

HORS D'OEUVRES

EUROPEAN STYLE

PERUVIAN PURPLE POTATOES WITH CAVIAR & MORE

Steamed Peruvian Purple Potatoes with Sour Cream & Chives
Garnished with Black Caviar, Chopped Eggs or Bacon

CHARCUTERIE DISPLAY

Grand Display with Pork & Cognac Country Pate, Prosciutto Di Parma, Hot Soppressata Salami,
Cured Coppa Ham, Imported Fontina, Roasted Garlic, Country Olives, Cornichons,
Dijon & Sliced Bread & Ink Baguette

COCKTAIL PRAWNS

Steamed Prawns, Marinated in Olive Oil, Lemon Juice, Fresh Tarragon & Black Pepper
Served Chilled With Horseradish Cocktail Sauce

PISTACHIO GRAPES

Red Grapes Rolled in Cream Cheese & Pistachios

WILD MUSHROOM STRUDEL

Assorted Wild Mushrooms Sautéed with Butter, Shallots & Fresh Thyme,
Barded with Cambozola & Hazelnuts, Baked in Puff Pastry

NORTHWEST VEGETABLE CRUDITE

Seasonal Vegetables May include Broccoli, Red & Yellow Peppers, Cherry Tomatoes, Cauliflower, Asparagus & Zucchini. Beautifully Displayed with our Marinated Raspberry Carrots, Rosemary Black Olives
& Roasted Garlic Oregano Mushrooms. Served with Tarragon Dip

GRILLED CHICKEN & CHEVRE CROSTINI

Grilled Chicken Breast & Goat Cheese, On a Garlic Crostini,
Garnished with Roasted Red Onion & Fresh Oregano

\$29.50
Per Guest

Catering At Its Best Recommended Additions

COLD APPLEWOOD SMOKED SALMON DISPLAY

Whole Sides of Applewood Smoked Salmon Presented on Copper & Oak
Served with Lemon Cream Cheese, Remoulade and Sliced Baguette

\$6.50

CARVED ROAST BEEF TENDERLOIN

Seasoned with Dijon, Cracked Pepper & Garlic, Roasted & Carved to Order.
Served with Horseradish Cream, Dijon Mustard & Dollar Rolls

\$8.00

BEST OF ASIA

ASIAN VEGETABLE BASKET

A Beautiful Presentation with Grilled Japanese Eggplant, Sesame Green Beans, Jicama, Carrot, Baby Corn, Red
Pepper & Soy Beans. Served with a Sesame Peanut Dip

FRESH TROPICAL FRUIT BOWLS

Bowls of Sweet, Ripe Pineapple, Accented with Kiwi, Mango & Papaya
(Will Vary By Season) Displayed with Orchids and Oversize Tropical Leaves,
Served with Coconut Ginger Dip

BARBECUE PORK TENDERLOIN DISPLAY

Medallions of Pork Tenderloin are Marinated in Hoisin, Soy Sauce, Garlic,
Ginger & Sesame Oil, Then Grilled and Sliced. Accompanied by Hot Mustard & Jalapeno Pear Chutney Cream
Cheese, Served with Sweet Coconut Bread

STEAMED MINI PORK & GINGER BUNS

Steamed Mini Chinese Pork & Ginger Buns, Served with Sweet Chili Sauce

GINGER & SESAME PRAWNS

Prawns & Peppers Stir Fried in Ginger, Garlic, Sesame Oil,
Plum Wine, Teriyaki Sauce & Cilantro

HOISIN BEEF ON FRIED NOODLE CAKES

Pan Fried Scallion & Noodle Cakes with Grilled Hoisin,
Lime & Ginger Marinated Beef Tenderloin

SHRIMP, MANGO & JICAMA SALAD ROLLS

Carrot, Mango, Jicama, Bean Sprouts, Rice Noodles, Red Leaf Lettuce,
Shrimp, Mint & Cilantro, Wrapped in Rice Paper,
Served with Peanut Dipping Sauce & Thai, Sweet Lime & Chili Dip

\$30.50
Per Guest

Catering At Its Best Recommended Additions

CHICKEN PEPPER & SESAME NEGAMAKI

Rice Wine Vinegar, Soy & Garlic Marinated Chicken Breasts, Wrapped Around Scallions & Red Peppers,
Seared with Black & White Sesame Seeds, Sliced & Drizzled with a Spicy Red Pepper Sauce

\$4.00

THAI SPRING ROLLS

Lumpia Wrappers with Bean Thread Noodles, Cilantro, Fish Sauce, Garlic, Shiitake Mushrooms, Jicama &
Carrot, Served with a Thai, Sweet Chili & Lime Dip

\$3.25

HORS D'OEUVRES

HACIENDA BUFFET

GARLIC & CHILI PORK RIBS

Individual Baby Back Pork Ribs, Tex-Mex Style,
Marinated & Roasted in Honey, Garlic, Ginger, Orange, Chili & Tabasco

CAJUN BUTTER PRAWNS

Prawns Sautéed in Butter, Cajun Spices, Red Onion, Diced Tomato & Scallions

BRIE, PAPAYA AND ONION QUESADILLAS

Sautéed Onions, Jalapeno, Ripe Papaya & Brie on a Grilled Tortilla
Served with Sour Cream

