

Screen Door

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

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

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 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