

Portland Community College Catering Menu

Welcome to Portland Community College Catering.

We're here to make your event easier, with fresh and flavorful food that works for every occasion.

From small gatherings to large celebrations, we'll help you choose a menu that fits your guests, your budget, and your style.

Our selections include vegetarian, vegan, gluten-free, and dairy-free options so everyone feels included.



catering-group@pcc.edu

(917) 722-4316



Breakfast Buffets

Includes Portland Roasting coffee and chilled water. Decaf and hot tea available on request.

Orders under 12 per selection add \$3 per person.

Vegan and gluten-free pastries available on request.

Fresh Start Breakfast \$7

Mini Breakfast Pastries (V)
Assorted Muffins (V)
Fruit Bowl (VG, GF)

PCC Classic Breakfast \$14

Choice of:

Scrambled Eggs (V, GF)
Tofu Scramble (VG, GF)

Choice of:

Bacon (DF, GF)
Sausage (DF, GF)
Veggie Sausage (VG)

Breakfast Potatoes (VG, GF) Mini Breakfast Pastries (V) Assorted Muffins (V) Fruit Bowl (VG, GF)

Panther Breakfast \$12

Mini Breakfast Pastries (V)
Assorted Muffins (V)
Fruit Bowl (VG, GF)

Choice of:

Scrambled Eggs (V, GF)
Tofu Scramble (VG, GF)
Individual Frittata

Frittata Choices:

Roasted Potato, Sausage, Cheddar (GF)

Spinach, Roasted Tomato, Feta (V, GF)

Smoked Salmon, Cream Cheese, Dill (GF)



PNW Bagel Bar \$17

Toasted Assorted Bagels (VG)

Herb Cream Cheese (V, GF)

Smashed Avocado (VG, GF)

Tomatoes (VG, GF)

Capers (VG, GF)

Pickled Red Onion (VG, GF)

Fruit Bowl (VG, GF)

Optional Add-Ons:

Smoked Salmon +\$2 (DF, GF)

Bacon +\$1.50 (DF, GF)

Sliced Ham +\$1.50 (DF, GF)

Sliced Turkey +\$1.50 (DF, GF)

Hard-Boiled Egg + \$2 (V, DF, GF)

Boursin Spread +\$1.50 (V, GF)

Seasonal Greens +\$1 (VG, GF)

DF Cream Cheese +\$1.50 (VG, GF)

Gluten-Free Bagel +\$2 (V, DF, GF)

Breakfast Sandwich Buffet \$13

Scrambled Eggs (V, GF)

Sliced Cheese (V, GF)

Choose Two Breads:

English Muffins (VG)

Buttermilk Biscuits (V)

Croissants (V)

Bagel (VG)

Choose Two Proteins:

Bacon (DF, GF)

Sausage (DF, GF)

Veggie Sausage (VG)

Roasted Mushroom (VG)

Hot Sauce +\$1

Gluten-Free Bagel +\$2 (V, DF, GF)

Individually Wrapped Breakfast Sandwiches \$12 each

Choice of bread and protein; minimum 6 per selection.

Croissant +\$1 (V)

Gluten-Free Bagel +\$2 (V, DF, GF)



Breakfast Taco Buffet \$13.50

Flour & Corn Tortillas (VG, DF)
Breakfast Potatoes (VG, GF)
Sautéed Peppers and Onions (VG, GF)
Cheddar (V, GF)
Salsa (VG, GF)
Sour Cream (V, GF)
Guacamole (VG, GF)

Choice of:

Scrambled Eggs (V, GF) Tofu Scramble (VG, GF)

Choice of:

Bacon (DF, GF)
Sausage (DF, GF)
Soy Chorizo (VG, GF)

Individually Wrapped Breakfast Burritos \$11 each

Classic:

Egg, Potato, Bacon, Cheddar

Vegetarian:

Egg, Potato, Cheddar

Vegan:

Tofu Scramble, Potato, DF Cheese

Salsa Cups +\$0.50 Gluten-Free Tortilla+ \$2 (GF)

Yogurt & Fruit Bar \$6

Vanilla Greek Yogurt (V, GF)
Honey Granola (V, DF)
Fresh Berries (VG, GF)
Toasted Coconut (VG, GF)
Sunflower Seeds (VG, GF)
Honey (V, DF, GF)
Vanilla Coconut Yogurt +\$1 (VG, GF)
Chia Seeds (VG, GF) +\$1

Dietary Tags: V = Vegetarian | VG = Vegan | GF = Gluten-Free | DF = Dairy-Free All buffets priced per person. Minimum order of 12 per buffet type.



