

APPETIZER PACKAGES

All packages include:

- White appetizer plates
- Stainless steel forks
- All service ware
- Cocktail napkins
- Appetizer buffet tables

SIMPLE RECEPTION (14 - 18 bites)

- Choice of two appetizer displays/platters and stations
- Choice of four hot and/or cold appetizers

SIMPLE RECEPTION PACKAGE \$15.95 pp

STYLISH SOIREE (16 - 22 bites)

- Choice of two passed appetizers (one hour)
- Choice of two appetizer displays/platters and stations
- Choice of four hot and/or cold appetizers

STYLISH SOIREE PACKAGE..... \$18.95 pp

ELEGANT MINGLER (12 bites)

- Choice of six passed appetizers (up to 2 hours)
- Servers in white dinner jacket and white gloves (optional)

ELEGANT MINGLER PACKAGE \$14.95 pp

Passed Appetizers = 1 - 2 per guest, per selection
 Individual Appetizers = 2 - 3 per guest, per selection
 Platters = 3 oz. per guest, per selection or 3 bites per person

It is recommended 6 bites of food per hour, per guest
 and 8 bites of food per hour, per guest during dinner hours (6:00
 pm - 8:00pm).

SAVORY RECEPTION (21 - 25 bites)

- Choice of three appetizer displays/platters and stations
- Choice of six hot and/or cold appetizers

SAVORY RECEPTION PACKAGE \$21.95 pp

THE COCKTAIL PARTY (20 - 26 bites)

- Choice of four passed appetizers (one hour)
- One passed signature cocktail (1st hr.)
- Choice of two appetizer displays/platters and stations
- Choice of four hot and/or cold appetizers

THE COCKTAIL PARTY PACKAGE..... \$26.95 pp

GRAND AFFAIR (25 - 35 bites)

- Choice of four passed appetizers (2 hrs.)
- Choice of three appetizer displays/platters and stations
- Choice of six hot and/or cold appetizers

GRAND AFFAIR PACKAGE..... \$32.95 pp



Servers additional. 18% gratuity applies to food/beverage.
 Prices are per person unless otherwise indicated.

PASSED HORS D'OEUVRES

Fish and Seafood- passed

MINI CRAB CAKES
with lemon basic aioli

SALMON TARTARE ON CUCUMBER
with whipped Meyer lemon crème fraiche

APPLE SMOKED SALMON CROSTINI
with onion caper salad

SMOKED SALMON MOUSSE
with dill on a fennel cracker

SMOKED SALMON MOUSSE AND CAVIAR
on black bread

CHARDONNAY POACHED JUMBO PRAWN CORDIAL
with Armagnac cream and fresh lemon,
served in a cordial glass

WOOD GRILLED SHRIMP SKEWERS
in cilantro Key lime aioli

AHI TUNA CARPACCIO
with wasabi cream on a wonton

AHI TUNA AND MANGO STACK
on a crispy plantain chip

BLOODY MARY OYSTER SHOOTER
with citrus vodka and spicy tomato juice

Chicken- passed

ASIAN CHICKEN SALAD ON RICE CRACKER
with ginger and sesame seeds

SMOKED CHICKEN, BACON AND AVOCADO MOUSSE
on crostini

HERBED CHICKEN FILLED ENDIVE SPEAR
with red pepper cream

Beef- passed

PEPPER SEARED BEEF CARPACCIO
with herb cream cheese and roasted pepper relish
on a cucumber round

BEEF AU POIVRE CROSTINI
peppercorn crusted filet mignon on grilled baguette
with horseradish cream

BEEF TENDERLOIN BRUSCHETTA
with wild mushroom truffle salad

TENDERLOIN OF BEEF ON BUTTERED BRIOCHE
with blue cheese tapenade

Pork & Duck- passed

PROSCIUTTO & MELON
topped with a quince slice

PORK TENDERLOIN CROSTINI
with apple chipotle relish

DUCK CONFIT CROSTINI
with pepper cream and citrus greens

Vegetarian- passed

CREAMY BRIE AND PESTO CROSTINI
with toasted pine nuts

WHIPPED GOAT CHEESE MOUSSE AND HAZELNUT TARTLET

ENSALTA CAPRESE SKEWERS
vine ripe grape tomatoes, fresh basil and mozzarella,
drizzled with balsamic syrup

