



HORS D' OEUUVRES

ANTIPASTI – GREAT BEGINNINGS!

Northwest Cheese Board

featuring select regional and local cheeses, with crackers

Cheese Torta

a Catered for You specialty - alternating layers of Mascarpone cheese, basil pesto and sun dried tomato

Baked Brie

triple cream brie cheese wrapped in puff pastry, with fruit compote or plain

Garnished Brie

topped with roasted pine nuts, sundried tomato, basil pesto and olive tapenade, with crackers

Chef's Cheese Board

a selection of domestic and imported cheeses, with crackers

Huckleberry Smothered Goat Cheese

Locally sourced and drenched with a huckleberry compote

Charcuterie Board

With cured meats, cheese, fruits, nuts and your choice of chutney:

- Mango-Pineapple
- Tomato Chutney
- Apple Chutney
- Watermelon Chutney

Artichoke and Crab

served warm with assorted breads

Spicy Black Bean Dip

served warm with tri-color chips

Bacon, Gruyere and Caramelized Onion

served warm with assorted breads

Vegetable Crudité, artfully arranged, with Choice of Dip...

- **Sundried Tomato and Feta Dip**
- **Green Goddess Dip**
- **Romesco Dip**
- **Traditional Ranch Dip**
- **Spinach Dip**

Hummus and Flatbreads

Chef's own recipe for this wonderful Mediterranean dip, served with assorted flat breads

Mediterranean Delight

a trio of Hummus, Romesco and Sundried Tomato and Feta dips served with Spanish olives and flatbreads

Antipasto with Meats & Cheeses

grilled and roasted marinated vegetables with Italian Meats and Cheeses, served with assorted flat breads

Fresh Seasonal Fruits

juicy, sweet and creatively displayed

★*Ask about our Cascading Cheese displays!*

BEEF - CHICKEN -PORK

Asian-Style Pork Tenderloin

marinated in Hoisin ginger sauce, served with hot mustard and toasted sesame seeds

Classic Cocktail Meatballs

in choice of BBQ, Swedish or Sweet and Spicy Sauce

Handmade Asian Meatballs

our blend of pork, beef, herbs and spices, served with a sweet chili-coriander sauce

Chicken and Lamb Kafta

Meatballs flavored with Middle Eastern Spices, grilled and served with a Tahini yogurt sauce

Saltimbocca Chicken Bites

wrapped in prosciutto and sage with a lemon beurre blanc

Chicken and Waffle Bites

Need Description

Mini Beef Wellingtons

with Boursin cheese and mushroom duxelles

Beef Tenderloin Bites

on a purple potato cake with port-reduction and chimichurri sauce

Mixed Grill

a variety of grilled sausages served with grilled pepper and Walla Walla Sweet onion relish, with assorted mustards

Spears and Steak

thinly sliced marinated and grilled flank steak wrapped around grilled asparagus bundles drizzled with a balsamic reduction

Seasonal swap: green beans during the winter season!

Sliders - mini burgers!

- Ground Sirloin and Gorgonzola
- Southwest Grilled Chicken Breast with chipotle aioli
- Shaved Turkey with pesto aioli and provolone cheese
- Pulled Pork with cheddar and slaw
- All-American beef, bacon and cheese
- Vietnamese-style, five spice marinated pork with a pickled slaw

SEAFOOD

Grilled Chili-rubbed Shrimp

with hand-made mango salsa

Cointreau Coconut Shrimp

with passion fruit dipping sauce

Poached Shrimp

with classic chili sauce

Petite Crab Cakes

loaded with Dungeness crab, fresh herbs and spices with Rémoûlade sauce

Thai Salmon Cakes

fresh mint, cilantro and shallots with a hint of Thai curry, with a sweet chili sauce

Crab Mac 'n Cheese Croquet

with a lobster Mornay sauce

Salmon Bites

coated in black and white sesame seeds with wasabi aioli

Orange Curry Petite Salmon Bites

Petite salmon on coconut rice cake with Thai orange curry sauce

Paella Croquet

risotto with mixed seafood and Spanish chorizo and saffron aioli

Peruvian Ceviche Jalapeño Tartlets*

lime-cured white fish with avocado and coriander

Smoked Salmon

Nova-style* or hot-smoked fillet with cream cheese, onions, capers and assorted breads

