

PERSIMMON COUNTRY CLUB

EVENT MENUS



**Thank you for your interest in booking
Persimmon Country Club for your special event!**

With breathtaking views of Mt. Hood and the golf course, paired with our well-regarded cuisine and attentive service, our goal is to make your special event truly memorable.

Persimmon's beautiful clubhouse and banquet facilities will accommodate groups up to 200; the perfect setting for birthdays, anniversaries, celebration of life or business meetings.

We look forward to answering any questions or inquiries about event reservations or catering! Please reach out to our Director of Food and Beverage.

500 SE Butler Road, Gresham, OR 97080
503.674.3259

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PERSIMMON
COUNTRY CLUB

Persimmon Facilities

BANQUET HALL

Includes access to an outdoor covered terrace with bistro lighting and a spectacular view of Mt. Hood. Rental is for a minimum of 3-hour time, plus 2-hour pre-event arrival. Accommodate up to 200 guests. Rental of Venue may proceed as late as 12:00am.

Each Section of Banquet Hall: \$750

Full Banquet Hall: \$2,250

THE OVERLOOK LOUNGE

Includes private room with view and fireplace, plus an outdoor deck with view.

Rental is for a minimum of 3-hour time, plus 2-hour pre-event arrival.

Accommodates a maximum of 50 guests.

Game Room is available for \$200 additional

Weekday/Sunday: \$750

Friday/Saturday: \$1,000

CONFERENCE ROOM

Includes private room with view, conference table, 8 chairs, projector screen, and projector.

Rental is for a minimum of 1-hour time, plus 30-minute pre-event arrival. Additional time needed may be added at \$50.00 per hour. Food & Beverage available on request.

Tuesday thru Sunday: \$50/hour


Persimmon Facilities

Venue Amenities

(Applies to Banquet Hall and The Overlook Lounge only)

Room Setup and Breakdown	Select Décor & Centerpieces
AV Equipment	Banquet Tables and Chairs
Standard Linens and Napkin Colors	Stage
Flatware, China, and Glassware	Complimentary Parking

Food & Beverage Minimum



25 or less Guests	\$750
26 - 50 Guests	\$1000
51 - 100 Guests	\$1500
100 or more Guests	\$2000

PLEASE INQUIRE ABOUT SPECIAL DIETARY REQUESTS.

ADDITIONAL SERVICES

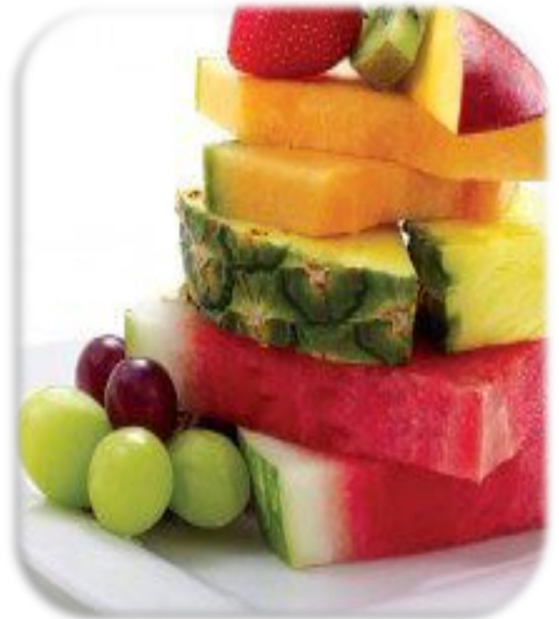
Heater	\$50 each
10' x 20' Tent	\$300 each
20' x 40' Tent	\$1000

BREAKFAST BUFFETS

Priced Per Person

PERSIMMON CONTINENTAL 12

Assorted Muffins & Danishes
 Selection of Chilled Juices
 Seasonal Sliced Fruits



CHEF'S INCLUSIVE 24

Assorted Muffins & Danish
 Seasonal Sliced Fruits
 Selection of Chilled Juices
 Scrambled Eggs
 Applewood Smoked Bacon
 Country Sausage Links
 Skillet Potatoes with Peppers & Onions

TASTY ADDITIONS

Tomato, Bacon, Basil Frittata 7
 Breakfast Burrito 14
 Breakfast Sandwich 12
 French Toast 3
 Pancakes 2
 Yogurt & Granola 7
 Chef Attended Omelet Station 15



MADE TO ORDER OMELETS 25

Includes Skillet Potatoes

Chef Attended Omelet Station

Cage-free eggs cooked in butter, with bacon, sausage, ham, cheddar and Swiss, bell peppers, green and yellow onions, tomato, mushrooms, and sliced olives

Prices subject to change without notice.

