



HORS D'OEUVRES 2012

TOUR OF ASIA

ASIAN VEGETABLE BASKET

*Grilled Japanese Eggplant, Sesame Green Beans
Jicama, Carrot, Baby Corn, Red Pepper & Edamame
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*

MINI CHINESE BARBECUE PORK BUNS

Steamed Chinese Sweet Pork Buns, Sweet Chili & Soy Sauce

CHICKEN & MANGO SESAME BASKETS

*Crispy Sesame Wonton Cups with Oriental Chicken, Almonds
Rice Wine Vinegar, Mango & Cilantro*

CUCUMBER CUPS WITH THAI BEEF SALAD

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

\$16.95

Per Guest

***Menu Item Requires On Site Staff**

Recommended Additions:

***GINGER & SESAME PRAWNS**

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

\$7.50 Per Guest

HOISIN & HONEY PORK RIBS

*Individual Baby Back Ribs, Marinated in Hoisin, Honey, Sesame
Ginger, Garlic & Five Spice, Roasted, Sesame & Green Onion*

\$8.00 Per Guest

SUSHI DISPLAY (Provided By Sinju)

*Assortment Includes Tuna, Salmon, Yellow Tail
Spicy Tuna Rolls California Rolls, Vegetarian Rolls & More
Served with Soy Sauce, Wasabi & Pickled Ginger*

\$12.50 Per Guest

MANDARIN ORANGE TARTLET

*Petit Tarts with Grand Marnier Pastry Cream
Mandarin Oranges & Candied Ginger*

\$3.00 Per Guest

SIMPLY PORTLAND

NORTHWEST VEGETABLE CRUDITE

*Broccoli, Red & Yellow Peppers, Cherry Tomatoes, Cauliflower
Asparagus & Zucchini, Beautifully Displayed with
Raspberry Carrot, Country Olives & Marinated Mushrooms
Served with Tarragon Dip*

SUNDRIED TOMATO AND SPINACH TORTA

*Spinach Artichoke & Sundried Tomato Pesto's
Layered with a Roasted Garlic & Chevre Cream Cheese
Served with Rosemary Croccantini*

FRESH CUT FRUIT DISPLAY

Seasonal Display of Melons, Berries, Pineapple & Grapes

GOURMET COCKTAIL SANDWICHES

*Cure 81 Ham, Swiss & Grilled Pineapple with Cranberry Sauce
Turkey, Provolone, Roasted Tomato with Basil Mayo
Roast Beef, Cheddar & Caramelized Onion with Horseradish Cream
(Vegetarian selection available upon request)*

DIVINE DEVEILED EGGS

Garnishes Include Bay Shrimp, Black Olives & Capers

\$15.50

Per Guest

Recommended Additions:

PETIT QUICHE LORRAINE

*Tart Pastry & Custard Baked with Sautéed Onion
Cure 81 Ham & Gruyere*

\$3.25 Per Guest

COCKTAIL PRAWNS

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

\$6.50 Per Guest

SAUSAGE & GRUYERE STUFFED MUSHROOMS

*Jumbo Mushrooms, Baked with Italian Sausage, Gruyere
Spinach, Red Pepper & Marsala*

\$3.25 Per Guest

PETIT DESSERT BARS

*Selection may include Lemon, Peanut Butter, Almond Amaretto
Raspberry Cheesecake, and Cream Cheeses Brownies*

\$2.50 Per Guest



HORS D'OEUVRES 2012

A TASTE OF EUROPE

GRILLED VEGETABLE DISPLAY

Seasonal Selection May Include Carrots, Zucchini, Mushrooms, Peppers Eggplant, Green Beans & Tomato, Grilled with Olive Oil & Herbs Served with Roasted Garlic Aioli

BEEF TENDERLOIN & DIJON CROSTINI

Grilled Medium Rare Beef Tenderloin, Micro Greens & French Dijon on a Garlic Crostini, with Red Onion Confit

***PETIT CHICKEN WELLINGTONS**

Boneless Herb Grilled Chicken, Local & Wild Mushroom Ragout With Fresh Thyme, Baked in Puff Pastry

MARSALA FIGS WRAPPED IN BACON WITH A BALSAMIC GLAZE

Dried Mission Figs, Steeped in Imported Marsala, Wrapped with Carlton Farms Bacon & Baked with a Balsamic Glazed

***GRILLED POLENTA, PESTO & FRESH MOZZARELLA**

Rosemary & Parmesan Polenta, Grilled & Finished with Pesto Mozzarella & Roasted Cherry Tomato, Fresh Basil