GRILLED VEGETABLES ON SKEWERS

Grilled Baby Carrots, Petit Pan Squash, Red Onion,
Eggplant & Peppers; Brushed with Olive Oil, Roasted Garlic & Herbs.
Beautifully Displayed and Served with Pesto Aioli

BLACK BEAN AND RED PEPPER TORTA

Cream Cheese Torta with Layers of Spicy Black Bean and a
Roasted Red Pepper & Cilantro Salsa,
Served with Blue & Yellow Tortilla Chips

TROPICAL FRUIT DISPLAY

Seasonal Selection of Tropical Fruits and Berries May Include Pineapple,
Kiwi, Mango, Papaya, Starfruit and Oranges (Selection will vary by season).
Served with Coconut Ginger Dip

\$25.95
Per Guest

Catering At Its Best Recommended Additions

CHEDDAR & GREEN CHILI TAMALES

Wrapped & Steamed in Corn Husks, Traditional Masa with Cheddar & Green Chili,
Served with Fresh Salsa
\$3.50

CILANTRO PESTO & CHICKEN EMPANADAS

Chicken, Fresh Cilantro Pesto & Mexican Cotija Cheese in Pastry Dough
Served with Fresh Salsa
\$3.50

OUR STAFF FAVORITES

BEEF TENDERLOIN & FRESH HORSE RADISH CROSTINI

Grilled Medium Rare Beef Tenderloin, Organic Greens & French Dijon
on a Garlic Crostini, with Grated Horseradish

FRESH VEGETABLES IN GLASS

Set On Mirrors, A Stunning Display of Fresh, Seasonal Vegetables including Asparagus, Green Beans,
Grape Tomatoes, Red & Yellow Pepper, Petit Pan Squash & Jicama. Presented in Glass Cylinders,
Served with Mediterranean Hummus and Tarragon Sour Cream Dip

GRILLED SHRIMP & AVOCADO CORN SALISA

Served in Crispy Wonton Cups, Grilled Ginger Prawns on a Bed of Roasted Corn & Avocado Salsa

DUNGINESS CRAB & CHIVE STUFFED MUSHROOMS

Jumbo Mushroom Caps Baked with Dunginess Crab, Roast Red Pepper, Chives & Parmesan

CARAMELIZED APPLE & SPICED WALNUT BAKED BRIE

Imported Brie, Brandy Caramelized Apples & Our Spiced Walnuts, Baked in Pastry,
Served with Sliced Artisan Baguette

CONFETTI CHICKEN SKEWERS

Skewered Chicken, Marinated in Garlic, Lemon, & Mint,
Coated in Piylo "Confetti" & Deep Fried, Served with a Spicy Red Pepper Aioli

COLD APPLEWOOD SMOKED SALMON DISPLAY

Whole Sides of Applewood Smoked Salmon Presented on Copper & Oak,
Served with Lemon Cream Cheese, Remoulade and Sliced Baguette

\$27.95
Per Guest

Catering At Its Best Recommended Additions

SHERRED FIGS WITH CHEVRE AND SPICED WALNUTS

Mission Figs Steeped in Sherry, with Goat Cheese & Fresh Thyme,
Garnished with Spiced Walnuts
\$3.00

POLENTA & WILD MUSHROOM CANAPES

Petit Grilled Rosemary & Parmesan Polenta,
Served with a Wild Mushroom Ragout & Shaved Reggiano
\$4.00

HORS D'OEUVRES

BEST OF THE NORTHWEST

GRILLED VEGETABLES ON SKEWERS

Grilled Baby Carrots, Petit Pan Squash, Red Onion, Eggplant & Peppers, Brushed with Olive Oil, Roasted Garlic & Herbs, Beautifully Displayed and Served with Pesto Aioli

PROSCIUTTO WRAPPED ASPARAGUS

Fresh Asparagus, Marinated in our Raspberry & Thyme Vinaigrette, Wrapped in Prosciutto Di Parma

PETIT DUNGGENESS CRAB CAKES

Oregon Dunggeness Crab, Sweet Onion, Peppers & Spices, Panko Breaded, Pan Fried, Drizzled with Roasted Red Pepper Sauce & Cilantro

CORNMEAL FRIED OYSTERS & MUSTARD SAUCE

Pacific Oysters, Pan Fried in Cornmeal & Curry, Served Warm in the Shell with a Mustard & Cilantro Cream Glaze

ASSORTED SPREADS & BREADS

Choose Three Spreads from our Smoked Salmon Spread, Black Bean Dip, Canelini & Roasted Red Pepper, Hummus and our Basil & Tomato Pesto Torta, Served with Pita Chips, Tortilla Chips or Sliced Artisan Baguette

BRUSCHETTA WITH BRIE & PEARS

Sliced Baguette, Grilled with Olive Oil, with Double Crème Brie, Caramelized Pears & Fresh Thyme

