

APPETIZERS

Priced per Order. One order is 25 pieces.

HOT APPETIZERS

Dungeness Crab Cakes

Tarragon-Lemon Aioli

.....\$49

Spanakopita

Greek Savory Pie in Phyllo Dough
with Sautéed Spinach, Onions and Feta Cheese

.....\$25

Lemon-Grass Marinated Chicken Satay

Glazed with Thai Peanut Sauce

.....\$32

Stuffed Mushroom Caps

Filled with melted Feta Cheese and Roasted Garlic

.....\$25

House-Made Meatballs

Bite-sized Meatballs coated with a Brandy Glacé

.....\$25

Rosemary Scented Polenta Triangles

Drizzled with Roasted Red Pepper Coulis

.....\$25

Minature Phyllo Cups

Petite phyllo cups with Sautéed Wild Mushrooms and
Oregon Bleu Cheese

.....\$22

Brie and Apple Vol-Au-Vents

Warm, Spiced Apples and melted Brie-filled Pastry Cup

.....\$22

COLD APPETIZERS

Cucumber Cups

Chilled Cucumber Cup with Oregon Pink Shrimp and
Preserved Lemon

.....\$32

Rosemary Crisp

Rosemary Cracker Crisp with Fresh Mozzarella and
Sundried Tomato

.....\$25

Puff Pastry

Puff Pastry Caps with Bleu Cheese Mousse

.....\$22

Petite Red Potatoes

Baby Red Potatoes filled with Smoked Salmon Mousse

.....\$32

Grilled Tri-Tip Crostini

Shaved strips of Tri-Tip topped with Boursin Cream on
Crostini

.....\$25

Chef's Choice Canapés

Chef's array of Canapés in Season

.....\$22

*Service Staff will Butler Pass your Appetizer Selections for an additional cost.