LUNCH BUFFET

Priced per person based on highest priced entrée chosen. Minimum 50 guests
Includes bread and butter with Chef's Choice of starch and vegetable

AMAZING ENTREES

SELECT TWO (Additional +\$10)

Chicken Saltimbocca 32

Chicken breast, fresh sage, prosciutto, swiss cheese, San Marzano tomato sauce

Chicken Marsala 30

Pan seared chicken breast, mushrooms, espagnole marsala wine sauce

Slow Roasted Salmon 36

Salmon fillet, celery, onion, bay leaf, apple cider butter sauce

Center Cut Coulotte Sirloin 38

Grilled beef sirloin with a Pinot Noir demi-glace sauce

Pork Picatta 31

Pan seared boneless pork chops, white wine reduction, lemon caper sauce

Vegetarian Lasagna 34

Layered with noodles, onions, squash, bell peppers, mozzarella, ricotta, San Marzano tomato sauce



DELICIOUS SALADS

SELECT TWO (Additional +\$5)

Mixed Green Salad

Spring mix, cucumber, tomato, carrots, pepitas, assorted dressings

Caesar Salad

Romaine, parmesan, homestyle croutons, roman caesar dressing

Potato Salad

Red potato, celery, onion, garlic, relish, honey mustard dressing

Pasta Salad

Elbow macaroni, relish, red pepper, red onion, celery, onion, garlic, tangy mayonnaise dressing

Mediterranean Salad

Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ALA CARTE UPGRADES

Garlic Butter Prawns 5

Pear Apple Crisp 5



SWEET ENDINGS

SELECT ONE (ADDITIONAL \$5)

Chefs Choice Assorted Cookies
Chocolate Fudge Brownies

Prices subject to change without notice.

BBQ BUFFET

Priced per person based on highest priced entrée chosen. Minimum 50 guests

AMAZING ENTREES

SELECT TWO (Additional +\$10)

Hot Dogs or Brats and Burgers 24
Served with appropriate condiments, toppings, rolls, and buns

Grilled Chicken Thighs 20
Brined and basted with house-made BBQ

Baby Back Pork Ribs 24
Spice rubbed and basted with house-made BBQ

Braised Beef Brisket 36
Ale-braised beef basted with house-made BBQ

Pulled Pork 20
Brined and rubbed slow roasted pork shoulder served with house-made BBQ



DELICIOUS SALADS

SELECT TWO (Additional +\$5)

Mixed Green Salad
Spring mix, cucumber, tomato, carrots, pepitas, assorted dressings

Caesar Salad
Romaine, parmesan, homestyle croutons, roman caesar dressing

Potato Salad
Red potato, celery, onion, garlic, relish, honey mustard dressing

Pasta Salad
Elbow macaroni, relish, red pepper, red onion, celery, onion, garlic, tangy mayonnaise dressing

Mediterranean Salad
Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ENTICING ADDITIONS

Baked Pork & Beans 2
Corn on the Cob 5
Cornbread and Butter 2
House-Made Beef Chili 6
Flourless Chocolate Torte 5
Pear Apple Crisp 5



Decadent Desserts

SELECT ONE (Additional +\$5)

Assorted Cookies
Chocolate Fudge Brownies

Prices subject to change without notice.