\$18.75

Per Guest

***Menu Item Requires On Site Staff**

Recommended Addition:

GRUYERE FONDUE WITH SHRIMP

Swirled with "Salsa Verde", Fresh Basil, Parsley, Garlic & Vermouth Served with Cubed Rustic Bread & Peeled Shrimp

\$8.00 Per Guest

PISTACHIO GRAPES

Red Grapes Rolled in Cream Cheese & Pistachios

\$3.00 Per Guest

MINI ECLAIRS

Petit Pastry Shells with Vanilla Bean Pastry Cream Glazed with Imported Dark Chocolate

\$3.00 Per Guest



ITALIAN RENAISSANCE

TUSCAN ANTIPASTO PLATTER

Country Olives & Marinated Mushrooms, Pesto Tortellini Genoa Salami, Marinated Mozzarella, Pepperoncini, Roasted Garlic Prosciutto Wrapped Asparagus & Marinated Green Beans Served with Herbed Focaccia

BRUSCHETTA DUET

Sliced Baguette, Grilled with Roasted Garlic Infused Olive Oil White Bean, Sage, Roasted Peppers, Balsamic Vinegar & Stock & Roasted Eggplant, Red Onion, Sun Dried Tomato & Lemon Zest

MEATBALLS IN MARINARA

Cocktail Meatballs Simmered in Marinara Sauce Garnished with Parmesan & Parsley

FRITTATA WITH SAUSAGE & ASPARAGUS

Classic Italian Omelet with Asparagus, Roasted Peppers Italian Sausage & Parmesan, Roasted Red Pepper Aioli

CHICKEN & ROASTED PEPPER ROULADES

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

\$19.95

Per Guest

***Menu Item Requires On Site Staff**

Recommended Additions:

***SCAMPI PRAWNS**

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

\$7.50 Per Guest

CRISPY GORGONZOLA RAVIOLI

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

\$3.50 Per Guest

CHOCOLATE DIPPED BISCOTTI

Almond Biscotti Dipped & Drizzled with Imported Chocolate

\$2.25 Per Guest



HORS D'OEUVRES 2012

TAILGATE PARTY

***GRILLED SURF & TURF SLIDERS**

*Grilled Mini Cheddar Burgers on a Sesame Bun
with Grilled Onions, Bacon, Dill Pickles & Ketchup*

&

*Oregon Dungeness Crab Cakes, Cajun Remoulade, Butter Lettuce
& Tomato on a Petit Onion Bun*

DIVINE DEVEILED EGGS

Garnishes Include Bay Shrimp, Black Olives & Capers

BUFFALO WINGS WITH BLUE CHEESE DIP

Hot & Spicy! Served with Blue Cheese Dressing

RELISH PLATTER

*Zucchini, Carrots & Celery Sticks, Red Pepper, Broccoli
Cherry Tomatoes & Olives, Served with Ranch Dip*

MEXICAN FIESTA DIP WITH CHIPS

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

\$20.50

Per Guest

***Menu Item Requires On Site Staff**

Recommended Additions:

COCKTAIL PRAWNS

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

\$6.50 Per Guest

GRILLED BRITISH BANGERS

Traditional British Sausage, Grilled & Sliced, Sweet Hot Mustard

\$3.25 Per Guest

GOURMET CUPCAKES

*Choose from Chocolate, Yellow & Carrot Cake
Elegantly Frosted & Hand Decorated with Your Team Colors*

\$2.75 Per Guest

GO VEGAN

BREADS AND SPREADS

Hummus and Tabbouleh Served with Zatar Baked Pita Crisps

GRILLED BABY VEGETABLE SKEWERS

*Seasonal Selection May Include Baby Carrots, Petit Pan Squash
Zucchini, Red Onion, Shiitake, New Potatoes or Peppers
Brushed with Olive Oil, Roasted Garlic & Herbs*

MEDITERRANEAN STUFFED MUSHROOMS

*Baked & Filled with Roasted Peppers, Sun Dried Tomatoes
Almonds, Garlic & Fresh Rosemary*

MANGO, JICAMA & PEANUT SALAD ROLLS

*With Carrot, Bean Sprouts, Lettuce, Mint, Ginger & Cilantro
Wrapped in Rice Paper, Thai Sweet Lime Chili Sauce*

CURRIED ONION TARTLETS

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

\$18.75

Per Guest

Recommended Addition:

FRESH TROPICAL FRUIT BOWLS

*Bowls of Sweet Pineapple, Mango, Papaya, Strawberry & Kiwi
(May Vary By Season), Soy Yogurt Coconut & Ginger Dip*

\$4.50 Per Guest

VEGAN CHOCOLATE CUPCAKES

Elegantly Frosted & Hand Decorated

\$2.75 Per Guest





HORS D'OEUVRES 2012

MEDITERRANEAN DELIGHTS

MEZZA PLATTER

House made Baba Ghanoush, Dried Apricots, Pistachios, Falafel
Stuffed Grape Leaves, Roasted Peppers & Greek Olives
Served with Pita Crisps & Tzatziki

*GREEK OUZO PRAWNS

Large Prawns Sautéed with XV Olive Oil, Garlic
Ouzo Liquor, Tomato, Dill & Feta

SPANIKOPITA

Buttered Filo with Spinach, Feta Cheese, Parsley and Mint

*LEBANESE GROUND LAMB KEBOBS

Lean Ground Lamb Seasoned with Coriander, Cilantro, Cumin
Mint & Garlic and Grilled, Tzatziki

GREEK CROSTINI DUET

Chevre, Kalamata Olive Tapenade & Cherry Tomato
&
Balsamic Roasted Eggplant, Sun Dried Tomato & Lemon

\$23.95

Per Guest

*Menu Item Requires On Site Staff

Recommended Additions:

BAY SHRIMP STUFFED MUSHROOMS

Jumbo Mushroom Caps Baked with Oregon Bay Shrimp
Parmesan, Herbs & Spices

\$3.50 Per Guest

*PETIT CHICKEN & PEPPER KEBOBS

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

\$3.75 Per Guest

BAKLAVA

Layers of Filo with Walnuts, Cinnamon, Honey & Lemon

\$3.00 Per Guest



MEXICAN RIVIERA

BLACK BEAN AND RED PEPPER TORTA

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

CHORIZO & PEPPERJACK QUESADILLA

Chorizo Sausage, Pepperjack & Cilantro
OR

BRIE, PAPAYA AND ONION QUESADILLAS

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

GARLIC & CHILI PORK RIBS

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

TAMPICO GRILLED PRAWNS

Prawns, Marinated in Lime Juice, Cumin, Garlic & Honey
Grilled, Chilled & Plattered, Fresh Cilantro

\$19.95

Per Guest

Recommended Additions:

SOUTHWEST VEGETABLES

Fresh Vegetables Including Red Pepper, Jicama, Cucumber, Zucchini
Carrot & Cherry Tomatoes, Sour Cream Chili Lime Dip

\$2.50 Per Guest

BEEF & BEAN EMPANADAS

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

\$3.50 Per Guest

CHEDDAR & GREEN CHILI TAMALES

Traditional Masa, Wrapped & Steamed in Corn Husks
with Cheddar, Cotija & New Mexico Green Chili

\$4.00 Per Guest

MEXICAN TEA COOKIES

Traditional Wedding Cookie with Orange & Pecans
Dusted with Powdered Sugar

\$1.50 Per Guest



HORS D'OEUVRES 2012

A PASSAGE OF INDIA

CURRIED ONION TARTLETS

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

***TANDOORI CHICKEN SKEWERS**

*Tandoori Marinated Chicken on Skewers
Grilled & Served with Raita*

STRAWBERRIES & PINEAPPLE

*Beautiful Bowls of Sweet, Ripe Strawberries & Pineapple
Served with Ginger Coconut Dip*

***PAN FRIED PRAWNS WITH TAMARIND GLAZE**

*Marinated & Sautéed in Tamarind Paste, Cumin, Garlic, Ginger
Cayenne & Turmeric, Finished with Lemon Juice & Basil*

VEGETARIAN SAMOSAS

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

\$19.95

Per Guest

***Menu Item Requires On Site Staff**

Recommended Additions:

***COCONUT CRUSTED LAMB CHOPS**

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

\$10.00 Guest

LAMB SAMOSAS

*Indian Delicate Pastries with Seasoned Ground Lamb, Onions
Ginger Garlic & Indian Spices*

\$3.75 per Guest

INDIAN TEA COOKIE

*Butter Cookies with Nuts & a Hint of Cardamom.
Dusted with Powdered Sugar*

\$3.00 Per Guest



MARDI GRAS

NEW ORLEANS VEGETABLE DISPLAY

*Broccoli, Red & Yellow Peppers, Celery, Carrot & Zucchini
with Pickled Green Beans, Okra & Marinated Mushrooms
Served with Cajun Pita Chips and a Duet of Dips;
Spicy Red Pepper Aioli and Cajun Spinach Dip*

