

Screen Door

From large take-out orders to on-site catering, we offer a variety of ways to experience Screen Door outside of the restaurant.

Our acclaimed catering chef, Chef Trevor Payne, and his team are versatile in that they can offer you the classic Screen Door comfort food experience, or customize menus to best suit your event and your guests, employees or clients.

We serve our diverse clients in a wide range of styles from the professional basketball team with special dietary considerations to the office that wants to mix up their week with any number of global cuisines to a curated locally sourced farm dinner menu for weddings. Working closely with local farmers and purveyors, we are able to ensure the freshest and highest quality of ingredients, allowing us to design menus reflecting Oregon's seasonal changes and variety.

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/ fresh seasonal vegetables, pickled red onions & roasted celery root purée, served w/ scrambled eggs, buttermilk biscuits, seasonal fruit

Slow-Roasted Carnitas Pork Shoulder Hash \$23pp

w/ fresh seasonal vegetables, roasted tomatillo & chipotle 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

Alabama Scramble \$17pp

eggs scrambled w/ ham, green onions & pimiento cheese, topped w/ fried onions, served w/ herb-roasted potatoes, buttermilk biscuits, seasonal fruit

Huevos Rancheros \$23pp

house 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, veggie or pork sausage, buttermilk biscuits, seasonal fruit

Lowcountry Shrimp & Grits \$24pp

jumbo wild caught Gulf shrimp sautéed w/ bacon, garlic & tomato served w/ cheddar & parmesan spoonbread, served w/ scrambled eggs, 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 walnut, 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, almond milk, yogurt & local honey

Portland Bagel Bar

S: \$175 L: \$350

w/ Lox style salmon, tomato, avocado, capers, basil, lemon, cucumber, pickled red onions, sharp cheddar, whipped cream cheese

Seasonal Fruit Platter or Salad

S: \$60 L: \$115

ripe, local & imported fruit, berries & melons

Fresh Baked Buttermilk Biscuits

\$24 per dozen

w/ whipped butter & Oregon berry preserves

Coffee & Tea Service

\$3.50pp

Stumptown Coffee & Steven Smith Teas

Menu pricing & seasonal items are subject to change | Final invoice subject to delivery & service charge

On-Site Attendants and/or Durable Banquet (chafing dishes, china plates, silverware) available at additional cost.

Custom Menus available upon request. | Please allow 3-5 business days for your order | 10 guest minimum

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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

Seared Flank Steak \$25pp

w/ chimichurri & arugula, served w/ crushed & roasted new potatoes w/ blue cheese & roasted hazelnuts

Screen Door Fried Chicken \$24pp

w/ mashed potatoes & tasso gravy

Roasted Salmon \$27pp

over fennel, onions, 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/ baked pimiento cheese southern spoonbread

Roasted Pork Loin \$22pp

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

SCREEN DOOR SANDWICH PLATTERS

Sandwich Platter + 1 Side

\$14pp

two sandwich selections, plus one side

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 Sandwich

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

Smoked Brisket Sandwich

chopped brisket, Texas style BBQ, pickled jalapeños, white onions, soft potato bun

Chicken Salad Sandwich

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

Roast Beef Sandwich

arugula, pickled onion, blue cheese mayo, Pearl Bakery ciabatta

Smoked Turkey & Sharp Cheddar Sandwich

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

Roasted Pork Shoulder Sandwich

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

Roasted Vegetable Sandwich

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

SIDES

Baked Beans

Simple Green Salad

Kettle Chips

Creamy Coleslaw

New Potato Salad

Lemon Vinaigrette Coleslaw

Screen Door

PICNIC & BBQ

\$23

PER PERSON

Simple Green Salad

w/ shaved fennel, radishes, carrots, garlic croutons
& sherry vinaigrette

Buttermilk Battered Fried Chicken

Mashed Potatoes

w/ tasso ham gravy

Braised Carrots

w/ pistachios, goat cheese & sherry glaze

\$32

PER PERSON

Marinated Beets & Mixed Green Salad

w/ grapefruit, navel oranges, pistachios, avocado,
goat cheese & citrus vinaigrette