\$25.50
Per Guest

Catering At Its Best Recommended Additions

MARSALA FIGS WRAPPED IN PORK WITH A BALSAMIC GLAZE

Dried Mission Figs, Steeped in Imported Marsala, Wrapped with Pork Tenderloin & Baked with a Balsamic Glaze, Served Cold

\$3.75

WONTON CRISPS WITH WASABI & SMOKED TROUT

Sesame Wonton Crisps with a Wasabi Cream Cheese, Smoked Trout & Pickled Red Onions

\$3.50

INTERNATIONAL ASSORTMENT

CILANTRO PESTO & CHICKEN EMPANADAS

Chicken, Fresh Cilantro Pesto & Mexican Cotija Cheese in Pastry Dough Served with Fresh Salsa

CRISPY GORGONZOLA RAVIOLI

Crispy Gorgonzola, Ricotta & Roasted Onion Ravioli, Served with a Fresh Tomato Basil Sauce

GRUYERE FONDUE WITH SHRIMP

"Salsa Verde", Fresh Basil, Parsley, Garlic and a Big Splash of Vermont Swirled in our Gruyere Fondue Served with Cubed Rustic Bread, Broccoli Florets & Peeled Shrimp

COCONUT CRUSTED LAMB CHOPS

Petit Lamb Chops, Coated in Coconut, Brown Sugar, Lemon Juice & Spices, Grilled Golden Brown Served with Sweet Mango Chutney

CHILI CRAB ON CHINESE NOODLE 'NESTS'

Dunggeness Crab, Garlic, Ginger, Cilantro & Sweet Chili Sauce on a Crispy Chinese Noodle Basket

\$24.75
Per Guest

Catering At Its Best Recommended Additions

TUSCAN TENDERLOIN & TOMATO BRUSCHETTA

Grilled Mini Beef Tenderloins, Roma Tomato, Extra Virgin Olive Oil & Cracked Pepper on a Grilled Bruschetta

\$7.50

ROQUEFORT GRAPES

Green Grapes Rolled in Roquefort Cream Cheese & Pistachio

\$3.00

HORS D'OEUVRES

PACIFIC RIM GOURMET

ASIAN VEGETABLE BASKET

A Beautiful Presentation with Grilled Japanese Eggplant, Sesame Green Beans, Jicama, Carrot, Baby Corn, Red Pepper & Soy Beans. Served with a Sesame Peanut Dip

TROPICAL FRUIT DISPLAY

Seasonal Selection of Tropical Fruits and Berries May Include Pineapple, Kiwi, Mango, Papaya, Starfruit and Oranges (Selection will vary by season). Served with Coconut Ginger Dip

BEEF & PEPPER NEGAMAKI

Thin Slices of Grilled Beef Tenderloin, Brushed With An Orange, Ginger & Soy Glaze, Wrapped Around Julienne Red & Yellow Peppers & Green Onion

COCONUT LIME PRAWNS

Deep Fried Prawns Coated with Tortilla Chips, Coconut & Lime, Served with a Mango Jalapeno Dip

CHICKEN YAKITORI

Boneless Chicken, Shitakes & Green Onion Marinated in Sake, Soy Sauce, Mirin & Sugar, Skewered & Grilled

CASHEW PURSES

Won Ton Wrappers with Garlic, Cashews, Carrot, Chives & Cilantro, Served with a Thai, Sweet Lime & Chili Dip

\$28.95
Per Guest

Catering At Its Best Recommended Additions

HOUSE SUSHI ROLLS

Made in House, Sticky Rice Rolls with Avocado, Cucumber & Carrot. Assortment Includes Spicy Tuna, Salmon, Dungeness Crab & Vegetarian. Served with Wasabi, Light Soy Sauce & Pickled Ginger

\$6.50

PORK TENDERLOIN CANAPES

Medallions of Pork & Pear Jalapeno Cream Cheese on Sweet Coconut Bread, Garnished with Scallops & Pickled Ginger

\$8.50

TASTE OF TUSCANY

BASIL & OLIVE OIL MOZZARELLA SKEWERS

Fresh Mozzarella Marinated in Olive Oil, Basil & Lemon Juice, Skewered with Fresh Basil & Grape Tomatoes

TUSCAN TENDERLOIN & TOMATO BRUSCHETTA

Grilled Mini Beef Tenderloins, Roma Tomato, Extra Virgin Olive Oil & Cracked Pepper on a Grilled Bruschetta

TUSCAN ANTIPASTO PLATTER

Country Olives, Provolone Cheese, Genoa Salami, Cipollini Onions, Fresh Mozzarella in Pesto, Peperoncini, Proscuitto Wrapped Asparagus, Roasted Garlic & Marinated Green Beans, Served with Herbed Focaccia

CHICKEN & ROASTED RED PEPPER ROLLADES

Chicken Breasts, Layered With Chevre, Basil, Spinach & Roasted Red Peppers, Grilled & Sliced

PARMESAN SHORTBREAD DUFF

House Made Parmesan and Kosernary Shortbreads "Topped With Cambazola, Proscuitto Di Parma & Sage & Roasted Cherry Tomato, Kalamata & Feta

\$28.00
Per Guest

Catering At Its Best Recommended Additions:

SCAMPI PRAWNS

Prawns Sautéed in Olive Oil, Garlic, Lemon Juice, Chardonnay & Parsley

\$7.00

SKEWERED FIGS & PROSCUITTO

Seasonal Fresh Figs, Wrapped & Skewered in Imported Proscuitto Di Parma

\$8.25

HORS D'OEUVRES

FLAVORS OF ITALY

NORTHWEST VEGETABLE CRUDITE

Seasonal Vegetables May include Broccoli, Red & Yellow Peppers, Cherry Tomatoes, Cauliflower, Asparagus & Zucchini. Beautifully Displayed with our Marinated Raspberry Carrots, Rosemary Black Olives & Roasted Garlic Oregano Mushrooms. Served with Tarragon Dip

CANELLINI BEAN & ROASTED RED PEPPER DIP

Canellini Beans with Roasted Red Peppers, Garlic, Extra Virgin Olive Oil, Fresh Basil & Sage. Served with Garlic Crostini & Asparagus Spears

PRAWNS WRAPPED IN CAPICOLA

Jumbo Prawns Baked with a Scallop & Tarragon Mousse, Wrapped with Imported Capicola

PETTIT SAUSAGE, WALNUT & CARAMELIZED ONION PIZZA

Hand Crafted Pizza Dough with Caramelized Onions, Walnut, Red Pepper & Sausage. Garnished with Fresh Basil

CRISPY GORGONZOLA RAVIOLI

Crispy Gorgonzola, Ricotta & Roasted Onion Ravioli, Served with a Fresh Tomato Basil Sauce

CHICKEN & ROASTED RED PEPPER ROULADES

Chicken Breasts, Layered With Cheese, Basil, Spinach & Roasted Red Peppers, Grilled & Sliced

\$23.25
Per Guest

Catering At Its Best Recommended Additions

TUSCAN TENDERLOIN & TOMATO BRUSCHETTA

Grilled Mini Beef Tenderloins, Roma Tomato, Extra Virgin Olive Oil & Cracked Pepper on a Grilled Bruschetta
\$7.50

SKEWERED FIGS & PROSCUITTO

Seasonal Fresh Figs, Wrapped & Skewered in Imported Proscuitto Di Parma
\$8.25

ITALIAN FEAST

CANELLINI BEAN & ROASTED RED PEPPER DIP

Canellini Beans with Roasted Red Peppers, Garlic, Extra Virgin Olive Oil, Fresh Basil & Sage, Served with Garlic Crostini & Asparagus Spears

IMPORTED & SELECT CHEESE MARBLE

Selection may include German Cambozola, English Humisman & White Stilton, Italian Gorgonzola & Fontina, Cheese & French Double Creme Brie, Garnished with Roasted Garlic & Grapes. Served with Sliced Bread & Ink Baguette

PETTIT PIZZA WITH FRESH MOZZARELLA, ROMA TOMATO, PESTO & PINENUTS

Hand Crafted Pizza Dough with Sliced Mozzarella, Roma Tomato, Pesto & Pinenuts, Garnished with Fresh Parmesan

SCAMPI PRAWNS & PROSCUITTO

A Jumbo Prawn Sauteed in Olive Oil, Garlic & Chardonnay. Wrapped in Imported Proscuitto Di Parma

CHICKEN CROQUETTES WITH PESTO AOLI

Chicken Breast, Wild Rice, Wild Mushrooms & Sweet Onion Croquettes, Served with Pesto Aioli

BRUSCHETTA DUET

Sliced Baguette, Grilled with Roasted Garlic Infused Olive Oil with Pesto Ricotta, Cherry Tomatoes & Extra Virgin Olive Oil & Basil Roasted Eggplant, Caramelized Red Onion, Sun Dried Tomato & Lemon Zest

\$23.50
Per Guest

Catering At Its Best Recommended Additions

SAUSAGE & FONTINA STUFFED MUSHROOMS

Jumbo Mushrooms, Baked with Italian Sausage, Fontina, Spinach, Red Pepper, Sausage & Marsala
\$3.50

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes
\$2.50

HORS D'OEUVRES

SANTA FE HORS D'OEUVRES

SOUTHWEST VEGETABLES

Fresh Vegetables Including Red Pepper, Jicama, Asparagus, Broccoli, Zucchini, Carrot, Cherry Tomatoes & Broccoli.
Served with a Sour Cream Chili Dip

FIESTA DIP WITH CHIPS

Mexican Dip, Layered with Guacamole, Cheddar, Green Chili, Sour Cream, Tomatoes, Olives & Seasoned Refried Beans,
Served with Blue & Yellow Tortilla Chips

TAMPICO GRILLED PRAWNS

Prawns, Marinated in Lime Juice, Cumin, Garlic & Honey, Grilled, Chilled & Plattered
Garnished with Cilantro & Red Pepper

GARLIC & CHILI PORK RIBS

Individual Baby Back Pork Ribs, Tex-Mex Style, Marinated & Roasted in Honey, Garlic, Ginger, Orange, Chili & Tabasco

MUSHROOM & CHICKEN QUESADILLA

Sauteed Mushrooms, Shredded Chicken & Pepper Jack, Served with Guacamole

\$21.75

Per Guest

Catering At Its Best Recommended Additions

FAJITA CHICKEN BITES

Grilled Chicken, Peppers & Onions with Fresh Lime Juice and Cilantro
\$4.00

BEEF & BEAN EMPANADAS

Pinto Beans, Shredded Beef, Green Chilies & Cheddar in Pastry Dough
Served with a Sour Cream Chili Lime Dip
\$3.50

Please Contact Us to Discuss our Fabulous Selection of House Made Quesadillas, Empanadas, Salsas & More!