TAHINI CILANTRO PATE (vegan)
served on a savory flax cracker

APPETIZER PLATTERS & DISPLAYS

VEGETABLE CRUDITE

an assortment of the freshest seasonal vegetables served with creamy herb dip and hummus

WOOD GRILLED VEGETABLE PLATTER

a selection of seasonal vegetables grilled over an open flame and served room temperature with smoked tomato aioli dipping

MEZZE PLATTER

hummus, olive tapenade and feta cheese, accompanied with pita bread and stuffed olives

SEASONAL FRUIT PLATTER WITH LOCAL BERRIES

beautiful display of sliced seasonal fruits and local berries

INTERNATIONAL & DOMESTIC CHEESE PLATTER*

featuring Gruyere, French Brie, Spanish Manchego, Cambazola and Aged Cheddar, garnished with fresh grapes and seasonal berries and accompanied with crackers and baguette bread

DOMESTIC CHEESE PLATTER

A selection of local cheeses including smoked cheddar, white cheddar, Oregon blue cheese, fresh grapes and berries, accompanied with crackers

OVEN ROASTED FRENCH BRIE

Brie wrapped in a butter crust covered in fresh herbs and baked crisp, accompanied with seasonal fruit and crackers

ITALIAN ANTIPASTO PLATTER*

assorted cured meats, fresh mozzarella, grilled, roasted and pickled vegetables, citrus olives, spiced hazelnuts, baguette bread and crackers

ALDER ROASTED SIDE OF CHINOOK SALMON*

served on a wood plank with sundried tomato sabayon and crackers

COLD SMOKED SALMON PLATTER (lox)*

cured, smoked and sliced, served with red onions, capers, eggs, crème fraiche and pumpernickel

WHOLE POACHED SALMON*

served with cucumber-dill crème fraiche, fresh lemon and crackers

WINE COUNTRY PLATTER*

Chef's selection of fine cheeses, smoked salmon mousse, marinated olives, sliced salami, fresh grapes on the vine, and cornichons, served with baguette bread and crackers

HANDMADE SUSHI*

cucumber rolls, spicy tuna rolls, and California rolls (crab and avocado), served with wasabi, pickled ginger, soy sauce and chopsticks

CHEESE FONDUE*

Select Smoked Cheddar Fondue or Brie, Gorgonzola and Hazelnut Fondue served with hearth baked breads

Add any one of the following ...\$2.50 per item

fennel sausage, sautéed button mushrooms, roasted asparagus or fresh pears, apples and grapes

MASHED POTATO MARTINI BAR*

Yukon Gold mashed potatoes served in a martini glass with these savory toppings: caramelized onions, shredded basil, blue and cheddar cheese, chopped bacon and sour cream

PEPPER SEARED AHI TUNA PLATTER

fresh Pacific Ahi tuna, sliced, seared and served on citrus greens with wasabi aioli and lemon oil

COLD SMOKED MEAT PLATTER

select chicken, beef or pork served cold with apple chipotle relish and blackberry ketchup

ENGLISH TEA SANDWICHES

an assortment of watercress & cucumber, smoked salmon & arugula, and chicken & avocado mousse

PETITE DESSERT PLATTER

featuring chocolate truffles, chocolate dipped strawberries, and fruit tartlets with fresh fruit garnish

DESSERT FONDUE*

Select chocolate, caramel cognac or marionberry cheese-cake; accompanied with strawberries, poundcake and cream puffs

*2- additional per person

COLD APPETIZERS

Fish and Seafood

FRESH CRAB AND AVOCADO MARTINI*
served in a petite martini glass with cocktail fork

PEEL-N-EAT PRAWNS
with cocktail sauce and lemons

CHARDONNAY POACHED PRAWN CORDIAL
with Armagnac cream and fresh lemon, served in a cordial glass

APPLE SMOKED SALMON CROSTINI
with dill on a fennel cracker

SMOKED SALMON MOUSSE AND CAVIAR
on black bread

PASSIONFRUIT CURED HALIBUT SEVICHE MARGARITA*
served in individual margarita glasses with lime tortilla chips

OYSTERS ON THE HALF SHELL *
with champagne mignonette

Chicken

MANDARIN CHICKEN SALAD
with slivered almonds served in a white Chinese box with chopsticks

