



# CATERING MENU



Exit 44 off I-84 next to the Bridge of the Gods in Cascade Locks, Oregon





## **BREAKFAST BUFFET MENU SELECTIONS**

(Min. of 25 people)

### **CLASSIC CONTINENTAL**

Fresh Baked Pastries, Muffins, Mini Cinnamon Rolls & Scones  
Seasonal Fresh Fruits • Chilled Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider  
***\$14 per person***

### **NORTHWEST CONTINENTAL**

Homemade Hazelnut Granola & Greek Yogurt  
Bagels & Croissants with Bitter & Hood River Preserves  
Seasonal Fresh Fruits • Chilled Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider  
***\$16 per person***

### **DELUXE GORGE CONTINENTAL**

Bob's Red Mill Oatmeal with Raisins & Brown Sugar  
Poached Hood River Pears with Toasted Hazelnuts  
Freshly Baked Muffins, Pastries, Mini Cinnamon Rolls & Scones  
Seasonal Fresh Fruits • Chilled Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider  
***\$17 per person***

### **THE BREAKFAST BUFFET**

Scrambled Eggs  
Pepper Bacon & Apple Sausage  
Yukon Gold Breakfast Potatoes  
Seasonal Fresh Fruit  
Freshly Baked Pastries, Scones & Muffins  
Homemade Biscuits with Butter & Hood River Preserves  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider  
***\$21 per person***

\*Veggie Sausage available upon request. \$1 additional per person.

\*Gluten Free Bread available upon request. \$2 additional per person.

*Please add an additional 18% service charge.*



## **MORE BREAKFAST BUFFET IDEAS**

(Min. of 25 people)

### **COUNTRY BREAKFAST BUFFET**

Scrambled Eggs

Pepper Bacon

Yukon Gold Breakfast Potatoes

Buttermilk Biscuits with Homemade Sausage Gravy

Seasonal Fresh Fruits • Chilled Fruit Juices

Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider

***\$22 per person***

### **HOUSEMADE QUICHE**

Homemade Crust filled with Wilcox Farms Eggs, Meats, and Fresh Vegetables

Yukon Gold Potatoes

Seasonal Fresh Fruits • Chilled Fruit Juices

Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider

***\$20 per person***

\*Veggie Sausage available upon request. \$1 additional per person.

### **MIMOSA BAR**

Champagne & Orange Juice

***\$8 per glass***

*Please add an additional 18% service charge.*



## **BREAK ITEMS**

### **BEVERAGES**

**We proudly feature K&F Select Fine Coffee Roasters!**

Coffee / Tea / Decaf Coffee / Cocoa & Cider (10 people or less) **\$5.00**

Coffee / Tea / Decaf Coffee / Cocoa & Cider (per gallon) **\$30.00**

Assorted Beverages

Including Soft Drinks, Flavored Teas, Mineral Waters & Juice Drinks (per bottle)

Chilled Fruit Juices (per carafe) **\$13.00**

### **MORNING REFRESHMENTS (per person)**

English Muffins filled with Ham, Cheese & Wilcox Farms Eggs **\$8.00**

Bagels with Cream Cheese & Preserves **\$5.00**

Homemade Banana Bread OR Coffee cake OR Maple Bars **\$5.00**

Fresh Baked Assorted Pastries, Muffins & Scones **\$5.00**

Cinnamon Rolls with Cream Cheese Frosting **\$6.00**

Greek Yogurt & Homemade Hazelnut Granola **\$6.00**

Greek Yogurt Parfaits layered with Fresh Berries & Granola **\$7.00**

Whole Fresh Fruits including:

Hood River Apples, Pears, Oranges, & Bananas (per piece) **\$2.00**

Slices Fresh Seasonal Fruits **\$4.00**

### **AFTERNOON PICK ME UPS**

Assorted Cookies (per dozen) **\$18.00**

Chocolate Brownies (per dozen) **\$20.00**

Lemon Bars (per dozen) **\$20.00**

Assorted Dessert Bars (per dozen) **\$20.00**

Salted Party Mix (per person) **\$3.00**

Tortilla Chips & Homemade Salsa (per person) **\$4.00**

Potato Chips with Ranch Dip (per person) **\$3.00**

Fresh Vegetable Platter with Ranch Dip (per person) **\$4.00**

Assorted Cheeses (per person) **\$7.00**

*Please add an additional 18% service charge.*



## **BREAK PACKAGES**

### **CLASSIC CONTINENTAL**

Fresh Baked Pastries, Muffins, Mini Cinnamon Rolls & Scones  
Seasonal Fresh Fruits  
Chilled Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider  
***\$14 per person***

### **WHOLE SOME SNACK**

Whole Seasonal Fresh Fruits  
Fresh Vegetable Platter  
Deluxe Mixed Nuts  
Granola Bars  
Assorted Cookies  
Assorted Fruit Juices, Mineral Waters & Bottled Water  
***\$15 per person***

### **AFTERNOON INTERMISSION**

Whole Seasonal Fresh Fruit  
Assorted Cheese & Crackers  
Assorted Cookies  
Soft Drinks  
***\$15 per person***

### **ASSORTED DESSERT BUFFET**

Assorted Petite Desserts including:  
Brownies, Cheesecakes, Fruit & Pecan Tartlets, Lemon Bars  
Chocolate Dipped Strawberries  
Coffee, Decaf Coffee, Assorted Teas, Soft Drinks, Hot Cocoa & Hot Apple Cider  
***\$17 per person***

*Please add an additional 18% service charge.*



## **PLATED SANDWICH ENTREES**

(Please limit your selection to three items per meal period)

### **TURKEY ON CIABATTA**

Tender Turkey with Aged Swiss Cheese & Avocado  
Served on a Ciabatta Roll

***\$15 per person***

### **VEGGIE BOMB**

Sweet Peppers, Swiss Cheese,  
Olive Tapenade, Carrots,  
Cucumbers, Greens  
On White Bread

***\$15 per person***

### **HAM & SWISS**

Hill Farms Ham & Swiss Cheese  
On a Ciabatta Roll

***\$15 per person***

### **ABOVE SELECTIONS SERVED WITH:**

Cup of Soup of the Day  
House Salad with Balsamic Vinaigrette Dressing  
Coffee, Tea or Iced Tea

Add a Bag of Chips for \$1.00 per person  
assorted Dessert Bars for \$2.00 per person

Add Whole Fresh Fruit for \$2.00 per person

*Please add an additional 18% service charge.*



## CHILLED SALAD ENTREES

### **PEAR & BLUE CHEESE SALAD**

With Caramelized Hazelnuts

*\$15 per person*

### **HOUSE SMOKED CHICKEN CAESAR SALAD**

With Draper Valley Farms Chicken Breast

*\$17 per person*

### **CHEF'S SALAD**

With Hills Farms Ham & Turkey

Hard Boiled Eggs, Cheddar & Swiss Cheese

*\$17 per person*

### **FLAT IRON STEAK SALAD**

Charred Marinated Steak Thinly Sliced &

Topped with Crispy Grilled Onions

Crumbled Gorgonzola Cheese

*\$21 per person*

### **ABOVE SELECTIONS SERVED WITH:**

Cup of Soup of the Day

Rolls with Butter

Coffee, Tea or Iced Tea

Assorted Dessert Bars for \$2.00 per person.

*Please add an additional 18% service charge.*



## **BOX LUNCHES**

### **TURKEY ON CIABATTA**

Turkey & Swiss  
Potato Chips • Whole Fresh Fruit  
Homemade Cookie • Soft Drink  
***\$18.00 per person***

### **VEGGIE BOMB**

Sweet Peppers, Swiss Cheese,  
Olive Tapenade, Carrots,  
Cucumbers, Greens  
On White Bread  
***\$15 per person***

### **HAM & SWISS ON CIABATTA**

With Dijon Mustard  
Potato Chips • Whole Fresh Fruit  
Homemade Cookie • Soft Drink  
***\$18 per person***

### **ITALIAN SANDWICH**

Salami, Pepperoni & Pastrami  
Banana Peppers, Mama Lil's Peppers  
with Vinaigrette Dressing  
Served on a Ciabatta Roll  
Potato Chips • Whole Fresh Fruit  
Homemade Cookie • Soft Drink  
***\$18 per person***

\*Bread can be substituted for whole wheat, sourdough, or white.