SPECIALTY BUFFETS

Priced per person. Minimum 50 guests

DELI BUFFET 24

Build Your Own Sandwich

Sliced roast beef, turkey, smoked ham, appropriate toppings, condiments, and assorted breads

Potato Salad or **Cole Slaw**

Caesar Salad or **Garden Salad**

Chef's Choice Assorted Cookies



DELI ADDITIONS

Fresh Baked Croissants 3

Tuna Salad 3

Egg Salad 2



SUPPLEMENTO

Lasagna (Meat or Vegetarian) 4

Shrimp Scampi 5

LITTLE ITALY BUFFET 32

Caprese Skewers

Cherry tomato, fresh mozzarella, basil leaf, balsamic glaze

Traditional Caesar Salad

Romaine, parmesan, sourdough croutons, Roman Caesar dressing

Marinated Mediterranean Salad

Roma tomato, English cucumber, red onion, parsley, oregano, mint, lemon, red wine vinegar

Chicken Fettuccini Alfredo

Grilled chicken breast, fettuccini pasta, garlic parmesan cream sauce, pasley

Italian Sausage and Marinara Penne

Hot Italian sausage links, penne pasta, San Marzano tomato sauce, parmesan, parsley

Garlic Bread

Garlic butter, sourdough baguette, parmesan, fresh Italian herbs

Pear Apple Crisp

Bartlett pear, green apples, lemon, cinnamon, and sweet crumble topping

Prices subject to change without notice.

SPECIALTY BUFFETS

Priced Per Person. Minimum 50 guests



MEXICALI BUFFET 26

Salsa Bar

Jalapeno cheese sauce, guacamole, green & red salsas, sour cream, and tortilla chips

Taco Bar

Flour and corn tortillas, seasoned ground beef, seasoned shredded chicken, tomatoes, lettuce, yellow onion, cheddar cheese, cilantro, and black olives

Refried Beans or Black Beans

Spanish Rice or Mexican Pasta Salad

Fried Churros with chocolate sauce

ALOHA HAWAIIAN BUFFET 33

Kalua Pig

Slow roasted pork rubbed in Chef's special Seasonings and wrapped in banana leaves

Huli Huli Chicken

Rotisserie style chicken thighs brushed with lime juice, honey, soy sauce, brown sugar, and garlic glaze

White Sticky Rice

Steamed sticky rice balls garnished with furikake seasoning

Mixed Spring Greens

Cucumber, tomato, red onion, carrot, pepita, sesame ginger vinaigrette

Tropical Fruit Display (Seasonal)

Pineapple, mango, kiwi, honeydew, cantaloupe, watermelon, and assorted berries

Potato Mac Salad

Macaroni salad mixed with creamy potato salad with hardboiled eggs and green peas

Pineapple Upside Down Cake

Soft and buttery cake topped with pineapple, caramelized brown sugar, and cherries

A LA CARTA ADDITIONS

Steak Fajitas 5

Marinated and grilled skirt steak on top of sauteed bell peppers and onions

Chicken Enchiladas 5

Shredded chicken, pepperjack cheese, corn tortilla, red enchilada sauce

Beyond Taco Beef 3

Seasoned plant-based taco meat



OHANA ADDITIONS

Ahi Poke 8

Raw tuna tossed with red and green onion, soy sauce, sesame oil, and furikake

Vegetable Spring Rolls 3

Cabbage, carrot, onion, mung beans, peas, vermicelli, peanut and sesame oil, sweet chili

HORS D'OEUVRE

ELEGANT BOARDS

Priced per person. Minimum 50 guests

Artisan Cheese Display 10

Imported and domestic cheeses served with assorted crackers and garnished with fresh fruit

Seasonal Fresh Fruit Display 9

Array of sliced fresh seasonal fruits and berries

Willamette Valley Crudité 7

Variety of fresh seasonal vegetables from the Valley served with pesto ranch

Antipasto Display 12

Imported, domestic, and premium meats and cheeses, pickled vegetables, fresh berries

DELICIOUSLY COLD NIBBLES

Priced per 50 pieces

Turkey Pinwheels 200

Sliced turkey, applewood smoked bacon, spinach, sundried tomato, and pesto cream cheese wrapped in a flour tortilla

Bruschetta 180

Roma and sundried tomatoes, confit garlic, feta, balsamic glaze, sourdough crostini

Chilled Prawns 200

Seasoned and boiled shrimp, bloody Mary cocktail sauce, fresh lemon

Caprese Skewers 180

Cherry tomato, fresh mozzarella, basil leaf, balsamic glaze

Smoked Salmon Rilette 300

Smoked salmon belly, caper, dill, tarragon, cream cheese, sourdough crostini, fresh chives