Smoked Salmon Cheesecake Spread

A creamy spread served with crackers and an assortment of breads

** Consuming raw or undercooked meat or fish may increase the risk of food borne illness.*

SATAYS AND KEBOBS

Thai Chicken

with peanut dipping sauce

Souvlaki-Style, Beef or Chicken

classic Greek marinade with yogurt cucumber dipping sauce

Shrimp on Lemongrass

a blend of shrimp with fresh herbs, with Thai chili sauce

Tequila Lime and Chipotle, Beef or Chicken

Cazadores tequila and fresh lime, Latin spices

Ginger Orange Glaze, Beef or Chicken

fresh ginger, herbs, orange and sambal

Honey Pomegranate Glaze Pork

pomegranate molasses and honey reduction

Pineapple Pork Tenderloin

marinated in fresh herbs, with pineapple chutney

Caprese Skewer

grape tomato, fresh mozzarella, and basil and drizzled with pesto

Antipasto Skewer

Roasted and grilled vegetables and cured meats drizzled with balsamic reduction

TOPPED, WRAPPED AND FILLED

Polenta Cups, filled with your choice of:

- Italian sausage Ragu and mozzarella cheese
- Grilled vegetables and Boursin cheese

Ham and Fontina Cheese Feuillité

a rich, flaky pastry filled with ham, cheese and Dijon (like a French calzone!)

Vegetable Filo Rolls

filled with seasoned Montrachet cheese and roasted julienne vegetables

Filo Triangles

with three cheese filling, served with a spicy red bell pepper jelly

Zucchini Fritters

with Red Bell Pepper Jam and Crème Fraiche

Beer Cheese Sausage Croquettes

Risotto stuffed with sautéed kielbasa, sauerkraut and spices and smoked cheddar and served with a lager cheese sauce

Goat Cheese Tartlets

with Pancetta and sautéed leeks

Queso y Vino

Brioche topped with artichoke flan and wine geleé

Mini Mac n' Cheese Croquettes

with artisan cheese sauce – great for kids and grown-ups!

Falafel

chick peas and Middle Eastern spices with a tahini yogurt dipping sauce

Ham and Asiago Potato Croquettes

with Gorgonzola Dip

Samosas

Filled with potatoes, peas and Indian spices and herbs

Fig and Goat Cheese Mousse

In a port wine reduction with roasted pistachios in individual petite cups

Cha Masala

An Indian style vegetable curry salad served in petite edible wonton cups

Bouchée – small rounds of puff pastry with your choice...

- Wild Mushroom
- Italian Sausage
- Three Cheeses
- Chicken Curry Salad

Crostini – little rounds of toasted baguette topped with your choice...

- Artichoke and Olive Tapenade
- Chicken and Prosciutto Pinwheel
- Feta and Grilled Eggplant Caponata
- Tomato, Bacon and Basil Aioli
- Shaved Flank Steak and Tomato Chutney
- Smoked Salmon and Spinach Roulade
- Fresh Mozzarella, Basil and Tomato
- Salsa Fresca with feta cheese
- Gorgonzola and Sautéed Pear
- Prosciutto Tomato and Green Olive Tapenade
- Pineapple Ribbons and Pernod mascarpone
- Chopped Salami, Roasted Bell Pepper and Basil Aioli
- Fresh Ricotta, Roasted Grape Tomato, and Honey Drizzle

Chef Romeo's Signature Edible Spoons – baked from scratch and topped with your choice...

- Blackened Ahi Tuna
- Crab and Chive Salad
- Chicken and Asian Salad with Peanut Sauce
- Southwest Shrimp and Chipotle Slaw
- Bacon, Basil and Roasted Tomato
- Grilled Shrimp and Romesco
- Gorgonzola Mousse and Sauteed Pear
- Chicken, Jicama and Mint Picadillo

Stuffed Mushrooms - with your choice...

- Tillamook White Cheddar and Bacon
- Chèvre Cheese and Herbed Bread Crumbs
- Italian Sausage, Spinach and Asiago
- Creamy Crab and Artichoke

Pizzettes- mini pizzas with your choice of topping...

- **Margherita style** with mozzarella, roasted tomato and basil
- **Chicken Alfredo** with white sauce, grilled chicken and balsamic glaze
- **Southern style** with pork tenderloin, BBQ sauce, grilled onions and smoked cheddar cheese

- **Catered for You style** with roasted chicken, apples and brie

Potato Shells - fresh baby red potatoes twice baked with your choice...

