

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.

Screen Door works closely with local farmers and purveyors to ensure the freshest and highest quality of ingredients. Our menus combine homestyle comfort with culinary know-how.

From an intimate dinner in your home to a large scale celebration, Screen Door is ready to provide a memorable experience for you and your guests.

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, 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 and 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

Mt. Hood Strawberry Salad

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

Buttermilk Battered Fried Chicken

w/ tasso ham gravy

New Potato Salad

w/ chopped egg, pickled mustard seed,
grilled spring onion & parmesan aioli

Coleslaw

w/ creamy cider vinegar dressing

\$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

Roasted Squash

w/ blistered cherry tomato, pickled mustard seeds
& white balsamic dressing

Marinated Tomatoes & Melon

w/ cucumbers, feta, mint & oil-cured chilis

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HARVEST

\$30
PER PERSON

Pink Lady Apple Salad

butter lettuce w/ shaved fennel, blood orange, red radish,
mint & aged jack cheese, green goddess dressing

Roasted Chicken Breast

w/ French thyme, citrus, pan jus

Warm Sugar Snap Peas

w/ new potatoes & spring herb mustard vinaigrette

Grilled Summer Squash

w/ fresh basil & tomato confit

\$38
PER PERSON

White Apricot & New Haven Peach Salad

w/ torn mint, crisp fennel, manchego, cane vinaigrette

Roasted Salmon

w/ tomato-cucumber relish

Slow-Roasted Lan Roc Pork Shoulder

w/ glazed apples & pan jus

Yukon Gold Potato Cakes

w/ chive crème fraiche

Skillet Green Beans

w/ toasted pecans & lemon

Charred Corn

w/ cherry tomatoes & fresh basil

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

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

Shrimp Remoulade

S: \$65 L: \$114

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

Cheese Board

S: \$85 L: \$145

Chef's selection 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: \$25 L: \$45

moist yellow cake w/ dark chocolate sour cream frost

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

White Chocolate Raspberry Cake

S: \$30 L: \$55

white cake & fresh raspberries w/ coconut whipped cream frosting

Mocha Cake

S: \$25 L: \$45

devil's food cake w/ espresso buttercream frosting

Chocolate Blackberry Cake

S: \$30 L: \$55

devil's food cake w/ blackberry & ginger cream cheese frosting

Blueberry Lemon Cake

S: \$30 L: \$55

blueberry-lemon cake w/ lemon cream cheese frosting

HOMEMADE PIES

\$37

pies are 10" | serves 8 - 10 people

Spiced Dutch Apple

spiced apples w/ oat & coconut streusel, butter crust

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

Summer Berry Crumble Pie

blueberries, raspberries, blackberries, butter pie crust,
topped w/ an oat & coconut streusel

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

SUMMER SEASONAL SALAD

Blackberry Salad

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

Cucumber & Radish Salad

w/ butter lettuce, radish, cucumber, scallions & yogurt-poppy seed dressing

Little Gem Lettuce Salad

w/ garlic croutons, cherry tomatoes, shaved parmesan & classic caesar dressing

Mixed Farm Greens Salad

w/ seasonal shaved vegetables & mixed vinegar dressing

Summer Stone Fruit & Berry Salad

w/ radicchio, candied pecans & honey-apple cider vinaigrette

Butter Lettuce Salad

w/ bacon, radish, cherry tomato & buttermilk dressing

SUMMER SEASONAL VEGETABLE SIDES

Mixed Bean Salad

w/ yellow wax beans, green beans, romano beans, tomatoes & dijon creme fraiche dressing

Roasted Broccoli

w/ sweet onions, basil, caper-raisin vinaigrette & fried shallots

Fresh Corn Salad

w/ blistered cherry tomatoes, nectarines, pickled red onion, house mozzarella & nectarine vinaigrette

Potato & Roasted Cauliflower

w/ pickled fresno chilis, castelvetro olives, feta & arugula

Grilled Broccoli

w/ confit garlic, roasted red onion, walnuts & parmesan

Baked Summer Squash Gratin

w/ tomato, mozzarella, parmesan & breadcrumbs

Mixed Cucumbers

w/ celery, fresh cherries, pistachio & red wine vinaigrette

Grilled Corn

w/ cherry tomato & roasted red pepper butter

Green Bean & Yellow Wax Beans

w/ fresh herbs, chopped egg & rosemary dressing

Marinated Tomatoes & Melon

w/ cucumbers, feta, mint & oil-cured chilis

Roasted Squash

w/ blistered cherry tomato, pickled mustard seeds & white balsamic dressing

Honey Roasted Carrots

w/ goat cheese & pistachios

Roasted Zucchini

w/ toasted pepitas & cilantro pesto

Grilled Green Beans

w/ roasted sweet onions, peaches, almonds & whole grain honey mustard

