

HORS D'OEUVRES PACKAGES

Created for half hour to forty-five minute reception in addition to dinner event.

Minimum of 25 people required

0 pieces per person

\$10.50 per person

LAUREL HILL

Wild Mushroom Strudel

*Hardwood Smoked Salmon on
Cucumber Coin*

*Hood River Pear
and Parma Ham Brochettes*

*Chipolte Tortilla Wraps with Smoked
Turkey and Stone Ground Mustard*

Brie en Croute with Crostini

BLUE GENTIAN

*Chilled Thai Shrimp Bowl
with Sweet Chili Sauce*

Smoked Salmon Mousse on Crostini

*Hot Spicy Buffalo Wings in
Smokey BBQ Sauce*

*International Cheese Platter with
aged Cheddar, Brie, Blue Veined Cheese,
Smoked Gouda, and Crackers*

Savory Petite Quiche

MOON OVER THE MOUNTAIN

Tiropitas Tillamook

Chicken Satay with Peanut Sauce

*Mini Deli Sandwiches with Smoked Turkey,
Sugar Ham, Salami and Tillamook Cheddar*

*Antipasto Platter with
Artichoke Hearts, Olives, Mozzarella,
Salami, and Pickled Vegetables*

Seasonal Fruit and Berry Platter

WILD GOOSE MOON

Grilled Portabello Mushrooms

*Columbia River Salmon Caviar on
Baby Red Potato*

*Smoked Breast of Turkey Rollade with
Boursin and Cranberries*

Spanikopita

*Willamette Valley Fresh Vegetable
Crudite Platter with Dip*

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