TAMPICO GOURMET

SOUTHWEST VEGETABLES

Fresh Vegetables Including Red Pepper, Jicama, Asparagus, Broccoli, Zucchini, Carrot, Cherry Tomatoes & Broccoli.
Served with a Sour Cream Chili Dip

SHRIMP & GREEN CHILI QUESO DIP

A Mexican Favorite, Cheddar, Pepperjack, Green Chili, Fresh Tomato, Bay Shrimp & Spices, Served with Blue & Yellow Tortilla Chips

FAJITA CHICKEN BITES

Grilled Chicken, Peppers & Onions with Fresh Lime Juice and Cilantro

TAMPICO GRILLED PRAWNS

Prawns, Marinated in Lime Juice, Cumin, Garlic & Honey, Grilled, Chilled & Plattered
Garnished with Cilantro & Red Pepper

FRUIT KABOBS

Seasonal Selection of Melons, Berries, Pineapple & Tropical Fruit on a Cocktail Skewer
Served with Coconut Ginger Dip

ROASTED GARLIC, TOMATO & PEPPERJACK EMPANADAS

Roasted Garlic, Caramelized Onion, Tomato, Pepper Jack in Pastry Dough,
Served with Sour Cream

\$22.50

Per Guest

Catering At Its Best Recommended Additions

PETTIT DUNGENESS CRAB CAKES

Oregon Dungeness Crab, Sweet Onion, Peppers & Spices, Panko Breaded,
Pan Fried & Drizzled with Roasted Red Pepper Sauce & Cilantro
\$6.00

CHEDDAR & GREEN CHILI TAMALES

Wrapped & Steamed in Corn Husks, Traditional Masa with
Cheddar & Green Chili, Served with Fresh Salsa
\$3.50

HORS D'OEUVRES

ROYAL DYNASTY

HOUSE SUSHI ROLLS

Made in House, Sticky Rice Rolls with Avocado, Cucumber & Carrot. Assortment Includes Spicy Tuna, Salmon, Dungeness Crab & Vegetarian. Served with Wasabi, Light Soy Sauce & Pickled Ginger

BEEF & ASPARAGUS NEGAMAKI

Thin Slices of Grilled Beef Tenderloin, Brushed With An Orange, Ginger & Soy Glaze, Wrapped Around Asparagus & Green Onion

CHILI CRAB ON CHINESE NOODLE 'NESTS'

Dungeness Crab, Garlic, Ginger, Cilantro & Sweet Chili Sauce on a Crispy Chinese Noodle Basket

THAI SPRING ROLLS

Lumpia Wrappers with Bean Thread Noodles, Cilantro, Fish Sauce, Garlic, Shitake Mushrooms, Jicama & Carrot, Served with a Thai, Sweet Chili & Lime Dip

MINI CHINESE BARBECUE PORK BUNS

Steamed Chinese Sweet Barbecue Pork Buns

\$19.95
Per Guest

Catering At Its Best Recommended Additions

ASIAN VEGETABLE BASKET

A Beautiful Presentation with Grilled Japanese Eggplant, Sesame Green Beans, Jicama, Carrot, Baby Corn, Red Pepper & Soy Beans, Served with a Sesame Peanut Dip

\$3.50

CHICKEN YAKITORI

Boneless Chicken, Shitakes & Green Onion Marinated in Sake, Soy Sauce, Mirin & Sugar, Skewered & Grilled

\$4.00

GINGER & SESAME PRAWNS

Prawns & Peppers Stir Fried in Ginger, Garlic, Sesame Oil, Plum Wine, Teriyaki Sauce & Cilantro

\$7.50

INDIAN APPETIZERS

CURRIED ONION TARTLETS

Filo Cups with Caramelized Sweet Onion, Curry, Brown Sugar & Cilantro. Garnished with Plum Relish.

VEGETARIAN SAMOSAS

Indian Pastries with Curry Seasoned Potatoes, Cauliflower, Peas, Onion & Carrot
Served with Apricot Raisin Chutney & Raita

SPICY LAMB KOFTAS

Ground Lamb Seasoned with Mint, Cumin, Garlic & Cinnamon, Grilled
Skewered & Served with Tomato Raita

INDIAN GRILLED PRAWNS

Two Skewered Prawns, Marinated in Cilantro, Ginger, Garlic, Yogurt, Mint & Garam Masala
Grilled & Served with Sweet Mango Chutney