BBQ LanRoc Pork Loin

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

Char-Grilled Chicken Thighs

w/ Alabama white BBQ sauce

Mac & Cheese

baked w/ five cheeses

Warm Roasted Beets & Shallots

w/ tarragon & horseradish

Caramelized Delicata Squash

w/ dates, fresh thyme, parmesan & pecans

Screen Door

HARVEST

\$30

PER PERSON

Mixed Sauvie Island Organics Farm Greens

w/ shaved butternut squash, pomegranate, apple, feta
& orange-sherry vinaigrette

Roasted Chicken Breast

w/ French thyme, citrus, pan jus

Roasted Cremini Mushrooms

w/ capers & gremolata

Caramelized Brussels Sprouts

w/ pickled peppers, pecans & citrus dressing

Marinated Corona Beans

w/ shaved carrots, pickled sweet peppers & fresh herbs

\$38

PER PERSON

Radicchio & Kale Salad

w/ shaved apples, pickled red onions, radish,
honey-apple cider dressing & shaved parmesan

Roasted Salmon

w/ pomegranate & persimmon salsa

Slow-Roasted Lan Roc Pork Shoulder

w/ glazed apples & pan jus

Yukon Gold Potato Cakes

w/ chive crème fraiche

Caramelized Sunchoke & Pears

w/ honey & hazelnuts

Roasted Brussels Sprouts

w/ thyme, chili flake & sweet onion

ADDITIONAL SIDES

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

Cheddar Drop Biscuits

\$24 doz

Cornbread

\$24 doz

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: \$30 L: \$60

w/ creamy apple cider vinegar dressing

New Potato Salad

S: \$42 L: \$85

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

Buttery Mashed Potatoes

S: \$54 L: \$90

Cheddar Grits

S: \$42 L: \$74

Simple Green Salad

S: \$42 L: \$74

w/ shaved fennel, radishes, carrots, garlic croutons & sherry vinaigrette

Local & Organic Garden Salad

S: \$60 L: \$105

organic lettuces, fresh vegetables, seasonal fruits, shaved cheese & house-made dressing

Fried Chicken Sliders

\$60 doz

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

Buttermilk Battered Fried Chicken

\$42 doz

SNACK TRAYS

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

Southern Snacks

S: \$75 L: \$125

cheese straws, shaved country ham, andouille sausage, pimiento cheese, assorted pickled vegetables, spicy & sweet pecans, benne seed crackers

Pimiento Cheese Platter

S: \$65 L: \$120

w/ house-made benne seed crackers & raw vegetable crudité

Charcuterie Board

S: \$85 L: \$145

chef's choice of cured & charcuterie meats, house-made chicken liver mousse, house-made assorted pickled vegetables & toasted baguette

Shrimp Remoulade

S: \$65 L: \$130

lemon poached shrimp in a white Remoulade sauce, served w/ benne seed crackers & butter lettuce cups

Cheese Board

S: \$85 L: \$145

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

Smoked Sausages Platter

S: \$85 L: \$145

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

Crudité Platter

S: \$60 L: \$115

vegetable crudité w/ buttermilk herb dip & vegetarian butter bean hummus

Seasonal Fruit Platter or Salad

S: \$60 L: \$115

ripe, local & imported fruit, berries & melons

LAYER CAKES

Small: 6 - 8 people | Large: 12 - 16 people

Screen Door Red Velvet Layer Cake

S: \$25 L: \$45

red velvet cocoa cake w/ our signature cream cheese frosting

Lemon Coconut Cake

S: \$25 L: \$45

white cake & lemon curd w/ coconut whipped cream 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 frost

