

# Hors d'Oeuvres

## Cold

	per dozen
Gazpacho Shooters w/ Oregon Shrimp	31
Caramelized Onion and Goat Cheese Tartlets*	32
Sun Dried Tomato and Herb Cheese on Crostini*	33
South of the Border Pinwheel Sandwiches*	33
Bruschetta with Beecher's Cheese Curds, Tomato and Capers*	34
Smoked Salmon Mousse on Cucumber Rounds*	34
Cherry Tomato with Fresh Mozzarella Skewer, Aged Balsamic Vinaigrette and Fresh Basil*	34
Eggplant Caponata on Grilled Pita*	35
Ahi Tuna Poke in Belgian Endive Leaves*	38
Poached Shrimp with Guacamole on Fried Wonton*	38
Smoked Breast of Duck on Crostini with Huckleberry Compote*	40
Seafood Ceviche	43
Local Oysters with Green Apple Mignonette	50
Assorted Sushi and Sashimi	54
Poached Prawns on Ice with Lemon Wedges and Pacific Rim Cocktail Sauce	56
Mirin Poached Medallions of Lobster with Crème Fraîche and Tobiko Caviar*	59

## Hot

	per dozen
Miniature Quiche Lorraine with Onions, Bacon and Gruyere Cheese	29
Vegetarian Quiche with Onions and Asparagus*	30
Seasonal Soup Shooters	30
Polenta "Tots"	31
Flaky Phyllo Triangles with Spinach and Feta Cheese*	33
Pan-Fried Pork Pot Stickers with Kalbi Sauce	33
Vegetarian Spring Rolls with Soy Sauce and Chinese Mustard	33
Pulled Pork on baguette, apple fennel slaw	34
Vine Ripened Tomatoes, Fresh Mozzarella Cheese served on Warm Ciabatta Bread	36
Cheese Stuffed Mushrooms*	36
Mini salmon cakes, herbed remoulade	36
Beef Quesadilla	37
Grilled Beef Satay with Stone Ground Mustard Sauce	38
Grilled Chicken Satay with Sesame Orange Glaze	38
Shrimp Quesadilla	38
Crab Meat Stuffed Mushrooms	38
Salmon Skewers	42
Boneless Short Ribs	42
Scallop Skewers with Saffron Sauce	44
Pancetta Wrapped Sea Scallops	49
Pacific Northwest Crab Cakes with Washington Apple and Curry Aioli	55

## Slider Sandwiches

	per dozen
Mini Cheeseburgers	48
Caramelized Onions and Apple	52
Portabella Mushroom and Herb	53
Flat Iron Steak served with Sweet Onions and Mustard	58

\*These selections are appropriate for passing; sauce is not served with passed items.

Menu prices are current and subject to change. Prices confirmed no earlier than six months in advance. All menu prices are subject to a 18% service charge. Your banquet captain, server, houseman and/or bartender receives 12% of this service charge. All charges are subject to state sales tax (currently 10%).

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