\*Please add \$2.00 per person for Gluten Free Bread.

*Please add an additional 18% service charge.*





## **PLATED HOT ENTREES**

### **THREE CHEESE CANNELLONI**

Pasta Sheets rolled with Ricotta, Mozzarella & Parmesan  
Topped with Pomodoro & Bechamel Sauce

*\$15 per person*

### **BAKED COD**

Line Caught Fresh Cod with  
Lemon Bread Crumb Topping

*\$17 per person*

### **ROASTED BONE-IN CHICKEN**

All-Natural Chicken Breast with Dijon Sauce

*\$17 per person*

### **ROASTED PORK LOIN**

Hill Farm All-Natural Pork  
Served with Apple Chutney

*\$18 per person*

### **SLICED SIRLOIN**

All-Natural Beef Broiled & Thinly Sliced  
Served with Sautéed Mushrooms

*\$20 per person*

### **CHICKEN ALLA PARMIGIANA**

Breaded All-Natural Chicken Breast  
Tomato Marjoram Sauce with Fresh Mozzarella Cheese

*\$19 per person*

### **TOP SIRLOIN**

Grilled 8 oz. Sirloin topped with Pancetta Onion Marmalade  
Served with Fingerling Potatoes

*\$23 per person*

### **ABOVE SELECTIONS SERVED WITH:**

Seasonal Green Salad, Seasonal Vegetables, Rolls with Butter  
Coffee, Tea or Iced Tea

Add a Selection from Chef's Desserts \$6 per person.

*Please add an additional 18% service charge.*



## LUNCH BUFFET MENU

### CHILLED BUFFETS

**VELOCE!**- Premade Specialty Sandwiches: Turkey, Bacon & Aged Swiss on a Ciabatta Roll, Roast Beef & Tillamook White Cheddar on a Ciabatta Roll with Horseradish Spread, Ham & Swiss on a Ciabatta Roll, Veggie with Aged Swiss, Marinated Red Peppers, Olive Tapenade on a Ciabatta Roll, Assorted Individual Bags of Chips, Greens with Dressing, Assorted Homemade Cookies, Coffee, Tea & Iced Tea.

***\$17 per person***

**BUILD YOUR OWN SANDWICH BUFFET**- Sliced Cold Turkey, Ham & Roast Beef, Assorted Sliced Cheeses, Hummus, Sandwich Breads, Sliced Tomatoes, Cucumbers, Lettuce & Pickles, Mixed Garden Greens with Dressings, Potato Salad, Homemade Assorted Cookies, Coffee, Tea & Iced Tea.

***\$17 per person***

*Add soup to the above offerings for \$3 per person*

### HOT LUNCH BUFFETS

**MEXICAN FIESTA**- Chicken Fajitas with Flour Tortillas, Cheese Enchiladas, Vegetarian Refried Beans, Spanish Rice, Mixed Garden Greens, Fresh Fruit Salad, Tortilla Chips with Salsa, Sour Cream, Guacamole, Assorted Dessert Bars, Coffee, Tea & Soft Drinks.

***\$21 per person***

**ITALIAN**- Homemade All-Natural Beef & Pork Meatballs, All-Natural Rosemary Roasted Chicken, Penne Pasta with Pomodoro Sauce, Seasonal Vegetables, Caesar Salad, Olives Selection, Rolls with Butter, Homemade Cheesecake, Coffee, Tea & Soft Drinks.