ENDIVE SPEAR FILLED WITH HERBED CHICKEN
and red pepper cream

Beef /Pork

BEEF TENDERLOIN BRUSCHETTA
with wild mushroom truffle salad

THAI BEEF CUPS
Phyllo cups filled with rare seared beef, lemongrass and mint

WOOD GRILLED PROSCUITTO WRAPPED ASPARAGUS SPEARS

DUCK CONFIT CROSTINI
With pepper cream and citrus greens



Vegetarian

CAESAR SALAD CUPS
Romaine tossed in housemade Caesar dressing, served in parmesan cup, with cracked pepper

PEAR AND CREAMY BRIE BRUSCHETTA
topped with crushed hazelnuts

TOMATO, MOZZARELLA AND BASIL MARTINI
served in a large martini glass, with grilled baguette

VIETNAMESE SALAD ROLLS
mint, basil, Shitake mushrooms, and rice noodles wrapped in rice paper, served with peanut dipping sauce

ENSALATA CAPRESE SKEWERS
vine ripened grape tomatoes, fresh basil and mozzarella, served on twisted bamboo skewers, drizzled with balsamic syrup

BLUE CHEESE AND CANDIED WALNUT TARLETS
drizzled with lavender honey

Sweets

CHOCOLATE AND VANILLA PETIT FOURS

MINI CHEESECAKES
traditional . chocolate swirl . strawberry

MOUSSE CORDIALS (select two flavors)
Cappuccino-Chocolate Truffle . Raspberry-Lemon . Key Lime & Mint . Chocolate & Hazelnut . Crème Caramel . Creamy Mango

*2- additional per person

HOT APPETIZERS

Fish and Seafood

CHIPOTLE GRILLED COLD WATER PRAWNS SKEWERS
with lime-chili dipping

JERKED PRAWNS SKEWERS
with papaya-mango salsa

COCONUT SHRIMP
with sweet chili sauce

SHRIMP POT STICKERS
with Nuoc Cham dipping

DUNGENESS CRAB STUFFED CRIMINI MUSHROOMS
with caper butter

MINI CRAB CAKES
with key lime aioli

CARAMELIZED SEA SCALLOPS WRAPPED IN PROSCIUTTO
on black glossy pick

AHI TUNA SLIDERS
with wasabi mayonnaise and pickled ginger

MINU BRAISED LOBSTER POT PIES
topped with corn and leek spoon bread and chive oil

Beef

MEATBALLS IN ROSEMARY JUS

SEARED BLACK ANGUS FILET MIGNON TIPS*
served with horseradish dip and bamboo skewers

BADIYAKI BEEF SKEWERS
with peanut or teriyaki sauce

BEEF TENDERLOIN SKEWERS*
with au poivre peppercorn sauce

PETITE BEEF TENDERLOIN WELLINGTON
filled with sundried tomatoes and goat cheese

BEEF & CHEDDAR SLIDERS
with smoked cheddar cheese

BEEF & BLUE SLIDERS
with blue cheese and caramelized onions

Chicken

CRISP ASIAN CHICKEN SPRING ROLLS
with soy vinegar and hot mustard

CHICKEN POT STICKERS
with Nuoc Cham dipping

MOJITO MINT GRILLED CHICKEN SKEWERS
with chili-lime dipping

GINGER MARINATED CHICKEN SKEWERS
with peanut or teriyaki dipping sauce

CHICKEN SALTIMBOCCA SKEWERS
chicken wrapped prosciutto, brushed with sage oil

Pork

ITALIAN SAUSAGE STUFFED MUSHROOMS CAPS
with fresh parsley, garlic and parmesan

PROSCIUTTO CIGAR
prosciutto and leeks wrapped in phyllo, sprinkled with parmesan

PORK POT STICKERS
with Nuoc Cham dipping

CRISP ASIAN PORK SPRING ROLL
with soy vinegar and hot mustard

Vegetarian

MINI CARAMELIZED ONION AND GRUYERE STUFFED POTATOES

WILD MUSHROOM TARTLET
with toasted sage & Pecorino cheese

OREGON WILD MUSHROOM AND CHEVRE STRUDEL
with basil and goat cheese

GRILLED POLENTA CAKES
with mozzarella and marjoram

VEGETARIAN POT STICKERS
with Nuoc Cham dipping

CRISP VEGETARIAN ASIAN SPRING ROLL
with soy vinegar and hot mustard

*2- additional per person