***HOPPIN JOHN ON GRIT CAKES**

*Black Eyed Peas, Corn, and Red Peppers
in a light Lemon Dressing on Grilled Corn Cakes*

JAMBAYALA STUFFED MUSHROOMS

*with Oregon Dungeness Crab, Bay Shrimp, Cajun Sausage
& Peppers, Simmered in Creole Rice, Topped with Brie & Baked*

***CHICKEN & ANDOUILLE SKEWERS**

*Lightly Marinated Chicken, Skewered with Andouille Sausage
Peppers & Grilled, Served with Creole Mustard*

***NEW ORLEANS CLASSIC SANDWICH DUET OYSTER PO' BOY SLIDERS**

*Cornmeal Fried Washington Oysters with Cajun Remoulade
Shredded Lettuce and Tomato on a Petit French Roll*

&

MUFFALETTA

Salami, Ham and Provolone with Chopped Olive-Caper Salad

\$21.95

Per Guest

***Menu Item Requires On Site Staff**

Recommended Additions:

***CAJUN BUTTER PRAWNS**

Sautéed in Butter, Creole Essence, Red Onion, Tomato & Scallions

\$7.50 Per Guest

***BLACKENED BEEF TENDERLOIN CANAPES**

Blackened Beef Tenderloin, on a Garlic Crostini, with Creole Mustard

\$4.00 Per Guest

RED VELVET CUPCAKES

A Southern Favorite- With Cream Cheese Icing

\$2.75 Per Guest



HORS D'OEUVRES 2012

SPANISH TAPAS

***CATALAN TOSTADA TAPAS**

*Spanish Tostada Tapas, On Olive Oil Toasted Baguette:
Fava Bean & Chevre, Serrano Ham & Manchego
Smoked Sturgeon on Wasabi Lemon Cream Cheese*

***CHICKEN & SERRANO HAM CROQUETTES**

*A Staple at all Spanish Tapas Bars
Diced Chicken Breast & Imported Serrano Ham
Combined with a Creamy Béchamel & Fresh Bread Crumbs
fried Golden Brown, Spicy Pimento & Tomato Dipping Sauce*

SPANISH MEATBALLS IN ALMOND SAUCE

*House Made Petit Pork & Beef Meatballs with Golden Raisins
Simmered in an Almond & White Wine Sauce*

***GRILLED SCALLOPS WITH PIMENTO MADEIRA CREAM SAUCE**

*Sea Scallops, Grilled In XV Olive Oil, Served with a
Spanish Pimento, Paprika & Madeira Cream Sauce, Pickled Fennel*

SPANISH "TORTILLA" WITH YUKONS ONIONS & ASPARAGUS

*Classic Spanish Omelet, Petit Cut, with Yukon Gold Potatoes
Sautéed Onions & Asparagus. Drizzled with Saffron Aioli*

\$24.95

Per Guest

***Menu Item Requires On Site Staff**

Recommended Additions:

TUNA, CHEVRE & PINENUT EMPANADILLAS

*From the Galicia Region; Albacore Tuna, Chevre, Green Olives
Capers & Pinenuts Baked in Flaky Pastry*

\$3.50 Per Guest

***BARCELONA PRAWNS**

*Jumbo Shrimp, Sautéed in XV Olive Oil with Sherry, Garlic
Sweet Paprika & Lemon*

\$7.50 Per Guest

SHERRIED PORK RIBS

*Individual Baby Back Pork Ribs, Roasted in Spanish Sherry
& Sweet Smoked Paprika*

\$7.50 Per Guest

HARD NUT BRITTLE

Almond & Hazelnuts in a Spicy Caramel Brittle

\$3.00 Per Guest

INTERNATIONAL ASSORTMENT

RICE NOODLE SALAD WITH GRILLED LEMONGRASS BEEF

*Served in Chinese To Go Boxes
Beef Tenderloin on Rice Noodle Salad with Mint Carrots, Cilantro
& Napa Cabbage, Sweet Thai Lime Dressing*

***CHICKEN & SHIITAKE YAKITORI**

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

BASIL & OLIVE OIL MOZZARELLA SKEWERS

*Fresh Mozzarella Marinated in Olive Oil, Basil, Balsamic
& Lemon Juice, Skewered with Fresh Basil & Cherry Tomatoes*