***\$21 per person***

**COMFORT FOOD**- Marinated Flank Steak with Sautéed Mushrooms, Roasted All-Natural Chicken, Baked Macaroni & Cheese, Seasonal Vegetables, Mixed Garden Greens with Dressings, Fruit Salad, Biscuits with Butter, Individual Apple Tartlets with Whipped Cream, Coffee, Tea & Soft Drinks.

***\$21 per person***

*Please add an additional 18% service charge.*



## CREATE YOUR OWN LUNCH BUFFET

### ENTREES

*One Entrée- \$17.00 Two Entrees- \$23.00*

- Baked Cod with Lemon Caper Butter Sauce
- Roasted Pork Loin with Spiced Apple Chutney
- Three Cheese Cannelloni (VEG)
- All-Natural Bone-in Chicken Piccata with Lemon & Capers
- All-Natural Chicken Parmesan with Tomato Sauce
- Baked Mac & Cheese with Four Cheeses (VEG)
- Eggplant Parmesan with Fresh Mozzarella (VEG)
- Homemade meatballs with Italian Red Gravy & Penne Pasta

### ENTREES

*One Entrée- \$19.00 Two Entrees- \$25.00*

- Wild Salmon with Tomato Basil Salsa or Huckleberry Sauce
- Roasted Hill Farms Pork Chop with Pear Chutney
- Tri-tip of All-Natural Beef with Sautéed Mushrooms
- All-Natural Flank Steak with Red Wine Mushroom Sauce
- All-Natural Prosciutto-Wrapped Chicken with Rosemary & Tomato
- Butternut Squash & Gorgonzola Ravioli with Sage Brown Butter

### WARM ACCOMPANIMENTS – (Please choose two accompaniments)

- Creamy Polenta
- Roasted Fingerling Potatoes
- Mashed Potatoes
- Penne Pasta with Italian Red Gravy
- Baked Mac & Cheese
- White Beans with Rosemary and Tomato
- Broccolini with Olive Oil, Garlic & Chili Flakes
- Roasted Seasonal Vegetables
- Rice Pilaf
- Steamed Seasonal Vegetables
- Corn on the Cob (Seasonal)



## CREATE YOUR OWN LUNCH BUFFET CONT'D

### **CHILLED ACCOMPANIMENTS-** (Please choose two accompaniments)

- Mixed Garden Greens with Dressings
- Chopped Salad with Dried Cherries & Bleu Cheese Dressing
- House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette
- Caesar Salad with Homemade Dressing\*
- Romaine with Tomato, Feta & Cucumber
- Marinated Chickpea Salad
- Fresh Fruit Salad
- Waldorf Salad
- Caprese Salad with Fresh Basil (Seasonal)
- Fresh Melon Salad (Seasonal)

### **DESSERT SELECTIONS-** (Please choose one for the entire group)

- Assorted Homemade Dessert Bars
- Individual Hood River Pear Tartlets with Whipped Cream
- Individual Hood River Apple Tartlets with Whipped Cream
- Cookies Brownies, and Lemon Bars
- Individual Homemade Cheesecake
- Carrot Cake
- Lava Cake

*\*Contains raw eggs*

*\*All Buffets are served with Coffee, Tea & Soft Drinks*

*Please add an additional 18% service charge.*



## PLATED DINNER ENTREES

(Please select no more than three choices)

### **BAKED EGGPLANT**

Topped with Pomodoro Sauce

*\$24 per person*

### **CHICKEN PICCATA -OR- CHICKEN DIJON**

All-Natural Bone-in Chicken

*\$27 per person*

### **GRILLED DOUBLE CUT PORK CHOP**

Carlton Farms All-Natural Pork Chop

*\$29 per person*

### **PROSCIUTTO WRAPPED CHICKEN**

Draper Farms All-Natural Chicken

*\$29 per person*

### **BAKED COD**

Line Caught Fresh Cod with Lemon

Herbed Bread Crumb Topping

*\$31 per person*

### **BEEF SIRLOIN**

Cascade Natural Grain Fed Beef

Served with Sautéed Mushrooms & Fingerling Potatoes

*\$32 per person*

### **FILET OF WILD SALMON**

Grilled & Topped with Your Choice of:

Dill Butter Sauce -or- Huckleberry Sauce

Served with Toasted Pasta

*\$35 per person*

### **ROASTED PRIME RIB**

Accompanied with Au Jus and Horseradish

Served with Roasted Fingerling Potatoes

*\$39 per person*

Add crab Cakes *\$44 per person*



## PLATED DINNER ENTREES CONT'D

(Please select no more than three choices)

### **EGGPLANT PARMESAN**

*\$31 per person*

### **HERB ROASTED PORK LOIN**

Carlton Farms All-Natural Pork

*\$32 per person*

### **FLANK STEAK**

With a Wine Mushroom Sauce

*\$38 per person*

### **INCLUDED WITH YOUR DINNER SELECTIONS:**

Salad, Appropriate Side Dishes, Rolls with Butter

Dessert, Coffee, Tea & Iced Tea

### **SALAD SELECTIONS**

(Please choose one for the entire group)

House Greens with Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Chopped Salad with Dried Cherries

Cowboy Wedge with Ranch Dressing, Cheddar Cheese & Bacon

Caesar Salad with Homemade Dressing\*

The Iceberg Wedge with Bleu Cheese & Bacon

Greek Salad with Cucumbers, Feta & Tomato

### **HOUSEMADE DESSERT SELECTIONS**

(Please choose one for the entire group)

Cheesecake

Individual Apple Crisp with Whipped Cream

Chocolate Mousse with Whipped Cream

Chocolate Cupcakes with Strawberry Buttercream

Carrot Cake

Lava Cake

*\*Contains Raw Egg*

*Please add an additional 18% service charge.*





## DINNER BUFFET MENU

(Minimum of 25 people)

### TRADITIONAL FAVORITES

**SOUTHERN BBQ (\$25 per person)**- Slowly Roasted Pulled Pork, BBQ All-Natural Beef, Cornmeal Buns, Baked Mac & Cheese, Potato Salad, Cole Slaw, Sliced Seasonal Fresh Fruit, Assorted Cookies, Coffee, Tea & Soft Drinks.

**PASTA LOVERS BUFFET (\$29 per person)**- Smoked Chicken with Lemon, Spinach & Gorgonzola, Baked Penne Pasta with Tomato & Vegetables, Homemade Meatballs in Red Gravy, Roasted Vegetables, Beet Salad with Orange Horseradish Dressing, Antipasti Platter, Rolls with Butter, Homemade Cheesecake, Coffee, Tea & Soft Drinks.

**COUNTRY FAIR BUFFET (\$31 per person)**- Hill Farms Baby Back Ribs, All-Natural Chicken, Vegetarian Baked Beans, Creamed Corn, Roasted Fingerling Potatoes, Chopped Salad with Dressings, Rolls with Butter, Hood River Valley Apple Crisp with Whipped Cream, Coffee, Tea & Soft Drinks.

**ITALIAN BUFFET (\$34 per person)**- Sliced Natural Sirloin with Mushroom Tomato Ragout, Chicken Piccata with Lemon & Capers, Baked Eggplant Parmesan, Mixed Vegetables, House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette, Antipasti Platter, Rolls with Butter, Lemon Panna Cotta with Fruit Sauce, Coffee, Tea & Soft Drinks.

**HOOD RIVER BUFFET (\$38 per person)**- Whole Roasted Wild Filet of Salmon with Herbed Butter, Roasted Prime Rib of Beef served with au jus and Horseradish, Oven Roasted Fingerling Potatoes, Seasonal Mixed Vegetables, Mixed Greens with Dressings, Apple-Pear Salad, Rolls with Butter, Flourless Chocolate Cake with Walnuts, Coffee, Tea & Soft Drinks.

