

BERGERAC

FRENCH COMFORT FOOD



CATERING & PRIVATE EVENTS

ABOUT US

Bergerac has been proudly serving the Portland area and beyond since 2015. Since then, our mission has been to provide high-quality delicious French food for all those that wish to combine fun and enjoyable ambiance with skillful cooking into one extraordinary dining experience.

Owned and operated by French British couple

Joris and Gisella Barbaray who have been in the hospitality industry for over 20 years.

Bergerac hosts monthly seasonal themed Event dinners and has catered numerous events from wedding rehearsal dinners, graduation and birthday parties, catering at local wineries member parties & more.

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

HESTON BLUMENTHAL

503 777 6399

gisella@bergeracpdx.com

www.bergeracpdx.com

5520 SE Woodstock Blvd

Portland OR 97206

DINE IN PARTY MENUS

EXAMPLE MENU A

MIN 10 GUESTS / \$68 PER PERSON *

Bergerac Pâte Plate
Seasonal House Salad (V)
Baguette Basket
...

Lamb Navarin* (GF)
Braised lamb, seasonal vegetables,
smashed potatoes, tomato white wine jus
or

Duck Parmentier (GF)
shredded duck confit, caramelized onions, honey carrots,
confit'd garlic sauteed potatoes, duck jus
...

Vanilla Creme Brulee
with poached berries & cookie
or

Chocolate Pot au Creme
with whipped cream, berry coulis, cookie & almonds

EXAMPLE MENU B

MIN 20 GUESTS / \$80 PER PERSON

Mixed Olives, House Pickles (GF.VG) & Baguette Baskets
...

Mushroom Toast (V)
with toasted baguette & mixed greens
Escargot 2 per guest
...

Beef Bourguignon (GF)
Braised beef cheeks, rich red wine jus,
pickled onions, potatoes, celery, crispy carrots
or

Fish of the Day (F.M)
Seared fish of the day, bistro rice, mushrooms
green onions, tomatoes, clams, saffron veloute
...

Lemon Posset
lemon cream, graham cracker crumb & poached berries
or

Glacé Maison
housemade ice cream, graham cracker crumb, whipped cream, salted caramel

RESTAURANT BUYOUT

Weekdays

Min spend \$2000

Friday & Saturday

Min spend \$3000

+ 20% service charge

Large party reservations are welcome. When the restaurant remains open to other guests, there is no buyout fee.

Email us at gisella@bergeracpdx.com for your free quote.



Private Buyouts for Birthdays, Wedding Rehearsals,
Festive Parties, Corporate Events & More for up to 36 guests

Our menus can accommodate most dietary requirements
Ask us for suggested wines pairings
Drinks Packages available

HOT CATERING

FOR YOUR OFFICE OR HOME
\$ PER PERSON / MIN 10 GUESTS

CLASSIC

\$27 PER PERSON

Choose one:

Braised Chicken GF

Braised Brisket GF

Choose one:

Cheesy Mashed Potato GF.V

Herbed rice GF.VG

Herbed baby potatoes GF.VG

Served with:

Mixed greens, beets & onion GF.VG

Vegan Option Bean & tomato Concasée

CLASSIC PLUS

\$52 PER PERSON

Choose one:

Coq au Vin GF

Braised Brisket GF

Choose one:

Potato Gratin GF.V

Herbed rice GF.VG

Herbed Baby Potatoes GF.VG

Served with:

Mixed greens, beets & onion GF.VG

Vegan Option Bean & tomato Concasée

DUCK CONFIT

\$52 PER PERSON

Duck Confit GF.DF

Sauteed Green beans GF

Potato Gratin GF.V

Mixed greens, beets & onion GF.VG

Red Onion Jam

Dijon Mustard

Vegan Option Maitake Mushroom

CASSOULET

\$52 PER PERSON

Duck Confit, Sausage & Pork Belly

Garlic herb & bacon white beans

Mixed greens, beets & onion GF.VG

Dijon Mustard

Breadcrumbs

4 days Minimum Notice

5 mile delivery \$40 – 5 Miles + Delivery \$60+

Disposable plates, cutlery & napkin \$3 per person

To order Email Info@bergeracpdx.com

SIGNATURE QUICHES & PIES

EACH QUICHE OR PIE SERVES 4-6 GUESTS



Garlic herb mushroom V \$30

Goat cheese & tomato V \$30

Smoked bacon \$30

Ham & mushroom M \$30

Caramelized onion & tomato V \$30

Spinach & goats cheese V \$34

Broccoli & blue cheese V \$34

Salmon dill & sour cream F \$34

Beef & Onion Pie \$35

SALADS AND SIDES

SMALL 10 PPL • MEDIUM 20 PPL • LARGE 30 PPL

Three bean, pepper, red onion VG.GF *Sm \$40 • Md \$80 • Lg \$120*

Potato, celery, onion, parsley, mayo V.GF *Sm \$40 • Md \$80 • Lg \$120*

Red cabbage, honey, cranberry, dill V.GF.DF *Sm \$40 • Md \$80 • Lg \$120*

Grated carrot, walnut, raisin VG.GF *Sm \$40 • Md \$80 • Lg \$120*

Cauliflower, grape, red onion VG.GF *Sm \$40 • Md \$80 • Lg \$120*

Potato Gratin V.GF *Sm \$40 • Md \$80 • Lg \$120*

Garlic herb sauteed green beans V.GF *Sm \$40 • Md \$80 • Lg \$120*

SHARING PLATTERS

SMALL 10 PPL • MEDIUM 20 PPL • LARGE 30 PPL

Charcuterie, Platter *Sm \$120 • Md \$240 • Lg \$360*

housemade pork pâté, onion jam, house pickles, olives, French baguette

Crudite Platter *Sm \$70 • Md \$140 • Lg \$210*

with vegetables, crostini, houmous & blue cheese dip



FRENCH BAGUETTE SANDWICHES

YOUR PICK OF 3 FILLINGS BELOW / SLICED IN HALF

SMALL 10 PPL • MEDIUM 20 PPL • LARGE 30 PPL

\$160

\$320

\$480

**** ALL SANDWICHES COME WITH OUR HOUSEMADE PICKLED CABBAGE SLAW ****

Brie and cooked ham, herb mayo

Italian salami, mayo, house pickles

Chicken, curry mayo, mango chutney, raisins, almonds

Paprika lemon marinated chicken, smoked paprika mayo, arugula

Houmous & grated carrot VG

Baby shrimp, smoked paprika mayo, cucumber

PROTEINS

SMALL 10 PPL • MEDIUM 20 PPL • LARGE 30 PPL

Decorated Poached Salmon GF *Sm \$180 • Med \$350 • Lg \$510*

decorated with lemon aioli, sliced cucumbers & dill

Duck Confit Legs GF.DF *Sm \$150 • Med \$300 • Lg \$450*

Housemade Pork Sausages GF.DF *Sm \$90 • Med \$180 • Lg \$270*

Seared Pork Belly GF.DF *Sm \$90 • Med \$180 • Lg \$270*

DESSERTS

SMALL 10 PPL • MEDIUM 20 PPL • LARGE 30 PPL

Chocolate Walnut Brownie *Sm \$50 • Med \$100 • Lg \$120*

Chocolate Pot GF *Sm \$60 • Med \$120 • Lg \$180*

Vanilla Creme Brûlée *Sm \$60 • Med \$120 • Lg \$180*

Raspberry rosemary Creme Brûlée *Sm \$70 • Med \$140 • Lg \$210*

Lemon Posset & poached berries *Sm \$60 • Med \$120 • Lg \$180*

Mixed Berry Almond Tart *Serves 4-6 \$30*

Poached Pear Almond tart *Serves 4-6 \$30*