RESTAURANT BUYOUT

MINIMUM SPEND

MONDAY TO THURSDAY \$4000

FRIDAYS & SATURDAYS \$6000

BAR & LOUNGE BUYOUT \$1500

30 SEATED / 40 STANDING

LOUNGE BUYOUT \$750

20 SEATED/30 STANDING

EMAIL US AT
INFO@CHANTRELRESTAURANT.COM
FOR A FREE EVENT QUOTE



ABOUT US

Chantrel is a neighborhood restaurant that specializes in farmed and foraged foods from the Pacific Northwest. We collaborate with local farmers, small businesses, and foragers to create a menu that is delicious, fresh, and distinctively unique.



TO ME, FOOD IS AS MUCH ABOUT THE MOMENT, THE OCCASION, THE LOCATION AND THE COMPANY AS IT IS ABOUT THE TASTE." HESTON BLUMENTHAL

CONTACT US:

971 803 0493 info@chantrelrestaurant.com www.chantrelrestaurant.com 1914 Willamette Falls Drive, West Linn 97068



CATERING MENU

BROWSE OUR
RESTAURANT PARTY
MENUS & OFFSITE
CATERING OPTIONS FOR
ALL THE OCCASIONS



SET MENU A MIN 20 GUESTS / \$70 PER PERSON *

Pork Pate & Pickles Beet & Goat Cheese Salad (V) Baguette Basket

Maitake Risotto* (GF) creamy risotto. pearl onion, carrot, seared maitake, parmesan crisp, marsala reduction

or

Duck Confit (GF) salt cured duck confit, broccoli, sautéed potatoes, duck jus

•••

Raspberry Rosemary Creme Brulée with whipped cream & cookie

or

Chocolate Pot au Creme (GF) with whipped cream & almonds

Our menus can accommodate most dietary requirements with advance notice Ask us for suggested wines pairings Drinks Packages available *20% gratuity added to all menus

DINE IN MENUS

SET MENU B MIN 20 GUESTS / \$80 PER PERSON

Olives & pickled mushrooms Baguette Baskets

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Wild mushroom soup with garlic herb baguette

Of

Pear & Blue Cheese Salad

••

Pasture Raised Braised Lamb braised lamb, caramelized onion, roast tomato, smashed potato, wine tomato jus, beer battered zucchini

Of

Seared Fish (GF) sauteed chanterelles, fingerling potatoes, wine herb jus

•••

Lemon Curd Tart with whipped cream & cookie

or

Candy Cap Pannacotta (GF.N) with toasted almonds & caramel



CATERING

FOR YOUR OFFICE OR HOME

CATERING MENU A

MIN 25 GUESTS / \$25 PER PERSON

Braised Chicken GF Braised Beef GF Potato Gratin GF.V Herbed rice GF.VG



Mixed greens w/ beets & red onion GF.VG Vegan Option Bean & tomato Concasee

CATERING MENU B

MIN 25 GUESTS / \$25 PER PERSON

Choice of 2 pastas

--Penne with Bacon & Olives

-- Penne with Roasted Vegetables V

-- Penne with Pork sausage & red onion

-- Mac & Cheese V

Vegan & GF Option Roasted Vegetables w/ Polenta

Mixed greens with beets & red onion GEVG

Basil Pesto V.GF Shredded Cheese V.GF

Email info@chantrelrestaurant.com to order

48 HOURS NOTICE
5 MILE DELIVERY \$30 · 5+ MILE DELIVERY \$50
ADD ON DISPOSABLE PLATES, CUTLERY
& NAPKINS \$2.50 PER PERSON