

PARAGON

Restaurant & Bar

Paragon Restaurant in Portland is the ideal venue for private parties, receptions, weddings, corporate and convention groups and celebrations. Located in the heart of the Pearl District, Paragon is surrounded by a variety of eclectic art galleries and chic fashion retail shops.

We offer two beautiful event spaces- our intimate Banquet Room and our semi-private Upper Dining Room. For larger parties we offer a full restaurant buy-out.

We offer a full bar with classic cocktails, specialty drinks, local, regional wines and an eclectic list of artisanal, craft beers.

To Book an Event, Contact:

Andre'a Delyria

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BANQUET ROOM CAPACITY: SIT-DOWN 20 | RECEPTION 20

The Banquet Room is our smaller private space that is located adjacent to the general dining area of the restaurant, separated by a sliding door with windows. The space can accommodate up to 18 to 20 guests at one long table, and up to 12 to 15 guests for a seated presentation with an Audio Visual presentation. There are curtains if you wish to have complete privacy.



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UPPER DINING ROOM CAPACITY: SIT-DOWN 30 | RECEPTION 30

The Upper Dining Room is our semi-private space that is sub-divided by large heavy curtains. This great space combines the intimacy of a small room with the energy of the restaurant. You can combine the Upper Dining Room with the Banquet Room by simply opening the sliding door of windows, and the combined space would be able to accommodate up to 50 guests for a seated dinner and up to 50 guests for a standing cocktail reception.



FULL RESTAURANT BUY-OUT: CAPACITY: SIT-DOWN 140 | RECEPTION 160

A full restaurant buy-out can accommodate 140-160 people and offers the unique opportunity of having your very own restaurant for an entire event. This option is perfect for large corporate holiday parties, weddings, or grand celebrations. We can set up different stations in each unique area of the restaurant, as well as a dance floor with live music or DJ.

P A R A G O N

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HORS D'OEUVRES

A perfect way to begin your evening, or mix and match a variety of hors d'oeuvres for a cocktail party or standing reception.

Items Priced Per Dozen

2 dozen minimum per item type

- Caramelized Onion, Roasted Garlic, Gorgonzola Crostini \$24
- Crostini, Caramelized Apple, Smoked Blue, Tarragon \$24
- Crostini, Cambozola, Roasted Garlic, Tomato Jam \$24
- Roasted Red Potatoes With Blue Cheese Mousse & Chive \$24
- Endive Cups with Blue Cheese Mousse & Apple Slaw \$28
- Mini Grilled Cheese & Tomato Soup \$28
- Thai Peanut Chicken Skewers \$30
- Beef Chimichurri Skewers \$30
- Bourbon Cured Salmon On Cucumber \$30
- Kettle Chips With Steak, Bacon Marmalade & Horseradish \$30
- Ancho Chili Braised Chicken Street Taco \$38
- Pulled Pork Sliders With Jamaican Jerk Slaw \$36
- Mini Dungeness Crab Cakes With Fresh Tartare \$70

PLATTER MENU

Artisan Cheese Board

Accompanied By Marinated Olives & Crostini
Small (10-20 people) \$40 Medium (25-40 people) \$80
Large (50-70 people) \$120

Charcuterie Board

Accompanied By Stone Ground Mustard,
House Made Pickled Vegetables & Capers
Small (10-20 people) \$45 Medium (20-35 people) \$90
Large (40-60 people) \$135

Side Of House-Smoked Salmon, Capers, Crostini
\$150 Per Side
(Serves 20 - 25 People)

Black Eyed Pea Hummus, Toasted Bread
\$4 Per Person - minimum order of 10 people

Mediterranean Platter

Black Eyed Pea Hummus, Quinoa Tabouleh,
Black Eyed Pea Salad, Gluten Free Flatbread
Serves 20-40 people \$80

(menu subject to change)

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DESSERT BITES

2 dozen minimum order per flavor

\$36 per dozen

Oatmeal Jam Streusel Bars

Lemon Meringue Pie Shooters

Salted Caramel Brownies

Shotglass Semifreddo

Pumpkin Whoopie Pie

Banana Dumpling

MINI CUPCAKES

Carrot Cake, Cream Cheese Frosting

Tiramisu, Mascarpone Frosting

Pumpkin, Buttermilk Frosting

Chocolate, Peanut Butter Frosting

(menu subject to change)

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LUNCH MENU

Price Includes Artisan Bread, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select One)