Served Anytime

Individual Vanilla Greek Yogurt \$3 (V, GF)

Individual Vanilla Coconut Yogurt \$4 (VG, GF)

Fruit Bowl (serves 10) \$25 (VG, GF)

Whole Fruit \$1.50 (VG, GF)

Bagels with Cream Cheese \$3 (V)

Assorted Donuts \$2 (V)

Mini Danish \$1.50 (V)

Mini Scones \$1.50 (V)

Mini Muffins \$1.50 (V)

Hard Boiled Eggs \$2 (V, DF, GF)



Boxed Lunches

Includes chips or pretzels, cookie, and choice of bottled water, soda, or sparkling water. Gluten-free bread or wrap on request +\$2. Orders under 5 per selection add \$5 each.

Classic Sandwiches & Wraps \$13.50 each

Served on white, wheat, or herb tortilla

Turkey & Cheddar

Lettuce, Tomato
Served with Mayonnaise and
Mustard on side

Ham & Swiss

Lettuce, Tomato Served with Mayonnaise and Mustard on side

Garden Veggie (VG)

Hummus, Cucumber, Tomato, Lettuce, Avocado, Sprouts

Chicken Caesar

Lettuce, Parmesan, Creamy Caesar Dressing on side

Turkey BLT (DF)

Turkey, Bacon, Lettuce, Tomato Served with Mayonnaise on side



Boxed Lunches

Includes chips or pretzels, cookie, and choice of bottled water, soda, or sparkling water. Gluten-free bread or wrap on request +\$2. Orders under 5 per selection add \$5 each.

Signature Sandwiches & Wraps \$14.50 each

Served on ciabatta, croissant, or herb tortilla

Chicken Pesto

Roasted Chicken, Basil Pesto, Lettuce, Tomato

Roast Beef & Boursin

Lettuce, Tomato
Served with Mayonnaise and
Mustard on side

Roasted Veggie

Roasted Seasonal Vegetables, Red Onion, Lettuce, Marinated Tomato

Southwest Veggie Wrap

Black Beans, Corn, Roasted
Peppers, Avocado, Lettuce,
Avocado-Lime Vinaigrette on side
Add Grilled Chicken +\$2



Boxed Lunches

Includes cookie and choice of bottled water, soda, or sparkling water.

Orders under 5 per selection add \$5 each.

Mediterranean Mezze Box \$16 each

Choose One Protein:

Lemon-Oregano Roasted Chicken (DF, GF)
Crispy Chickpea Falafel (VG, GF)

Includes:

Mixed Greens with Cucumber, Tomato, Onion (VG, GF)

Hummus (VG, GF)

Herbed Tahini (VG, GF)

Spiced Pita Wedges (VG)

Optional Add-Ons:

Gluten-Free Pita +\$2 (VG, GF)
Tzatziki +\$1.50 (V, GF)
Feta +\$1 (V, GF)



Salad Boxes

Includes whole fruit, cookie, and choice of bottled water, soda, or sparkling water.

Orders under 5 per selection add \$5 each.

Classic Salads \$13.50 each

Add Protein: Tofu or Grilled Chicken +\$2, Shrimp +\$3, Salmon +\$4

Garden Green Salad

Spring Mix, Cucumber, Tomato, Shredded Carrot

Choice of:

Balsamic Dressing (V, GF)
Ranch Dressing (V, GF)

Caesar Salad

Romaine, Croutons, Parmesan, Creamy Caesar Dressing



Salad Boxes

Includes whole fruit, cookie, and choice of bottled water, soda, or sparkling water.

