

## RECEPTIONS

A minimum order of 100 pieces applies to each hors d'oeuvre.

### **Hot Hors D'oeuvre**

- Jumbo Tiger Prawns Rubbed with Lemon Oil and Zest, Wrapped in Prosciutto  
\$475 per 100
- Fried Coconut Shrimp with Chili Garlic Sauce  
\$425 per 100
- Miniature Dungeness Crab Cakes with Lemon Grass Aioli  
\$400 per 100
- Grilled Scallop Skewers with Cilantro Cream Sauce  
\$375 per 100
- Fried Calamari with Lemon Grass Aioli  
\$375 per 100
- Dungeness Crab Stuffed Mushrooms  
\$350 per 100
- Artichoke Bottoms with Dungeness Crabmeat with Lemon Parmesan Sauce  
\$350 per 100
- Clam Fritters with Spicy Cilantro Cucumber Sauce  
\$325 per 100
- Beef or Chicken Satay with Scallions, Sesame Seeds and Chili Garlic Sauce  
\$325 per 100
- Phyllo Cups Filled with Smoked Ginger Chicken  
\$325 per 100
- Fiery Chicken Wings with Bleu Cheese Dressing  
\$300 per 100
- Fried Wontons with Sesame Ginger Sauce  
\$300 per 100
- Chicken Tenders with Honey Mustard Sauce  
\$300 per 100
- Jalapeno Poppers Stuffed with Cheese  
\$300 per 100
- Spring Rolls with Spicy Peanut Sauce  
\$300 per 100
- Pot Stickers with Ginger Hoisin Sauce  
\$300 per 100
- Spanakopita  
\$300 per 100
- Assorted Mini Quiches  
\$275 per 100
- Fried Mozzarella Sticks with Marinara Sauce  
\$275 per 100
- Mini Burgers (Sliders) or Smoked Chicken Quesadillas  
\$250 per 100

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### **Cold Hors D'oeuvre**

Chilled Jumbo Prawns with Horseradish and Cocktail Sauce  
\$500 per 100

Sliced Filet Mignon Medallions with Cumberland Sauce on Sliced Baguette  
\$400 per 100

Poached Salmon Medallions with Seasonal Northwest Berries  
\$375 per 100

Olive Tapenade Topped with Crème Fraiche and Tobiko Caviar on Sliced Baguette  
\$350 per 100

Belgian Endive Leaves with Herbed Cream Cheese and Shrimp Ceviche  
\$350 per 100

Prosciutto Wrapped Melon Skewers  
\$350 per 100

Premium Assorted Canapés  
\$300 per 100

Bruschetta Topped with Garlic, Basil, Roma Tomatoes and Shredded Parmesan  
Cheese  
\$275 per 100

Skewered Olive, Smoked Provolone & Salami  
\$250 per 100

Fruit Kebobs with Dipping Sauce  
\$250 per 100

Puff Pastry Caesar Salad Bites  
\$250 per 100

Sushi and Sashimi  
(Market Price)

Oysters on the Half Shell with Fresh Grated Horseradish  
(Market Price)

## DISPLAYS AND STATIONS

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Smoked Salmon Display  
Whole Side of Smoked Salmon  
Accompanied by Chopped Hard Boiled Egg  
Capers and Red Onions  
Served with Toasted Bagel Chips  
\$300.00 per side  
(Serves 25)

Seafood Bar  
Oysters on the Half Shell  
Iced Jumbo Prawns  
Snow Crab Claws with Fresh Grated Horseradish  
Cocktail Sauce and Lemon Wedges  
\$25.00 per person  
(Six Pieces per Person)

Fajita Bar  
Warm Flour Tortillas  
Shredded Seasoned Chicken or Spicy Beef  
Olives, Bell Pepper, Salsa, Guacamole, Sour Cream  
Shredded Tillamook Cheddar  
\$7.00 per person

Pasta Station  
Penne Pasta with Creamy Roasted Garlic Pesto  
Cheese Tortellini with Traditional Sauce  
Garlic Bread Sticks, Shredded Parmesan and Cracked Pepper  
\$6.00 per person

Fresh Sliced Fruit Displays  
\$5.00 per person

Roasted Grilled Vegetables  
Marinated Grilled Assortment of Seasonal Vegetables  
\$5.00 per person

Domestic and International Cheese Station  
Local and Imported Cheeses  
Garnished with Fresh Fruits  
Sliced Bread and Crackers  
\$5.00 per person

Baskets of Fresh Vegetables  
With Assorted Dips  
\$4.00 per person

## CARVING STATIONS



Cider Baked Ham Carving Station\*  
With Grain and Smooth Mustards  
Mayonnaise and Assorted Rolls  
\$225.00 each  
(Serves 50 - 75 People)

Roast Turkey Carving Station\*  
With Cranberry Relish  
Herb Mayonnaise and Assorted Rolls  
\$260.00 each  
(Serves 50 - 75 People)

Steamship of Beef Carving Station\*  
With Horseradish Cream  
Assorted Breads and Rolls  
\$650.00 each  
(Serves 200 People)

Roasted Rack of Lamb\*  
With Mint Vinaigrette and Mango Ancho Chili Chutney  
Assorted Breads and Rolls  
\$9.25 per person

\*A \$125.00 carving fee will be added for all carving attendants in position for up to four hours. After four hours a \$35.00 per attendant per hour fee will apply. We recommend a minimum of one chef per every 250 guests.

The actual number will depend on the other menu items.