HOT BITES

Priced per 50 pieces

Spanish or Swedish Meatballs 100

Beef and pork meatballs, tomato or creamy mustard sauce, fresh parsley

Cajun Crab Cakes 275

Dungeness crab, red pepper, red onion, Cajun seasoning, lemon garlic aioli

Chicken and Prosciutto Croquets 250

Breaded and lightly fried croquets served in a savory cheese sauce

Grilled Pita Flatbread 300

Pears, gorgonzola, hazelnuts, red onion, arugula, garlic oil, balsamic glaze

Thai Chicken Skewers 250

Marinated and grilled chicken served with a ponzu peanut sauce.

Grilled Steak Skewers 260

Marinated and grilled flank steak, sofrito tomato sauce, smoked paprika, pickled onion

Bacon Wrapped Stuffed Dates 200

Medjool dates, gorgonzola cheese, applewood smoked bacon, balsamic glaze

Santa Fe Eggrolls 125

Grilled chicken, pepperjack, corn, black beans, bell peppers, cilantro, flour tortilla

Mozzarella Arancini 135

Italian carnaroli rice stuffed with mozzarella with San Marzano marinara sauce

Vegetable Spring Rolls 100

Cabbage, carrot, onion, mung beans, peas, vermicelli, peanut and sesame oil, sweet chili

Crab Ragoons 150

Seasoned cream cheese and imitation crab wrapped in wonton with sweet chili sauce

Buffalo Chicken Empanadas 200

Shredded chicken, cream cheese, celery, blue cheese, buffalo sauce, flakey dough

DINNER BUFFET

Priced per person based on highest priced entrée chosen. Minimum 50 guests.
Includes bread and butter with Chef's Choice of starch and vegetable

CHEF'S SELECT ENTREES

SELECT TWO (Additional +\$10)

Chicken Saltimbocca 34
Chicken breast, fresh sage, prosciutto, swiss cheese, San Marzano tomato sauce

Chicken Marsala 32
Pan seared chicken breast, mushrooms, espagnole marsala wine sauce

Slow Roasted Salmon 38
Salmon fillet, celery, onion, bay leaf, apple cider butter sauce

Center Cut Coulotte Sirloin 40
Grilled beef sirloin with a Pinot Noir demi-glace sauce

Pork Picatta 33
Boneless pork chops in a white wine lemon caper sauce



SPECIALTY SALADS

SELECT TWO (Additional +\$5)

Mixed Green Salad
Spring mix, cucumber, tomato, carrots, pepitas, assorted dressings

Caesar Salad
Romaine, parmesan, homestyle croutons, roman caesar dressing

Potato Salad
Red potato, celery, onion, garlic, relish, honey mustard dressing

Pasta Salad
Elbow macaroni, relish, red pepper, red onion, celery, onion, garlic, tangy mayonnaise dressing

Mediterranean Salad
Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ALA CARTE UPGRADES

Garlic Butter Prawns 5
Decadent Carrot Cake w/ Pecans 5
***Carved to order Prime Rib 15**
***Carved to order Honey Ham 7**

*\$50 Chef attendant fee per an hour



SIGNATURE DESSERTS

SELECT ONE (ADDITIONAL +\$5)

Chefs Choice Assorted Cookies
Pear Apple Crisp
Chocolate Fudge Brownies
Flourless Chocolate Torte w/ Hazelnuts

Prices subject to change without notice.