*Please add an additional 18% service charge.*



## CREATE YOUR OWN DINNER BUFFET

(Minimum of 25 people)

### ENTREES

***One Entrée - \$28.00 Two Entrees - \$34.00***

- Roasted Pork Loin with Spiced Apple Relish
- All-Natural Bone-in Chicken Piccata with Lemon & Capers
- All-Natural Chicken Dijon
- Homemade Meatballs with Italian Red Gravy
- Country Boneless Pork Ribs
  - Traditional Barbeque
  - Italian Style
- Baked Cod Au Gratin with Lemon Herb Bread Crumb Topping
- Roasted Hill Farms Pork Chop with Mushroom Ragout
- All-Natural Chicken Parmesan with Tomato Sauce
- Sliced Sirloin
- Herbed Polenta & White Beans with Tomato & Rosemary

### ENTREES

***One Entrée - \$34.00 Two - \$38.00***

- Baked Salmon with Piccata or Dill Cream
- All-Natural Prosciutto Wrapped Chicken with Rosemary & Tomato
- Prime Rib of Beef served with au jus with Horseradish
- Butternut Squash & Gorgonzola Ravioli with Sage Brown Butter
- Tri-tip of All-Natural Beef with Sautéed Mushrooms
- All-Natural Flank Steak with Red Wine Mushroom Sauce
- Braised Short Rib with Braising Sauce

### VEGETARIAN ENTREES

- Three Cheese Cannellini
- Baked Eggplant Parmesan with Fresh Mozzarella
- Cheese Tortellini Alfredo with Spinach

\*Please ask about pricing for Vegetarian Entrees.  
Please add \$1 per person for Gluten Free Bread.

*Please add an additional 18% service charge.*



## CREATE YOUR OWN DINNER BUFFET CONT'D

### **WARM ACCOMPANIMENTS**- (Please choose two accompaniments)

- Garlic Roasted Baby Potatoes
- Roasted Fingerling Potatoes
- Creamy Rosemary Polenta
- Pasta Primavera with Oil & Garlic
- Baked Mac & Cheese with Four Cheeses
- Orzo Pasta with Tomato, Basil & Garlic
- Cauliflower Quinoa Pilaf
- White Runner Beans with Rosemary & Tomato
- Broccolini with Olive Oil, Garlic & Chili Flakes
- Whole Roasted Baby Carrots
- Roasted Mixed Seasonal Vegetables
- Mashed Potatoes
- Rice Pilaf
- Penne Pasta with Italian Red Gravy
- Steamed Seasonal Vegetables
- Corn on the Cob (Seasonal)
- Green Beans with Garlic & Chili (Seasonal)

### **CHILLED ACCOMPANIMENTS** – (Please choose one accompaniment)

- Mixed Garden Greens
- Caesar Salad with Homemade Dressing\*
- Greek Salad with Tomato, Feta & Cucumber
- Marinated Tomato with Fresh Basil (Seasonal)
- House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette
- Fresh Fruit Salad -or- Fresh Melon Salad
- Apple-Pear Salad with Orange
- Caprese Salad with Fresh Basil (Seasonal)
- Green Bean Salad with Pine Nuts & Orange Oil (Seasonal)
- Waldorf Salad

*\*Contains Raw Egg*



## CREATE YOUR OWN DINNER BUFFET CONT'D

**DESSERT SELECTIONS**- (Please choose one for the entire group)

- Individual Fruit Tartlets with Lemon Curd
- Individual Hood River Apple Crisp with Whipped Cream
- Individual Homemade Cheesecake with Fresh Toppings
- Carrot Cake
- Lava Cake
- Pecan Chocolate Tartlet
- White Chocolate Terrine
- Assorted Petite Desserts
- Assorted Homemade Dessert Bars

All Buffets are Served Rolls and Butter, as well as Coffee, Tea & Soft Drinks.

