



BRINDIAMO • CATERING

Catering Grand Affairs Throughout Oregon

BRINDIAMO CATERING—SELECTING A MENU

SELECTING AN ORGANIC, VEGETARIAN OR VEGAN MENU

Although our restaurant, Ristorante Italiano, and our catering kitchen is renown for fine Italian and Pacific Northwest Cuisine, there is no limit to the creativity of our chefs to design a unique menu for your event; we can prepare any kind of specialty or ethnic dish and will customize an organic, vegetarian or vegan menu specifically for you and your guests. Our portable rotisserie has a large capacity for roasting and barbequing succulent organic fed, free range meats. We have the ability to serve from 2 to 2,000 guests.

Our catering staff has the experience and talent to create the perfect organic, vegetarian or vegan menu for your special event. If you want to introduce your guests to a family favorite or an ethnic cuisine that fits your theme, then we look forward to sitting down with you to plan a menu around your personal preferences. The following menus are “Just a Taste” of what we can do to customize an organic, vegetarian or vegan menu:

- ◆ **Breakfast & Brunch**
- ◆ **Lunch**
- ◆ Hors D'Oeuvres
- ◆ **Sit-Down Dinners**
- ◆ **Buffets**
- ◆ Ethnic Feasts
- ◆ Picnics
- ◆ Party Platters
- ◆ Boxed Lunches
- ◆ Salads
- ◆ Side Dishes

NOTE:

If you see something on our regular or organic menu that you would like our Head Chef to create a vegetarian or vegan alternative for, please let us know.



Pricing is dependent on several factors based on your personal preferences: location, size of the party or event, selection of menu, group or individual pricing for sit-down dining or buffet-style meals. We offer a complimentary consultation. Once we know the details, we will quote you a price.

*754 East 13th Avenue Eugene, OR 97541 541.342.6963 Fax: 541.342.1417
email: catering@brindiamo.com website: brindiamo.com & excelsiorinn.com*



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BREAKFAST MENUS—ORGANIC, VEGETARIAN OR VEGAN

Pricing does not include charges for dishware, flatware, linens, additional beverage services (full bar service available), set-up or delivery service, rental or facility fees, staffing, or gratuity. Our catering menus do have minimum order requirements. Menu prices many vary due to fluctuation in market costs. Please refer to "Policies & Fees".

MANICOTTI

Crepes stuffed with Ricotta Cheese, Spinach and sautéed Oregon Forest Mushrooms topped with a Tomato Basil Sauce

TOFU SCRAMBLE

Soft Tofu sautéed with Scallions, Tomatoes and Artichoke Hearts served with roasted Baby Red Potatoes and our homemade Brioche

EGGS BENEDICT FLORENTINE STYLE

Spinach, Tomatoes and a Poached Egg placed atop a lightly toasted English Muffin served with a Orange Hollandaise and roasted Potatoes

STEAK & EGGS

Grilled Painted Hills Beef Medallions, served with Potatoes, English Muffin and Oregon White Truffle Demi Glaze

EXCELSIOR FRENCH TOAST

Homemade Brioche dipped in our sweet Northwest Spiced Batter, cooked until golden brown and served with organic Vermont Maple Syrup

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LUNCH MENUS —ORGANIC, VEGETARIAN OR VEGAN

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ROASTED VEGETABLE NAPOLEON

Interchanged layers of crispy Puff Pastry and Roasted Vegetables lightly drizzled with a Huckleberry Balsamic Reduction

STROZZAPRETI

Rolled Pasta, served in a Tomato, Basil and Goat Cheese Sauce topped with Parmigiano Cheese

LENTIL RAGU

Wild Forest Mushrooms, stewed Tomatoes, Carrots, Onion and Celery tossed with a warm Cumin and Lentil Chutney

STUFFED PORTOBELLO

Roasted Fennel and Yukon Gold Potatoes stuffed in a Portobello Mushroom finished with a melted Three-Cheese Blend and served on a bed of Fresh Greens

EXCELSIOR BURGER

8 oz Painted Hills Beef Patty, served with our homemade Buns and Bistro Fries

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DINNER MENUS —ORGANIC, VEGETARIAN OR VEGAN

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CREPE

Buckwheat Crepe stuffed with sautéed Vegetables
and a Wild Rice Blend served on a Lime Crème Fraiche

PAINTED HILLS FILET

Grilled 8 oz Filet served with Garlic Mashed Potatoes, Seasonal
Vegetables and Rouge River Creamery Blue Cheese

STUFFED PEPPERS

Roasted Peppers stuffed with an assortment of Grains and Rice with
Roasted Corn and served with an Orange and Coquille Indian Cranberries

STEELEHAD

Pan-seared Oregon Steelhead, stuffed with Dungeness Crab, served with
Mashed Potatoes, Seasonal Vegetables and a Vodka Rose Sauce

TEMPURA 3 WAYS

Select Seasonal Vegetables lightly battered and fried, served with Three Sauces:
Soy Mirin & Wasabi, Sambul (Red Chili) & Honey Mustard

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