Tomato Soup

Field Greens, Local Honey Vinaigrette

Bibb Wedge, House Smoked Bacon, Fried Shallots, Tomatoes, Blue Cheese Dressing

Shaved Kale & Cabbage Salad, Pickled Vegetables, Avocado Tahini Dressing

Romaine Caesar Salad, Croutons, Parmesan Cheese

SECOND COURSE

(Select two - guest picks one)

Cobb Salad, Grilled Chicken Breast, Avocado, House Smoked Bacon, Tomato, Egg, Blue Cheese, Local Honey Vinaigrette

Chinook Salmon, Roasted Beets, Shaved Fennel, Horseradish Cream, Sherry Vinaigrette

Smoked Chicken Breast, Roasted Fingerling Potatoes, Kale, Salsa Verde

Warm Quinoa Salad, Roasted Seasonal Vegetables, Sherry Vinaigrette, Smoked Tomato Sauce

DESSERT COURSE

(Select one)

Bread Pudding, Warm Banana Bourbon Caramel, Toasted Pecans

Chocolate Delice, Almond Cake, Chocolate Cream, Coffee Caramel, Chantilly Cream, Cocoa Nibs

Deep Fried Vanilla Bean Cheesecake, Flour Tortilla, Apple Cider Reduction, Pomegranate Gel, Apple Compote

\$41 per person

\$36 per person without dessert course

(menu subject to change)

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DINNER MENU OPTION 1

Price Includes Artisan Bread, Salad, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select One)

Tomato Soup

Local Field Greens, Local Honey Vinaigrette

Bibb Wedge, House Smoked Bacon, Fried Shallots, Tomatoes, Blue Cheese Dressing

Shaved Kale & Cabbage Salad, Pickled Vegetables, Avocado Tahini Dressing

Romaine Caesar Salad, Croutons, Parmesan Cheese

SECOND COURSE

(Select two - guest picks one)

Short Rib Pot Roast, Sour Cream & Roasted Garlic Mashed Potatoes,
Root Vegetables, Braising Jus

Jerk Chicken, Coconut Mango Rice, Spicy Red Beans, Criolla Sauce

Chinook Salmon, Braised Endive, Pickled Beets, Wild Mushrooms, Celery Root Puree

Bistro Steak, Fingerling Bacon Potato Hash, Wild Mushroom Pan Jus

Warm Quinoa Salad, Roasted Seasonal Vegetables, Sherry Vinaigrette,
Smoked Tomato Sauce

DESSERT COURSE

(choose one)

Bread Pudding, Warm Banana Bourbon Caramel, Toasted Pecans

Chocolate Delice, Almond Cake, Chocolate Cream, Coffee Caramel,
Chantilly Cream, Cocoa Nibs

Deep Fried Vanilla Bean Cheesecake, Flour Tortilla, Apple Cider Reduction,
Pomegranate Gel, Apple Compote

\$48 Per Person

(menu subject to change)

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DINNER MENU OPTION 2

Price Includes Artisan Bread, Salad, Dessert & Portland Roasting Drip Coffee Service

FIRST COURSE

(Select two - guest picks one)

Tomato Soup

Local Field Greens, Local Honey Vinaigrette

Bibb Wedge, House Smoked Bacon, Fried Shallots, Tomatoes, Blue Cheese Dressing

Shaved Kale & Cabbage Salad, Pickled Vegetables, Avocado Tahini Dressing

Romaine Caesar Salad, Croutons, Parmesan Cheese

SECOND COURSE

(Select three - guest picks one)

Short Rib Pot Roast, Sour Cream & Roasted Garlic Mashed Potatoes,
Root Vegetables, Braising Jus

Jerk Chicken, Coconut Mango Rice, Spicy Red Beans, Criolla Sauce

Chinook Salmon, Braised Endive, Pickled Beets, Wild Mushrooms, Celery Root Puree

Bistro Steak, Fingerling Potato Bacon Hash, Wild Mushroom Pan Jus

Warm Quinoa Salad, Roasted Seasonal Vegetables, Sherry Vinaigrette,
Smoked Tomato Sauce

DESSERT COURSE

(Select two - guest picks one)

Bread Pudding, Warm Banana Bourbon Caramel, Toasted Pecans

Chocolate Delice, Almond Cake, Chocolate Cream, Coffee Caramel,
Chantilly Cream, Cocoa Nibs

Deep Fried Vanilla Bean Cheesecake, Flour Tortilla, Apple Cider Reduction,
Pomegranate Gel, Apple Compote

\$55 per person

*menu subject to change