dressing

**New Potato Salad**  
S: \$42 L: \$95  
w/ charred leeks, frissess, hard-boiled egg & pickled red onion vinaigrette

**Mashed Potatoes**  
S: \$54 L: \$95

**Cheddar Grits**  
S: \$42 L: \$74

**Shrimp Remoulade**  
S: \$65 L: \$114  
lemon poached shrimp in a white Remoulade sauce, served w/ house-made benne seed crackers & butter lettuce cups

**Simple Green Salad**  
S: \$42 L: \$74  
fresh mixed greens w/ shaved radish, sea salt & carcked pepper & sherry vinaigrette

**Local & Organic Garden Salad**  
S: \$60 L: \$105  
organic lettuces, fresh vegetables, seasonal fruits, shaved cheese & house-made dressing

## SNACK TRAYS

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

**Southern Snacks**  
S: \$75 L: \$125  
house-made cheese straws, shaved country ham, andouille sausage, pimientos cheese, chow chow, spicy sweet pecans, house-made benne seed crackers

**Pimiento Cheese Platter**  
S: \$65 L: \$114  
w/ house-made benne seed crackers & raw vegetable crudité

**Charcuterie Board**  
S: \$84 L: \$145  
cured meats, house-made chicken liver mousse, house-made assorted pickled vegetables & 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

**Crudité Platter**  
S: \$65 L: \$114  
vegetable crudité w/ buttermilk herb sauce & vegetarian butter bean hummus

**Seasonal Fruit Platter**  
S: \$65 L: \$114  
hand-selected ripe fruit



## DESSERT PLATTERS

### Oregon Blackberry Cheesecake Bars

\$32 doz

w/ hazelnut & graham

### Linzer Shortbread Bars

\$30 doz

w/ Oregon raspberry preserves

### Freshly Baked Cookies

\$35 two doz

chocolate, oatmeal & seasonal specials

### Brownies & Blondies

\$38 doz

double chocolate & butterscotch chip

## LAYER CAKES

Small: serves 6 - 8 people

Large: serves 12 - 16 people

### Lemon Coconut

S: \$25 L: \$45

white cake, lemon curd w/ coconut whipped cream frosting

### Pumpkin Ginger

S: \$25 L: \$45

spiced pumpkin cake w/ orange & ginger cream cheese frosting

### Screen Door Red Velvet Layer Cake

S: \$25 L: \$45

red velvet cocoa cake w/ our signature cream cheese frosting

### German Chocolate Cake

S: \$30 L: \$55

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

### Birthday Cake

S: \$30 L: \$55

moist yellow cake w/ dark chocolate sour cream frosting

### Caramel Apple Cake

S: \$30 L: \$55

apple spice cake w/ caramel cream cheese frosting

### Carrot Cake

S: \$30 L: \$55

spice cake w/ carrot, pineapple & pecans w/ our signature cream cheese frosting

### Homemade Ice Cream Sandwiches

\$55 doz

### Lemon Cookies

w/ strawberry ice cream

### Oatmeal Cookies

w/ peach ice cream

### Double Chocolate Cookies

w/ raspberry buttermilk ice cream

## PIES

\$37

pies are 10" | serves 8 - 10 people

### Spiced Dutch Apple

spiced apples w/ oat & coconut streusel, butter crust

### Pumpkin Gingersnap

spiced pumpkin custard w/ candied ginger, gingersnap cookie crust

### Coconut Lime

tart lime custard w/ vanilla whipped cream, coconut graham cracker shell

### Chocolate Bourbon Cream Pie

dark chocolate pudding w/ bourbon whipped cream, chocolate cookie crust

### Screen Door Banoffee Pie

bananas, rich caramel & vanilla whipped cream, pecan shortbread shell

### Creole Pecan Pie

toasted pecans & Steen's cane syrup custard, butter crust

### Buttermilk Chess Pie

tart & creamy buttermilk custard, butter crust