



Hors D'oeuvres & Appetizers

Seasonal Fruit Platter

(Serves 50 people.... 200.00)

Assortment of freshest local and organic fruits and berries

NW Cheese Platter

(Serves 50 people.... 200.00)

Variety of imported and local cheeses including aged Tillamook cheddar, Bleu cheese, goat cheese, Jack and French Brie

European Meat Platter

(Serves 50 people.... 200.00)

Charcuterie board with selection of cured meats, pepperoncinis & olives

Caprese Skewers

(4.00 per person)

Grape tomatoes, mozzarella and fresh basil drizzled with balsamic vinegar skewered in bamboo

Stuffed Mushrooms

(4.00 per person)

Filled with sage, fontina, & spicy Italian sausage

Hummus

(2.50 per person)

Includes traditional and roasted red pepper hummus with fresh pita bread



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Seasonal Fruit Skewers

(4.00 per person)

Local berries, Feta cheese, skewered in bamboo drizzled with lemon glaze & fresh mint

Orzo Pasta Salad

Served with basil, olives, tomatoes, spinach, parmesan & tossed in champagne vinaigrette

(3.00 per person)

Crafted Meatballs

Choice of raspberry chipotle sauce, buffalo sauce or teriyaki

(3.50 per person)

Beef Tenderloin Crostinis

(5.00 per person)

Crispy French crostini's brushed in herb butter and topped with thinly sliced filet mignon

Chicken Tenderloin Skewers

(5.00 per person)

Grilled chicken skewers with a sesame teriyaki glaze

Lamb or Beef Skewers

(6.00 per person)

Tender morsels with mushrooms, bell peppers, & sweet onions

Seafood Cake

With salmon, cod & roasted red pepper remoulade

(4.00 per person)