

# HORS D'OEUVRES

## COLD

*Minimum 50 pieces*

Jumbo Shrimp on Ice with Seafood Sauce  
Columbia River Salmon Caviar  
on Baby Red Potato  
Thai Style Shrimp Bowl on Ice  
with Sweet Chili Sauce  
\$2.75 per piece

Smoked Breast of Turkey Rollade with  
Boursin and Cranberry Relish  
Smoked Salmon Mousse on Garlic Crostini  
\$1.95 per piece

Cold Poached Salmon Remoulade  
(100 pieces)  
\$235.00

Specialty Caviars and  
accompaniments (Market Price)

Edamame  
(Japanese Soybeans in Sea Salt- Market Price)

Chef's Special Cold Canapes  
Chipolte Tortilla Wraps with  
Assorted Meats and Cheeses

Hood River Pear and Parma Ham Brochettes  
International Cheese and Fruit Platter  
(10 lbs.)  
\$1.85 per piece

Willamette Valley Vegetable Platter with Dip  
Hood River Sliced Fruit Platter  
\$1.75 per piece

Northwest Smoked Salmon with Red Onion,  
Capers and Mini-Bagels (100 pieces)  
\$200.00

Jonah Crab Claws (Market Price)  
Fresh Puget Sound Oysters (Market Price)

## HOT

*Minimum of 50 pieces*

Grilled Chicken Satay with Peanut Sauce

Brie en Croute with Crostini (6 lbs.)

Tiropitas Tillamook

Savory Petite Quiche

Thai Spring Rolls

Wild Mushroom Strudel

Grilled Portabello Mushrooms

Chinese Pot Stickers

Sweet and Sour Meatballs

Chicken Shumai

Hot Spicy BBQ Buffalo Wings  
\$1.85 per piece

Miniature Crab Cakes  
\$2.10

Roasted Puget Sound Oysters on the

Half Shell on Spice Scented Salt  
(Market Price)

Granite Baked Raclette Cheese with

Gherkins and Pickled Onions, served with  
Crostini  
(Market Price)

*An 18.5% service charge will be added to all food and*