*Please add an additional 18% service charge.*



## HORS D'OEUVRES

(Priced per dozen, minimum three dozen per item)

### HOT

-Meatballs	<b>\$16</b>
• Italian Style with Tomato Sauce	
• BBQ Style with Pendleton Whiskey BBQ Sauce	
• Lamb Meatballs with Tomato Gorgonzola Sauce	<b>\$24</b>
-Stuffed Mushrooms	<b>\$20</b>
• Classic with Mushroom Duxelle and Parmesan	
• Stuffed with Black Quinoa and Spinach	
-Chicken Drumettes	<b>\$24</b>
• Honey BBQ Sauce	
• Teriyaki Glaze	
• Buffalo Sauce	
-Salmon Cakes with Lemon Aioli	<b>\$28</b>
-Homemade Mini Quiches with Assorted Fillings	<b>\$20</b>
-Chili Marinated Shrimp Skewers	<b>\$25</b>
-All-Natural Chicken Skewers "Diablo"	<b>\$20</b>
-Grilled Quesadillas with Portobello, Goat Cheese & Roasted Tomatoes	<b>\$20</b>
-Crab Cakes with Romesco Sauce	<b>\$28</b>
-Bacon Wrapped Water Chestnuts	<b>\$20</b>
-Homemade Stromboli with Assorted Fillings	<b>\$24</b>
-Spanakopita with Spinach & Feta Cheese	<b>\$20</b>
-Spicy Buffalo Wings with Bleu Cheese Dressing	<b>\$15</b>
-Bacon Wrapped Sea Scallops	<b>\$21</b>
-Tenderloin of Beef with Mushrooms and Dollar Rolls	<b>\$28</b>
-Chili Marinated Shrimp Skewers	<b>\$26</b>
-Mushroom Ricotta Crepes	<b>\$24</b>
-Homemade Seafood Crepes	<b>\$28</b>
-Italian Sautéed Sausages with Red & Green Peppers	<b>\$20</b>



## HORS D'OEUVRES MENU CONT'D

### COLD

-Classic Shrimp Cocktail with Spicy Homemade Cocktail Sauce	<b>\$28</b>
-Deviled Eggs	<b>\$13</b>
-Chicken Salad Sliders served on Mini Brioche Buns	<b>\$26</b>
-Prosciutto Wrapped Asparagus (Seasonal)	<b>\$19</b>
-Italian 'Grinder' Sandwich Bites with Salami, Swiss, Peppers & Greens	<b>\$24</b>
-Cherry Tomato, Basil & Mozzarella Skewers	<b>\$19</b>
-Antipasti Skewers: Semi-Sundried Tomato, Kalamata Olive, & Mozzarella	<b>\$25</b>
-Fresh Fruit Skewers	<b>\$24</b>
-Marinated Prawns with Lemon	<b>\$28</b>
-Chocolate Dipped Strawberries	<b>\$24</b>
-House Smoked Salmon with Condiments & Crostini	<b>\$24</b>
-Crab Stuffed Artichoke Bottoms	<b>\$28</b>
-Melon with Prosciutto (Seasonal)	<b>\$19</b>

### SPECIALTY PLATTERS – (To Serve 30)

-Leaves of Caesar: Romaine Hearts, Dressing*, Parmesan, & Breadcrumbs	<b>\$65</b>
-Trio of Homemade Salsas with Guacamole and Homemade Tortilla Chips	<b>\$70</b>
-Smoked Salmon Platter: Cucumber, Sweet Onions, Capers, Lemon, & Crostini	<b>\$90</b>
-Hummus Platter: Homemade Red Pepper -or- Garlic Herb, Olives, Vegetables & Pita Bread	<b>\$65</b>
-Dungeness Crab, Spinach & Artichoke Dip with Bread	<b>\$80</b>
-Olive Bar- Chef's choice of Italian, Spanish & American Olives	<b>\$65</b>
-Marinated Fresh Mozzarella with Olive Oil	<b>\$75</b>
-Fresh Seasonal Fruit Platter	<b>\$90</b>
-Fresh Vegetable Platter with Ranch Dip	<b>\$90</b>
-Local & Specialty Cheeses with Crackers & Sliced Breads	<b>\$110</b>
-Antipasti Platter with Specialty Meats & Cheese & Marinated Vegetables	<b>\$125</b>

*\*Contains Raw Egg*

*Please add an additional 18% service charge.*