TANDOORI CHICKEN SKEWERS

Tandoori Marinated Chicken on Skewers, Grilled & Served with Raita

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

\$20.25
Per Guest

Catering At Its Best Recommended Additions

COCONUT CRUSTED LAMB CHOPS

Petit Lamb Chops, Coated in Coconut, Brown Sugar, Lemon Juice & Spices, Grilled Golden Brown
Served with Sweet Mango Chutney

\$7.00

INDIAN NAAN

Traditional Bread To Complement Tandoori & Other Indian Entrées

\$2.00

HORS D'OEUVRES

GREEK FESTIVAL

GREEK VEGETABLE SALAD

Cucumber, Red Onion, Roma Tomatoes, Peppers, Kalamata Olives, Pepperoncini & Feta Cheese in an Olive Oil, Red Wine & Oregano Vinaigrette

OLIVE TAPENADE & CHEVRE CROSTINI

Garlic Crostini with Goat Cheese & Kalamata Olive Tapenade, Garnished with Olive & Cherry Tomato

BEEF TENDERLOIN DOLMAS WITH COUSCOUS

Marinated Beef Tenderloin Rolled with Grape Leaves and Stuffed with Honey & Currant Couscous

HUMMUS & PITA CHIPS

A Middle East Favorite; Garbanzos, Lemon Juice, Garlic, Tahini & Olive Oil. Served with Carrots, Celery, Red Pepper & Pita Chips

LEBANESE GROUND LAMB KEBOBS

Lean Ground Lamb Seasoned with Coriander, Mint & Garlic, Grilled & Served with Tadziki

SPINACH & FETA FILO ROLLS

Buttered Filo Filled with Fresh Spinach, Dill, Feta & Pine nuts

\$19.75
Per Guest

Catering At Its Best Recommended Additions

PETTIT CHICKEN & PEPPER KEBOBS

Chicken Marinated in Lemon Juice, Garlic, Oregano, Mint & Parsley. Skewered with Red & Yellow Pepper, Then Grilled, Served with Tadziki

\$8.75

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

\$2.50

PACIFIC SUNSET

COLD CHERRYWOOD SMOKED SALMON DISPLAY

Whole Sides of Cherrywood Smoked Salmon Presented on Copper & Oak. Served with Ginger Lime Cream Cheese, Wasabi Mayo & Rice Crackers

ASIAN VEGETABLE BASKET

A Beautiful Presentation with Grilled Japanese Eggplant, Sesame Green Beans, Jicama, Carrot, Baby Corn, Red Pepper & Soy Beans
Served with a Sesame Peanut Dip

CUCUMBER CUPS WITH THAI BEEF SALAD

Grilled Tenderloin, Marinated in Cilantro, Chilis & Lime, Served in a Cucumber Cup

CHICKEN, PEPPER & SESAME NEGAMAKI

Rice Wine Vinegar, Soy & Garlic Marinated Chicken Breasts, Wrapped Around Scallops & Red Peppers, Seared with Black & White Sesame Seeds,
Sliced & Drizzled with a Spicy Red Pepper Sauce

MANDARIN SHRIMP BALLS

Panko Breaded Ground Shrimp, Water Chestnuts, Rice Wine Vinegar & Green Onion, Deep Fried, Served with Apricot, Mango & Cilantro Dip

\$19.95
Per Guest

Catering At Its Best Recommended Additions

CASHWU/PURSSES

Won Ton Wrappers with Garlic, Cashews, Carrot, Chives & Cilantro
Served with a Thai, Sweet Lime & Chili Dip

\$8.00

GRILLED PORK & LEMONGRASS SKEWERS

Ground Pork, Cilantro, Garlic, Soy Sauce & Sugar Grilled on a Lemongrass Skewer
Served with a Thai, Sweet Chili & Lime Dip

\$8.50

HORS D'OEUVRES

THE MAIN EVENT

Your Choice of:

MINI CORNED BEEF REUBENS

Lean & Tender Corned Beef, Swiss, Sauerkraut & Thousand Island Dressing,
Grilled on our House Made Mini Rye

or

PETT MEAT LOAF SANDWICHES

Old Fashioned Meatloaf, Sliced and Served on Onion Dollar Rolls,
with Tillamook Cheddar & Red Pepper Mayo

Served with:

BUFFALO WINGS WITH BLUE CHEESE DIP

Hot & Spicy! Served with Celery Sticks & Blue Cheese Dressing

TORTILLA CHIPS WITH FRESH SALSA AND GUACAMOLE

Blue and Yellow Tortilla Chips, Served with Salsa & Guacamole

DEVINE DEVILED EGGS

Garnishes Include Bay Shrimp, Black Olives & Roasted Red Pepper

RELISH PLATTER

Cauliflower, Carrots, Red Bell Pepper, Celery Sticks, Broccoli,
Cherry Tomatoes & Olives, Served with Ranch Dip

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

\$18.25

Per Guest

Catering At Its Best Recommended Additions

COCKTAIL PRAWNS

Steamed Prawns, Marinated in Olive Oil, Lemon Juice, Fresh Tarragon
& Black Pepper, Served Chilled With Horseshadish Cocktail Sauce
\$6.50