Caramel Apple Cake

S: \$30 L: \$55

apple spiced cake w/ caramel cream cheese frosting

Carrot Cake

S: \$30 L: \$55

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

Pumpkin Ginger Cake

S: \$25 L: \$45

spiced pumpkin cake frosted w/orange & ginger cream cheese frosting

Mocha Cake

S: \$25 L: \$45

devil's food cake w/ espresso buttercream frosting

HOMEMADE PIES

\$37

pies are 10" | serves 8 - 10 people

Spiced Dutch Apple

spiced apples w/ oat & coconut streusel, butter crust

Caramel Apple Crumble

spiced apples & caramel baked in an all butter crust, topped w/ oat & coconut streusel

Blackberry Ginger Pie

Oregon blackberries & candied ginger, cream cheese pie crust

Coconut Lime Pie

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

Pumpkin Gingersnap Pie

rich spiced pumpkin custard baked in a gingersnap cookie crust

DESSERT PLATTERS

Oregon Blackberry Cheesecake Bars

\$32 doz

Linzer Raspberry Shortbread Bars

\$30 doz

Assorted Fresh Baked Cookies

\$35 two doz

Brownies & Blondies

\$38 doz

Lemon Bars

\$32 doz

Coconut & Chocolate Macaroons

\$30 doz

FALL SEASONAL SALAD

Radicchio & Kale Salad

w/ shaved apples, pickled red onions, radish, honey-apple cider dressing & shaved parmesan

Mixed Sauvie Island Organics Farm Greens

w/ shaved butternut squash, pomegranate, apple, feta & orange-sherry vinaigrette

Escarole Salad

w/ shaved fennel, olive, navel orange, fiore sardo pecorino & walnut dressing

Butter Lettuce Salad

w/ shaved radish, pear, fines herbs, goat cheese & French mustard dressing

Arugula Salad

w/ pecans, grapes, celery, blue cheese & mixed vinegar dressing

FALL GRAIN & LEGUME SALADS

Toasted Quinoa Salad w/ radicchio, apricots & hazelnuts

Marinated Corona Beans w/ shaved carrots, pickled sweet peppers & fresh herbs

Toasted Farro w/ cherries, roasted butternut squash & pistachio

Wild Rice w/ roasted pears, cranberries, walnuts & honey-apple cider dressing

Marinated Black-Eyed Peas w/ celery, pickled red onion & red wine vinaigrette

Pearl Couscous w/ roasted sweet potato, dried blueberries & walnuts

FALL SEASONAL VEGETABLE SIDES

Warm Roasted Beets & Shallots w/ tarragon & horseradish

Caramelized Delicata Squash w/ dates, fresh thyme, parmesan & pecans

Wilted Lacinato Kale w/ golden raisins & walnuts

Roasted Cremini Mushrooms w/ capers & gremolata

Caramelized Brussels Sprouts w/ pickled peppers, pecans & citrus dressing

Braised Carrots w/ pistachios, goat cheese & sherry glaze

Caramelized Root Vegetable Salad w/ mint, pistachio, feta & sumac

Steamed Cabbage Wedges w/ lemon, toasted garlic & winter savory

Crushed Yukon Gold Potatoes w/ fried herbs & lemon

Roasted Carrots & Beets w/ spiced pepitas & maple-harissa vinaigrette

Caramelized Sunchokes & Pears w/ honey & hazelnuts

Roasted Brussels Sprouts w/ thyme, chili flake & sweet onion

PROTEINS

Roasted Pork Loin w/ dried cherry & sweet onion marmalade

Buttermilk Fried Chicken

Herb Roasted Chicken w/ lacinato kale pesto

Grilled Flank Steak w/ preserved tomato-basil vinaigrette

Roasted Salmon w/ pomegranate & persimmon salsa

Smoked Pork Loin w/ Texas bbq sauce

Smoked Chicken Thighs w/ white bbq sauce

Slow Roasted Pork Shoulder w/ apple cider glaze