Orders under 5 per selection add \$5 each.

Signature Salads \$15 each

Add Protein: Tofu or Grilled Chicken +\$2, Shrimp +\$3, Salmon +\$4

Mediterranean Market Salad (VG, GF)

Romaine, Cucumber, Roasted Tomato, Kalamata Olives, Pickled Red Onion, Herbed Chickpeas, Lemon-Oregano Vinaigrette

Green Goddess Grain Bowl (VG, GF)

Baby Greens, Quinoa, Snap Peas, Avocado, Radish, Scallion, Herb Tahini-Goddess Dressing

Zesty Crunch Salad (VG, GF)

Romaine, Shredded Cabbage, Herbed Black Beans, Roasted Corn, Pickled Red Onion, Toasted Pepitas, Avocado-Lime Vinaigrette

Peanut Noodle Salad (VG, GF)

Rice Noodles, Cabbage, Carrot, Cilantro, Cucumber, Scallion, Sesame-Peanut Dressing



Buffet Meals

Includes bottled water, sparkling water, iced tea, lemonade, or soda.

Orders under 12 per selection add \$3 per person.

Double protein +\$4 per person. Premium protein charges apply.

Taqueria Bar \$17.50

Choose One Tortilla:

Corn Tortillas (VG, GF)
Flour Tortillas (VG)
Large Burrito Tortillas (VG)

Choose Two Proteins:

Grilled Lime-Garlic Chicken (DF, GF)
Pork Carnitas (DF, GF)
Mushrooms & Sweet Potato (VG, GF)
Cilantro-Lime Shrimp +\$3 (DF, GF)
Marinated Flank Steak +\$4 (DF, GF)

Toppings & Sides:

Cilantro Rice (VG, GF)
Cumin Black Beans (VG, GF)
Roasted Peppers & Onions (VG, GF)
Shredded Lettuce (VG, GF)
Pickled Red Onion (VG, GF)
Salsa Verde & Salsa Roja (VG, GF)
Cilantro Lime Cream (V, GF)
Shredded Cheese (V, GF)

Optional Add-Ons:

Guacamole +\$1.50 (VG, GF)
Tortilla Chips +\$1.25 (VG, GF)

Pre-Rolled Burritos \$14.50 each

Includes rice, beans, cheese, protein, and salsa on the side

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Mediterranean Mezze Table \$17.50

Choose Two Proteins:

Lemon-Oregano Chicken (DF, GF)
Crispy Chickpea Falafel (VG, GF)
Spiced Tofu (VG, GF)
Roasted Garlic Shrimp +\$3 (DF, GF)
Harissa Salmon +\$4 (DF, GF)

Choose One Grain:

Couscous with Olive Oil & Herbs (VG)
Turmeric Rice with Parsley (VG, GF)
Herb Quinoa (VG, GF)

Includes:

Roasted Vegetables (VG, GF)
Mixed Greens (VG, GF)
Cucumber (VG, GF)
Tomato (VG, GF)
Red Onion (VG, GF)
Spiced Pita Wedges (VG)
Hummus (VG, GF)
Herbed Tahini Sauce (VG, GF)
Tzatziki (V, GF)

Optional Add-Ons:

Gluten-Free Pita +\$2 (VG, GF) Feta Crumbles +\$1 (V, GF) Harissa Yogurt +\$1.50 (V, GF)



Build-Your-Own-Bowl \$17.50

Choose Two Bases:

Quinoa (VG, GF)
Couscous with Herbs (VG)
Brown Rice (VG, GF)
Baby Greens (VG, GF)
Shredded Cabbage (VG, GF)

Choose Two Dressings:

Tahini Green Goddess (VG, GF)
Avocado-Lime Vinaigrette (VG, GF)
Sesame-Peanut Sauce (VG, GF)

Includes:

Seasonal Roasted &
Raw Vegetables (VG, GF)
Pickled Red Onion (VG, GF)
Roasted Chickpeas (VG, GF)
Herbed Black Beans (VG, GF)
Marinated Tomatoes (VG, GF)
Spiced Sunflower Seeds (VG, GF)
Toasted Pumpkin Seeds (VG, GF)

Optional Add-Ons:

Lemon-Herb Chicken +\$2 (DF, GF)
Seasoned Tofu +\$2 (VG, GF)
Roasted Salmon +\$4 (DF, GF)
Boiled Egg +\$4 (V, DF, GF)
Chili-Lime Shrimp +\$3 (DF, GF)
Priced per person



Global Kitchen Bar \$17.50

Choose Two Proteins:

Teriyaki Chicken (DF)
Korean BBQ Beef (DF, GF)
Moroccan-Spiced Chicken (DF, GF)
Coconut-Curry Tofu (VG, GF)
Garlic-Ginger Salmon +\$2 (DF, GF)
Chili-Lime Shrimp +\$3 (DF, GF)

Choose Two Sides:

White Rice (VG, GF)
Coconut Rice (VG, GF)
Brown Rice (VG, GF)
Roasted Sweet Potatoes (VG, GF)
Stir-Fried Vegetables (VG, GF)
Shredded Cabbage (VG, GF)
Kimchi Slaw (VG, GF)
Sesame-Roasted Broccoli (VG, GF)
Edamame Cucumber Salad (VG, GF)

Choose Two Sauces:

Soy-Sesame (VG, GF)
Spicy Mayonnaise (V, DF, GF)
Cilantro-Lime Cream (V, GF)
Lemon-Tahini (VG, GF)
Sesame-Peanut Sauce (VG, GF)



Poke Bar \$18.50

All components served cold

Choose One Base:

White Rice (VG, GF)
Brown Rice (VG, GF)

Includes:

Shredded Carrot (VG, GF)
Edamame (VG, GF)
Cucumber (VG, GF)
Pickled Ginger (VG, GF)
Scallion (VG, GF)
Sesame Seeds (VG, GF)

Choose Two Proteins:

Marinated Tuna (DF, GF)
Sesame Tofu (VG, GF)
Teriyaki Chicken (DF)
Roasted Salmon +\$4 (DF, GF)
Sautéed Shrimp +\$3 (DF, GF)

Sauces:

Soy-Sesame (VG, GF) Spicy Mayonnaise (V, DF, GF)

Optional Add-Ons:

Avocado +\$1.50 (VG, GF)

Diced Mango +\$1 (VG, GF)

Vegan Spicy Mayonnaise +\$1 (VG, GF)



Build-Your-Own Sandwich Bar \$16

Gluten-free bread available on request +\$2

Choose Two Breads:

White

Wheat

Ciabatta

Brioche Buns

Slider Buns

Choose Two Proteins:

Sliced Turkey Breast (DF, GF)

Chicken Salad (DF, GF)

Roasted Veggies (VG, GF)

Sliced Ham (DF, GF)

Roast Beef (DF, GF)

Tuna Salad (DF, GF)

Egg Salad (V, DF, GF)

Add a third protein +\$3 per person

Choose Two Condiments:

Plain Mayonnaise (V, DF, GF)

Vegan Mayonnaise (VG, GF)

Garlic Aioli (V, DF, GF)

Dijon Mustard (VG, GF)

Pesto Mayo (V, GF)

Hummus (VG, GF)

Herbed Tahini (VG, GF)

Choose Two Sides:

Kettle Chips

Pretzel Twists

Pasta Salad

Green Salad

Includes:

Lettuce

Tomato

Red Onion (Fresh or Pickled)

Pickles available on request



Backyard BBQ \$16.50

Gluten-free buns available on request +\$2

Choose Two Proteins:

Hamburger Patty (DF, GF)
Grilled Chicken Breast (DF, GF)
Vegan Burger Patty (VG, GF)

Buns

Includes:

Lettuce

Tomato

Onion

Pickles

Sliced Cheese

Ketchup

Mustard

Mayonnaise

Choose Two Sides:

Kettle Chips

Pretzel Twists

Pasta Salad

Creamy Coleslaw (V, DF, GF)

Potato Salad (V, DF, GF)

Green Salad +\$1.50 (VG, GF)

Baked Beans +\$1.50 (VG, GF)



Pizza \$21 each

16" pizza, cut into 12 slices

Includes:

Classic Cheese Pizza with Traditional Red Sauce

Add Toppings:

Meats +\$2.50 each

Pepperoni, Sausage, Bacon, Canadian Bacon, Grilled Chicken, Ground Beef, Vegan Chorizo, Vegan Pepperoni, Vegan Sausage

Veggies & Other +\$1.25 each

Mushrooms, Black Olives, Pineapple, Bell Pepper, Red Onion, Tomato, Spinach, Roasted Marinated Tomato, Scallion, Jalapeños, Basil, Caramelized Onion, Feta

Sauce Options:

Traditional Red, BBQ, Ranch, Pesto, Alfredo, Buffalo Sauce, Olive Oil and Garlic, Chipotle Ranch

Customizations:

Substitute Vegan Cheese +\$2 Substitute Gluten-Free Crust +\$4

Dietary Tags: V = Vegetarian | VG = Vegan | GF = Gluten-Free | DF = Dairy-Free Pizzas priced individually. Minimum of 2 per order; serves 3-4 guests per pizza.



Available in Small (~10), Medium (~20), and Large (~30)

Seasonal Fruit Board

An arrangement of seasonal fruit. May include melon, pineapple, grapes, citrus, berries, kiwi, and stone fruit.

Small \$30 - Medium \$45 - Large \$60

Savory Brunch Board

Mini quiche, muffins, hard-boiled eggs, and seasonal fruit.

Small \$40 · Medium \$55 · Large \$75

Cheese Board

Curated cheeses with fresh and dried fruit, spiced nuts, olives, and crackers or sliced baguette.

Add fig jam or local honey +\$4

Small \$55 · Medium \$85 · Large \$110

Charcuterie Add-On

Add sliced cured meats and mustard to any cheese board.

+ \$10 small - \$15 medium - \$20 large

Snack Grazer

Pretzel twists, popcorn, trail mix, dark chocolate chips, roasted chickpeas, dried fruit.

Small \$30 - Medium \$45 - Large \$60

Dietary Tags: V = Vegetarian | VG = Vegan | GF = Gluten-Free | DF = Dairy-Free



Available in Small (~10), Medium (~20), and Large (~30)

Garden Grazing Board

Raw, roasted, and blanched vegetables served with spiced pita and your choice of dip.

Choose one dip:

Classic Hummus (VG, GF)
Roasted Red Pepper Hummus (VG, GF)
Ranch (V, GF)
Herbed Tahini (VG, GF)
Tzatziki (V, GF)
Guacamole (VG, GF)

Optional Add-Ons:

Gluten-Free Pita +\$2 (VG, GF)
Add additional dip +\$5

Small \$35 - Medium \$55 - Large \$70



Served grazing-style or passed on request

Cold Bites

Buffalo Deviled Eggs (V, GF) \$2.75

Buffalo Sauce, Bleu Cheese, Celery

Smoked Salmon Deviled Eggs (GF) \$3

Smoked Salmon, Everything Bagel Seasoning, Chives

Caprese Skewers (V, GF) \$2.75

Tomato, Mozzarella, Basil, Balsamic

Watermelon & Feta Picks (V, GF) \$2.75

Poke Cups (DF, GF) \$4

Marinated Tuna or Sesame Tofu, Cucumber, Edamame, Scallion, Sesame Seeds

Elote Cups (V, GF) \$3

Sweet Corn, Lime Cream, Tajín

Curry Chicken Salad Cups (GF) \$3

Greek Salad Skewers (V, GF) \$3

Cucumber, Tomato, Olive, Feta, Oregano Vinaigrette



Served grazing-style or passed on request

Warm Bites

Polenta Cakes (VG, GF) \$2.50

Romesco, Roasted Veggies, Herbs

Beef Empanadas \$2

Chimichuri

Meatballs \$1.50

Seasonal Gastrique

Crispy Sesame Shrimp (DF, GF) \$3

Coconut-Lime Curry, Cilantro

Mini Grilled Cheese (V) \$2

Tomato Jam

Bacon Dates (DF, GF) \$2.50

Fried Smoked Gouda Mac & Cheese Bites (V) \$1.25

Mushroom Tartlets (V) \$2.75

Korean Beef Spring Rolls (DF) \$1.75

Vegan Spring Rolls (VG) \$1.50

Falafel Bites (VG, GF) \$1.25

Herb Tahini

Chicken (DF), Pork (DF), or Veggie (VG) Potstickers \$1.50

Soy-Sesame Sauce



Desserts & Sweet Bites

Assorted Cookies

Small \$1.50 · Large \$3

Chocolate Chip, Snickerdoodle, M&M, Oatmeal Raisin, Sugar, Peanut Butter, Double Chocolate, White Chocolate Macadamia

Vegan or Gluten-Free Cookies \$2

Vegan: Oatmeal Coconut or Chocolate Chip

Gluten-Free: Chocolate Chip

Lemon Bars \$2.50

Brownies \$2.50

Chocolate Hazelnut Squares \$2.50

Mini Cheesecake Bites \$1.25

Berry, Vanilla, Chocolate

Assorted Tea Breads \$3.25

Gluten-free available on request

Assorted Macarons \$1.50

Cupcakes

Mini \$2 - Regular \$3.25

Choice of chocolate or vanilla cake with chocolate or vanilla icing



Beverages

Cups included with all beverages.

Pitchers serve approximately 8. Gallons serve approximately 16.

Portland Roasting Coffee

Regular or Decaffeinated

Airpot, serves 8 \$17 Urn, serves 16 \$28

Includes creamers, sweeteners, and stirrers

Hot Tea \$2.50 per bag

Assorted herbal and black teas

Includes hot water, sweeteners, and stirrers

Lemonade

\$7 pitcher \$13 gallon

Unsweetened Iced Tea

\$7 pitcher \$13 gallon

Orange Juice

\$16 pitcher \$30 gallon

Fruit-Infused Water

\$7 pitcher \$13 gallon

Ice Water

\$5 pitcher \$9 gallon

Ice water included with full-service catering



Beverages

Individual Beverages

Bottled Water \$1.50

Assorted Canned Sodas \$1.75

Flavored Sparkling Water \$1.75

Bottled Gold Peak Tea \$3

Minute Maid Juice \$3

Ginger Lemon or Raspberry Kombucha \$4.50



PCC Student Club Menu

For recognized student clubs using student activity funds only

Snacks & Treats

Whole Fruit \$1

Cookie Tray (24, chef's choice) \$25

Assorted Chips \$1

Brownies \$2 each

Mini Muffins \$1.25 each

Snack Grazer Tray

Pretzels, trail mix, dried fruit

Medium \$30 - Large \$45

Cold Beverages

Bottled Water \$1

Canned Soda \$1.25

Gallon Lemonade or Iced Tea \$11

Simple Meals

Cheese Pizza (16") \$21

Add additional toppings +\$2 each

Sandwich Bag Lunch \$9

Turkey & Cheese Sandwich or Hummus Veggie Wrap, with chips & cookie

Hummus & Veggie Snack Box \$6

Hummus, pita, cucumber, tomato, carrots (VG)

Breakfast Burrito \$9

Classic: Egg, Potato, Bacon, Cheddar

Vegetarian: Egg, Potato, Cheddar

Vegan: Tofu Scramble, Potato, DF Cheese

Dietary Tags: V = Vegetarian | VG = Vegan | GF = Gluten-Free | DF = Dairy-Free Plates and utensils provided; linens not included. Pick-up only. Some items may be packaged in compostable containers for ease of distribution.