FAR EAST LIGHTS

ASIAN VEGETABLE BASKET

A Beautiful Presentation with Grilled Japanese Eggplant,
Sesame Green Beans, Jicama, Carrot, Baby Corn, Red Pepper & Soy Beans.
Served with a Sesame Peanut Dip

THAI SPRING ROLLS

Lumpia Wrappers with Bean Thread Noodles, Cilantro, Fish Sauce,
Garlic, Shiitake Mushrooms, Jicama & Carrot,
Served with a Thai, Sweet Chili & Lime Dip

KOREAN SEARED BEEF SATÉ

Thin Strips of Sirloin, Skewered & Marinated in Sake, Asian Pear, Sesame,
Honey & Ginger, Served with Thai Peanut Sauce

FILO TARTLETS WITH CRAB, GINGER & LIME

House Made Filo Cups with a Dungeness Crab, Pepper & Lime Salad
Garnished with Sesame Seeds & Cilantro

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

\$16.95

Per Guest

Catering At Its Best Recommended Additions

FIVE SPICE CHICKEN WINGS

Marinated in a Teriyaki, Ginger, Hoisin,
Citrus & Chinese Five Spice,
Garnished with Sesame & Green Onion.
\$3.50

SHRIMP & PORK SIU MAI

Ground Shrimp, Pork, Waterchestnuts, Ginger & Green Onion
Steamed in a Delicate Chinese Wrapper;
Served with a Soy & Vinegar Dip
\$4.00

HORS D'OEUVRES

PAN PACIFIC VEGETARIAN

THAI SPRING ROLLS

Lumpia Wrappers with Bean Thread Noodles, Cilantro, Fish Sauce, Garlic, Shiitake Mushrooms, Jicama & Carrot, Served with a Thai, Sweet Chili & Lime Dip

ASIAN VEGETABLE BASKET

A Beautiful Presentation with Grilled Japanese Eggplant, Sesame Green Beans, Jicama, Carrot, Baby Corn, Red Pepper & Soy Beans. Served with a Sesame Peanut Dip

FRUIT KABOBS

Seasonal Selection of Melons, Berries, Pineapple & Tropical Fruit on a Cocktail Skewer, Served with Coconut Ginger Dip

CASHEW PURSES

Won Ton Wrappers with Garlic, Cashews, Carrot, Chives & Cilantro, Served with Sweet Chili Sauce

VEGETARIAN SALAD ROLLS

Made in House, Sticky Rice Rolls with Avocado, Cucumber & Carrot, Seasoned with Sweet Rice Wine Vinegar

\$16.50
Per Guest

Catering At Its Best Recommended Additions

CRISPY EGGPLANT & EDAMAME

Paper Thin Eggplant Rolled Edamame, Water Chestnuts & Fermented Black Beans, Crispy Fried & Drizzled with a Red Pepper Sauce
\$8.25

EVENING FIESTA

BEEF & BEAN EMPANADAS

Pinto Beans, Shredded Beef, Green Chilies & Cheddar in Pastry Dough, Served with a Sour Cream Chili Lime Dip

SOUTHWEST VEGETABLES

Fresh Vegetables Including Red Pepper, Jicama, Asparagus, Broccoli, Zucchini, Carrot, Cherry Tomatoes & Broccoli. Served with a Sour Cream Chili Dip

TORTILLA CHIPS WITH FRESH SALSA AND REFRIED BEAN DIP

Blue and Yellow Tortilla Chips Served with Fresh Salsa and a Refried Bean Dip with Green Chilis, Tomato, Onions & Peppercack.

CHEDDAR & SHRIMP QUESADILLAS

Tillamook Cheddar, Oregon Bay Shrimp, Caramelized Onion & Jalapeno Pear Chutney, Served with Tomato Salsa

TROPICAL FRUIT DISPLAY

Seasonal Selection of Tropical Fruits and Berries May Include Pineapple, Kiwi, Mango, Papaya, Star Fruit and Oranges (Selection will vary by Season). Served with Coconut Ginger Dip

\$15.50
Per Guest

Catering At Its Best Recommended Additions

PORK & CHILI TAMALES

Wrapped & Steamed in Corn Husks, Traditional Masa with Shredded Pork, Onions, & Red Chili Served with Salsa & Guacamole
\$4.00

BLACK BEAN AND RED PEPPER TORTA

Cream Cheese Torta with Layers of Spicy Black Bean and a Roasted Red Pepper & Cilantro Salsa Served with Blue & Yellow Tortilla Chips
\$9.50

HORS D'OEUVRES

LITTLE ITALY

NORTHWEST VEGETABLE CRUDITE

Seasonal Vegetables. May include Broccoli, Red & Yellow Peppers, Cherry Tomatoes, Cauliflower, Asparagus & Zucchini. Beautifully Displayed with our Marinated Raspberry Carrots, Rosemary Black Olives & Roasted Garlic Oregon Mushrooms. Served with Tarragon Dip

SUNDRIED TOMATO AND BASIL PESTO TORTA

Fresh Basil Pesto & Sundried Tomato Pesto Layered with Cream Cheese, Served with Gourmet Crackers

PETTIT PIZZA WITH FETA & WILD MUSHROOMS

Hand Crafted Pizza Dough with Feta, Wild Mushrooms & Spinach, Garnished with Chives