CHEF'S PLATED DINNERS

Priced per person based on highest priced entrée chosen.
Includes bread and butter with Chef's Choice of starch and vegetable

ENTREES

SELECT ONE (Additional +\$5)

Chicken Saltimbocca 32

Chicken breast, fresh sage, prosciutto, swiss cheese, San Marzano tomato sauce

Chicken Marsala 30

Pan seared chicken breast, mushrooms, espagnole marsala wine sauce

Slow Roasted Salmon 36

Salmon fillet, celery, onion, bay leaf, apple cider butter sauce

Center Cut Coulotte Sirloin 38

Grilled beef sirloin with a Pinot Noir demi-glace sauce

Pork Picatta 31

Pan seared boneless pork chops, white wine reduction, lemon caper sauce

Vegetarian Lasagna 34

Layered with noodles, onions, squash, bell peppers, mozzarella, ricotta, San Marzano tomato sauce

Prime Rib 44

Garlic, rosemary, pepper, and salt encrusted; served with creamy horseradish sauce, and Pinot au jus



SPECIALTY SALADS

SELECT ONE (Additional +\$5)

Mixed Green Salad

Spring mix, cucumber, tomato, carrots, pepitas, assorted dressings

Caesar Salad

Romaine, parmesan, homestyle croutons, roman caesar dressing

Potato Salad

Red potato, celery, onion, garlic, relish, honey mustard dressing

Pasta Salad

Elbow macaroni, relish, red pepper, red onion, celery, onion, garlic, tangy mayonnaise dressing

Mediterranean Salad

Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ALA CARTE UPGRADES

Garlic Butter Prawns 5

Decadent Carrot Cake w/ Pecans 5

DECADENT DESSERTS

SELECT ONE (ADDITIONAL +\$5)

Chefs Choice Assorted Cookies

Pear Apple Crisp

Chocolate Fudge Brownies

Flourless Chocolate Torte w/ Hazelnuts

Prices subject to change without notice.

BEVERAGE SERVICE

BAR SET UP FEE \$200

(No-Host Bar will require a Bar Set Up Fee, and a Minimum of \$300)



WINE

- House
- Premium
- Ultra Premium

Please inquire about pricing of each and options available

BEER

- Domestic \$6
- Imported/Microbrew \$8

Please inquire about options available.

LIQUOR

- Well \$8
- Call \$9
- Top Shelf \$10 and up

Please inquire about options available.

SPECIALTY BEVERAGES & BARS

- Margarita Bar \$*
- Bloody Mary Bar \$*
- Mimosa Bar \$*

* Pricing dependent on liquor request.

Champagne Toast \$8 per glass

Sparkling Cider Toast \$4 per glass

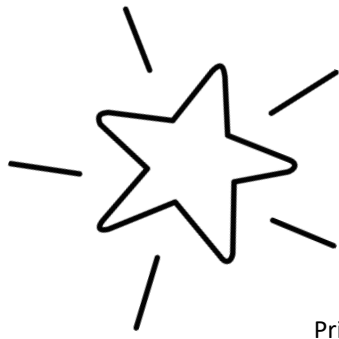
All Bars with Liquor include tonic, soda water, variety of Coca-Cola products, orange juice, and cranberry juice.

HOSTED BAR PACKAGES

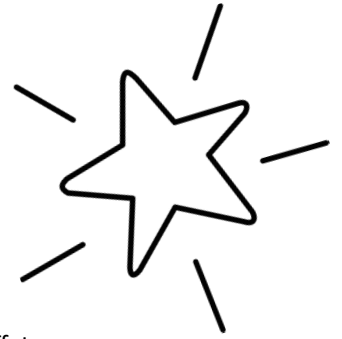
Choice of beer, wine, & liquor

Beer / Wine	\$20 / per person
Beer / Wine / Well	\$25 / per person
Beer / Wine / Call	\$30 / per person
Beer / Wine / Top Shelf	\$35 / per person*

*Rare Liquor selections available to add for an additional fee.