CRISPY GORGONZOLA RAVIOLI

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

SPINACH & MANCHEGO EMPANADILLAS

*From the Galicia Region; Fresh Spinach, Manchego
Raisins & Pinenuts Baked in Flaky Pastry*

***BARCELONA PRAWNS**

*Jumbo Shrimp, Sautéed in XV Olive Oil with Sherry, Garlic
Sweet Paprika & Lemon*

\$28.95

Per Guest

***Menu Item Requires On Site Staff**

Recommended Addition:

WONTON CRISPS WITH WASABI & SMOKED TROUT

*Sesame Wonton Crisps with a Wasabi Cream Cheese
In-House Smoked Trout & Pickled Red Onions*

\$4.50 Per Guest

***PETIT DUNGENESS CRAB CAKES**

*Oregon Dungeness Crab, Sweet Onion, Peppers & Spices, Panko
Breaded, Pan Fried, Red Pepper Sauce & Cilantro*

\$6.50 Per Guest

CARAMEL COGNAC FONDUE & FRUIT

Strawberries, Northwest Apples, Pears, Pineapple & Banana

\$5.75 Per Guest



HORS D'OEUVRES 2012

NORTHWEST HORS D'OEUVRES

WILD MUSHROOM STRUDEL

*Assorted Northwest Wild Mushrooms
Sautéed with Butter, Shallots & Fresh Thyme
Braided with Brie & Oregon Hazelnuts, Baked in Puff Pastry*

COLD APPLEWOOD SMOKED SALMON DISPLAY

*Whole Sides of In-House Applewood Smoked Salmon
Served with Lemon Cream Cheese, Remoulade and Sliced Baguette*

***BEEF TENDERLOIN & BEARNAISE CROSTINI**

*Grilled Medium Rare Beef Tenderloin on a Garlic Crostini
with Sauce Béarnaise & Micro Greens*

***FILO TARTLETS WITH CRAB, GINGER & LIME**

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

GRAND AIOLI DISPLAY

*Seasonal Display of Fresh & Local Vegetables Including Green Beans
Beets, Asparagus, Grape Tomatoes, Artichoke Hearts, Yukon Golds
Fennel, Peppers & Hard Cooked Eggs, Roasted Garlic Aioli*

CHICKEN & ROASTED RED PEPPER ROULADES

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

\$28.50

Per Guest

***Menu Item Requires On Site Staff**

Recommended Addition:

CARAMELIZED APPLE & SPICED WALNUT BAKED BRIE

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

\$3.50 Per Guest

FRESH FRUIT TARTLET

*Petit Tarts with Vanilla Bean Pastry Cream
Decorated with Seasonal Fresh Fruit & Berries*

\$4.50 Per Guest

PETIT CHOCOLATE MOUSSE CUPS

*Petit Chocolate Cups filled with Dark Chocolate Mousse, Peanut Butter
Marscapone & White Chocolate Grand Marnier*

\$4.50 Per Guest

GLOBAL HORS D'OEUVRES

ASIAN VEGETABLE BASKET

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

FRESH TROPICAL FRUIT BOWLS

*Bowls of Sweet Pineapple, Mango, Papaya, Strawberries & Kiwi
(May vary by Season) Served with Coconut Ginger Dip*

***CHICKEN & SHIITAKE YAKITORI**

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

VEGETARIAN SAMOSAS

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

***SPICY BRAZILIAN SHRIMP**

*A favorite from Bahia in Northeast Brazil, Jumbo Shrimp
Sautéed with Onions, Garlic, Tomatoes, Coriander
Coconut, Walnuts and Cilantro*

MANGO, JICAMA & PEANUT SALAD ROLLS

*With Carrot, Bean Sprouts, Lettuce, Mint, Ginger & Cilantro
Wrapped in Rice Paper, Thai Sweet Lime Chili Sauce*

***TUSCAN TENDERLOIN & TOMATO BRUSCHETTA**

*Grilled Mini Beef Tenderloins, Vine Ripe Tomato, Extra Virgin
Olive Oil, Basil & Cracked Pepper on a Grilled Bruschetta*

\$32.75

Per Guest

***Menu Item Requires On Site Staff**

Recommended Addition:

IMPORTED & SELECT CHEESE MARBLE

*Selection may Include German Cambozola, Italian Gorgonzola
Tillamook White Cheddar, Gruyere, French St. Andre
& Chevre, Roasted Garlic & Grapes*

Bread & Ink Baguette & Rosemary Croccantini

\$4.50 Per Guest