BASIL & OLIVE OIL MARINATED TOMATO SKEWERS

Fresh "Bocconcini" Mozzarella Marinated in Olive Oil, Basil & Lemon Juice, Skewered with fresh Basil & Grape Tomatoes

ITALIAN MEATBALLS

Cocktail Meatballs Simmered in Marinara Sauce, Garnished with Parmesan & Parsley

\$13.95

Per Guest

Catering At Its Best Recommended Additions

CANELINI BEAN & ROASTED RED PEPPER DIP

Canelini Beans with Roasted Red Peppers, Garlic, Extra Virgin Olive Oil, Fresh Basil & Sage,
Served with Garlic Crostini & Asparagus Spears

\$3.00

PROSCIUTTO & CANTALOPE

Ripe Cantalope Wrapped & Skewered With Imported Prosciutto

\$3.00

HEARTY BITES

RELISH PLATTER

Cauliflower, Carrots, Red Bell Pepper, Celery Sticks, Broccoli, Cherry Tomatoes & Olives. Served with Ranch Dip

BARBECUE MEATBALLS

Cocktail Meatballs Simmered in our Bourbon BBQ Sauce

DOMESTIC CHEESE ON GRANITE

Presented on Granite, Tillamook Cheddar, Pepper Jack, Swiss, Dill Havarti & Smoked Tillamook Cheddar with Grapes. Served with Gourmet Crackers

PEPPERONI & PROVOLONE STROMBOLI

Hand-Crafted Dough, Layered with Pepperoni, Provolone & Pepperoncini

FIVE SPICE CHICKEN WINGS

Marinated in a Teriyaki, Ginger, Hoisin, Citrus & Chinese Five Spice, Garnished with Sesame & Green Onion.

DEVINE DEVILED EGGS

Garnishes Include Bay Shrimp, Black Olives & Roasted Red Pepper

\$14.25

Per Guest

Catering At Its Best Recommended Additions

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

\$2.50

SPINACH, BLUE CHEESE & BACON PUFFS

Puff Pastries with Sautéed Spinach, Bacon & Blue Cheese

\$3.00

HORS D'OEUVRES

SIMPLY PORTLAND

NORTHWEST VEGETABLE CRUDITE

Seasonal Vegetables May include Broccoli, Red & Yellow Peppers, Cherry Tomatoes, Cautiflower, Asparagus & Zucchini. Beautifully Displayed with our Marinated Raspberry Carrots, Rosemary Black Olives & Roasted Garlic Oregonio Mushrooms.
Served with Tarragon Dip

SUNDRIED TOMATO AND BASIL PESTO TORIA

Fresh Basil Pesto & Sundried Tomato Pesto Layered with Cream Cheese,
Served with Gourmet Crackers

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

GOURMET COCKTAIL SANDWICHES

Turkey with Pepper Jack, Marinated Red Onion and Roasted Red Pepper Mayo,
Roast Beef with Orange Onion Marmalade and Cheddar,
Black Forest Ham with Swiss and Cranberry Sauce

DEVINE DEVILED EGGS

Garnishes Include Bay Shrimp, Black Olives & Roasted Red Pepper

\$13.75

Per Guest

Catering At Its Best Recommended Additions

BABY RED POTATOES WITH RICOTTA & BACON

Baked & Filled with a Savory, Ricotta, Bacon & Olive Blend
\$3.50

SPINACH & ARTICHOKE DIP

Spinach, Water Chestnuts, Artichoke Hearts & Peppers in a Creamy Dip,
Served with Sliced Artisan Baguette
\$2.00

AFTERNOON GATHERING

NORTHWEST VEGETABLE CRUDITE

Seasonal Vegetables May include Broccoli, Red & Yellow Peppers, Cherry Tomatoes, Cautiflower, Asparagus & Zucchini. Beautifully Displayed with our Marinated Raspberry Carrots, Rosemary Black Olives & Roasted Garlic Oregonio Mushrooms. Served with Tarragon Dip

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

LAVOSH 'COCKTAIL' WRAPS

Turkey, Cream Cheese, Grated Carrot, Cranberry Chutney & Lettuce in an Herb Wrap, Roast Beef, Cheddar, Roma Tomato, Red Pepper Mayo, Pesto & Lettuce in an Herb Wrap, Ham, Swiss, Marinated Red Onion, Lettuce, Mayo & Dijon in a Spinach Wrap.
Garnished with Greek Pepperoncini

BARBECUE MEATBALLS

Cocktail Meatballs Simmered in our Bourbon BBQ Sauce

\$10.95

Per Guest

Catering At Its Best Recommended Additions

THAI SPRING ROLLS

Lumpia Wrappers with Bean Thread Noodles, Cilantro, Fish Sauce, Garlic, Shiitake Mushrooms, Jicama & Carrot, Served with a Thai, Sweet Chili & Lime Dip
\$3.25

COCKTAIL PRAWNS

Steamed Prawns, Marinated in Olive Oil, Lemon Juice, Fresh Tarragon & Black Pepper, Served Chilled With Horseradish Cocktail Sauce
\$6.50