- **American-Style** with bacon chives and sour cream
- **Irish-Style** with corned beef and cabbage
- **Southwest-Style** with chilies and jack cheese
- **Canadian-Style** with ham and cheddar
- **Niçoise-Style** with salmon, haricot verts and fresh tomato

Soup Shots – a fun twist on comfort food, your choice of...

- Tomato Soup & Grilled Cheese
- Melon & Champagne (served cold)
- Butternut Squash & Grilled Shallot (vegan)

SOUTH OF THE BORDER

Salvadorian Pastelitos

minced potato, pork and spices wrapped in soft corn dough and fried, with a roasted tomato salsa and pickled onions

Petite Roasted Chicken Tamales

hand made from scratch

Mexican Corn Cakes

with spiced shredded pork and avocado salsa

Plantain Chips

with shredded chicken and Mojito Mango Salsa

Tostadas

with lemon chicken roulade and chipotle apple-brie slaw

Filo Cigars

hand-wrapped and filled with Southwest Chicken in Spicy Cream Sauce

Empanadas

petite crescent shaped pies filled your choice of seasoned meats and served with chimichurri sauce

Tasitas – miniature crispy flour tortilla cups filled with your choice...

- Chicken, Jicama and Mint Picadillo
- Black Bean Refrito and Chipotle Cream
- Roasted Bell Pepper Hummus and Grilled Shrimp
- Shrimp and Black Bean salsa with a chipotle sour cream drizzle

Fresh Hand-made Salsa with Tri-Color Chips

- Tropical Fruit Salsa
- Pico de Gallo
- Salsa Verde
- Roasted Tomato Salsa

- Black Bean and Roasted Corn Salsa
- Avocado Salsa

Quesadillas - flour tortillas grilled with your choice...

- Chili-Rubbed Chicken and Black Beans
- Cilantro Pesto with Shrimp or Chicken
- Grilled Vegetable and Poblano Chili

Chili Rellenos – multicolored sweet peppers filled with your choice of..

- Creamy feta
- Shrimp and goat cheese
- Picadillo style - sautéed beef, olives, peppers tomatoes and fresh

Mini Tacos- fun, festive and sure to please! Filled with your choice of...

- Black beans, avocado and corn and tomato salsa
- Braised poblano chicken and roasted tomato salsa
- Picadillo and beef

ASIAN INSPIRED FAVORITES

Chicken and Coconut Shumai

our version of the dim sum favorite with ginger soy dipping sauce

Pot Stickers

pork filled dumplings and ginger soy dipping sauce

Cucumber Cups

With an Asian Beef salad – Another option too? Need description

Vietnamese Spring Rolls

fresh traditional rice paper rolls with choice of pork, shrimp or vegetarian with a sweet chili sauce

California Roll

with crab, cucumber, carrot and avocado

Northwest Roll

with smoked salmon, cucumber and avocado

Hawaiian Roll

with crab, avocado and mango

Spicy Tuna*

with Ahi, avocado and Sriracha aioli

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PETITE SWEETS & TREATS

Caramel Apple and Chèvre Cheese in Filo

with delicate cinnamon and spices, baked with a caramel drizzle

Seasonal Fruits and Berries

the season's best, beautifully arranged

Belgian Chocolate Dipped Strawberries

hand selected and dipped in dark chocolate

Lemon Bars

organic lemon juice, sweet and tart

Chocolate Peanut Butter Brownies

a dense brownie topped with a fudgy peanut butter ganache

Chocolate Ganache Brownie Fingers

our richest brownie with decadent Belgian ganache

Cheesecake Bites

an assortment of bite-sized cheesecake bars

Raspberry Bars

lattice topped and filled with the sweet tanginess of a rich raspberry jam

Apricot Bars

sweet ripe apricot filling with a buttery shortbread crust

Caramel Nut Bars

very nutty and gooey with caramel and spices

Petite Cupcakes

an assortment of tiny cupcakes with buttercream frosting

Cookies Galore!

White Chocolate and Apricot Cookies

Chocolate Chip

Snickerdoodles

Oatmeal Raisin

Peanut Butter

Double Chocolate Chip

Mexican Wedding Cakes/Russian Tea Cakes

Macarons

Orange Spice

Shortbreads

Truffles, Brittles and Barks

All made to order – *what's your favorite?*

Dessert Drinks, Hot Chocolates, and more.... just ask!

See our full Dessert Menu for more options!