PERSIMMON Children's Menu

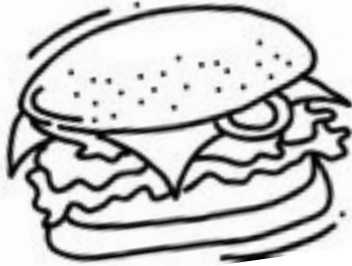


Price per person. Ages 5-12 | Ages 0 to 4 are free to eat off adult buffet

PLATED MEALS

Plain Cheeseburger 14

Served with fries and ketchup



Chicken Strips 15

Served with fries and ketchup

Mini Corndogs 11

Served with fries and ketchup

Grilled Cheese 11

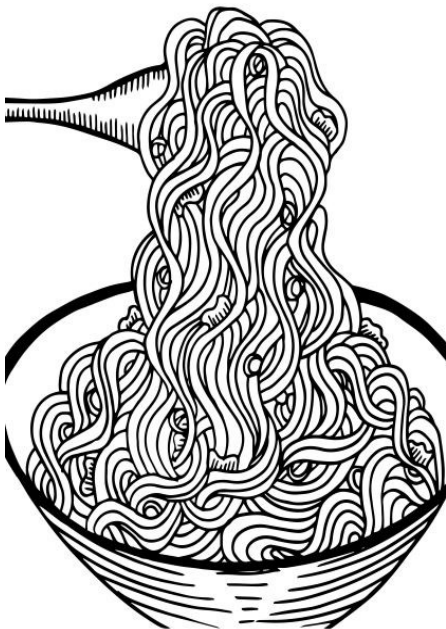
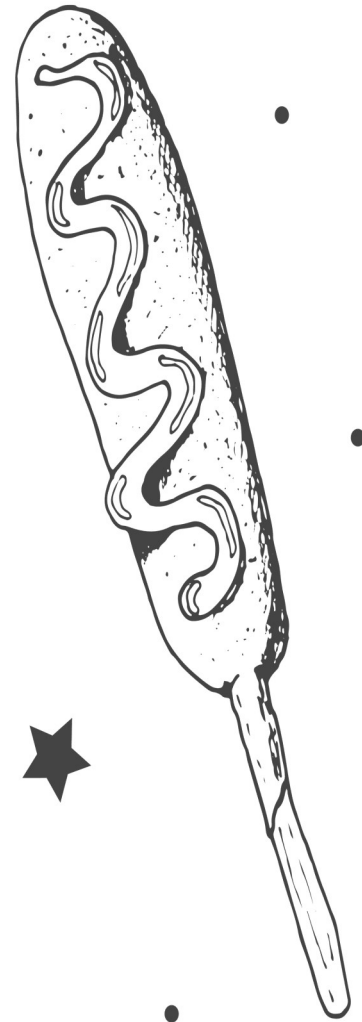
Served with fries and ketchup

Macaroni and Cheese 11

Served with a breadstick

Spaghetti Marinara 15

Served with a breadstick



Prices are subject to change without notice.

DEPOSITS AND POLICIES

A non-refundable deposit is required to reserve your date. All events will require a deposit of the total venue fee. Remaining deposits are paid accordingly and the final balance must be paid no later than the **next business day**, post to event.

All events are required to meet a Food and Beverage Minimum. This minimum does not include a service charge; a **21% Service Charge will be added to all Persimmon Country Club food and beverage items**. Any food purchased outside of Persimmon Country Club must be arranged with our Director of Food and Beverage; additional fees may apply.

Rental is for 3 hours time, plus 2 hours pre-event arrival. If additional time is required, arrangements may be made with the Director of Food and Beverage prior to the event. Additional charges of \$100 per hour will apply if more time is needed for set-up. Additional charges of \$200 per hour will apply for extending time of event, beyond 3 hours, up to midnight.

Final menu selections, room arrangements and other details are due **fourteen (14) days** prior to your event; prices are guaranteed at that time. The total number of guests attending must be confirmed at least **ten (10) business days** prior to your event; the attendance figure provided is not subject to reduction.

Directions

From PDX Airport:

Take Airport Way to I-205 South

From I-205 South, follow the signs to I-84 East (Gresham).

Follow I-84 East directions on this map to get to Persimmon Country Club From

I-84 East:

Take Exit 16 (Wood Village)

Turn right at the end of the exit ramp and follow for 5 miles.

Turn right on Butler Road and travel approximately 3/4 of a mile.

Turn left into Persimmon Country Club parking area.

From I-205:

Take Estacada /Mt. Hood exit at Clackamas.

Turn right onto Highway 212.

Go through Damascus for 1 to 1.5 miles, then turn left onto 242nd Street. Go about 4 miles on 242nd Street and turn left on Butler Road. Follow the signs about 1 mile to the Persimmon Country Club parking area.

CONTACT US:

Office: 503.674.3259

Email: sam@persimmoncountryclub.com