



Hors D'oeuvres & Specialty Stations

Our experienced consultants and trained culinary team will assist you in planning and executing your special day. From intimate to grand, lavish to informal, we can create the perfect menu, decor and ambiance for your special event.

Let us show you why we are "A STEP ABOVE THE REST!"



Hors D'oeuvres Menu

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Hors D'oeuvres Menu

Gold Hors d'oeuvres

- Grilled Pesto Shrimp Canapé w. meyer lemon confit
- Gorgonzola Polenta & Melted Pear Tomatoes
- Fresh Mozzarella, Tomato, & Basil Kabobs
- Cold Smoked Salmon on mini pumpnickel loaf w. creamy dill rosette
- Dungeness Crab Cakes w. roasted pepper aioli
- Smoked Chicken & Roasted Corn Toasts
- Prosciutto Wrapped Melon
- Ginger Chicken Cakes w. mango chutney
- Mini Beef Wellingtons w. béarnaise
- Chicken Purses w. pesto
- Beef Empanadas w. avocado crema
- Mini Chicken Tostada Cups w. avocado crema
- Chicken Skewers w. peanut soy glaze
- Beef Skewers w. teriyaki glaze
- Three Cheese Stuffed Mushrooms
- Pork Pot stickers w. soy ginger glaze
- Mini Baked Brie En Crouete w. dried apricots
- Fontina Risotto Cakes w. chives
- Mini Chicken Sopes w. avocado crema
- Caramelized Onion and Goat Cheese Tartlets
- Beef Short Ribs on polenta crouton & crème fraiche

Gold



Hors D'oeuvres Menu

Gold Hors d'oeuvres (cont)

- Hand Made Seasoned Meatballs swedish, chipotle, or marinara
- Fresh Fruit Skewers
- Vegetarian Steamed Asparagus Skewers w. vine ripe tomato, sweet pepper, & truffle honey
- Vegan Cremini Mushroom Caps w. vegetable ratatouille & vegan crème cheese
- Brie and Walnut Phyllo Cups w. maple honey
- Ahi Tuna Crisps w. won ton and cucumber wasabi cream cheese
- Spicy Baked Thai Peanut Chicken Puffs
- Chicken & Feta Purses w. walnuts

Packages

The Mixer

Mini cheese crusted rolls stacked w. sliced turkey, ham, and roast beef w. light mayonnaise
Imported & domestic cheese display w. toasted breads & crackers
Fresh vegetable crudite w. ranch dip
(2) Gold Hors D'oeuvre selections

The Social

Mini cheese crusted rolls stacked w. sliced turkey, ham, and roast beef w. mayonnaise
Imported & domestic cheese display w. toasted breads & crackers
Fresh vegetable crudite w. ranch dip
(3) Gold Hors D'oeuvre selections

The Affair

Gourmet Cheese Platter, imported & domestic cheeses w. crackers and toasted crostini's
Grilled Vegetable Crudite w. balsamic vinaigrette dip
Hot Artichoke & Sun Dried Tomato Dip w. assorted caesar toasts
(4) Gold Hors D'oeuvre selections



Gold

Hors D'oeuvres Menu

Platinum Hors d'oeuvres

- Maryland Style Crab Cakes, w/citrus slaw
- Bacon Wrapped Scallops & Sambuca Glaze
- Norwegian Smoked Salmon, in cucumber cup w/lemon dill mousse
- Shrimp Ceviche, served in a stone ground white corn cup
- Belgian Endive, goat cheese, fig jam, candied pecan, & aged balsamic
- Ahi Poki Wonton, wasabi aioli & spicy cucumber napa slaw
- Seared Ahi, on Root Vegetable Chip, w/avocado cream & tomato concasse
- PETITE SHRIMP "CLUB", prosciutto, baby arugula, & vanilla aioli on toasted brioche
- Oregon River Caught Salmon Tartare, spicy ponzu on a sesame cracker
- Plum-Cured Pork Tenderloin, sesame rice cake topped w/sweet chili sauce
- Mini Lamb Lollies, mango chutney & English mustard
- Tenderloin of Beef, sage horseradish cream on savory crostini
- Root Beer Pulled pork tenderloin, vine ripe tomato chutney on a crostini
- Mini Potato Pancakes, house hot honey smoked salmon & lemon crème fraiche
- Mini Kobe Beef Sliders, irish white cheddar, caramelized maui onion
- Skewers of Angus Tenderloin, w/peppercorn dijonaise sauce
- Gorgonzola & Caramelized Pears, candied pecans on toasted baguette
- Hoison Beef Short Rib Panini, w/napa slaw
- Mini Grilled Vegetable Pastry Puffs, w/borsin cheese
- Apricot Glazed Medjool Dates, w/sonoma goat cheese & smoked bacon
- Petit Bacon Wrapped Filet Mignon Bites w. true béarnaise
- Pacific Sweet Chile Glazed Swordfish Skewers
- Hand Rolled Crab Spring Rolls w. vegetables and spicy cucumber relish
- Candied Hot Smoked Salmon served w. basil aioli in a sesame pastry cup
- Butternut Squash Soup Shooters

Platinum



Hors D'oeuvres Menu

Platinum Hors d'oeuvres (cont)

- Porcini Mushroom Cappacini Soup Shooters w. crème fraiche
- Traditional California Rolls
- * Duck confit, on sweet potato chip & dried cherry compote
- * Stone Crab Claws, served w/spicy bloody mary dip
- * Seared Diver Scallop, in Chinese spoon w/miso butter & fresh chives
- * Chinese To Go Box, w/steamed assorted dim sum & plum sauce
- * Rock Shrimp Bouillabaisse, shooters w/fennel & saffron

Packages

The Entertainer

A beautiful display of fresh farmers market cut vegetables, rancher dip, seasonal fruit & berries, assorted cubed cheeses with toasted baguettes, assorted breads & crackers, gourmet import & domestic cheese display
+ 3 platinum hors d'oeuvre selections

The Exclusive

A beautiful display of fresh farmers market cut vegetables, rancher dip, seasonal fruit & berries, assorted cubed cheeses with toasted baguettes, assorted breads & crackers, gourmet import & domestic cheese display
+ 4 platinum hors d'oeuvre selections

The Elite

A beautiful display of fresh farmers market cut vegetables, rancher dip, seasonal fruit & berries, assorted cubed cheeses with toasted baguettes, assorted breads & crackers, gourmet import & domestic cheese display
+ 5 platinum hors d'oeuvre selections

Platinum



Specialty Stations

Displays

Crudite Station – A display of fresh cut vegetables, ranch dip, seasonal fruit & berries, assorted import & domestic cheeses w. toasted baguettes & crackers

ST. HELENA CHEF'S TABLE – A beautiful display of local farm sliced and wedge cheeses, farmers market fresh cut vegetables, dips, seasonal fruit & berries, assorted artisan breads and nuts

Rustic Antipasta Table – Charcuterie assortment of fine cured meats, smoked seafood, grilled & marinated vegetables, imported & domestic olives, rustic toasts, crusty breads, and local farm classic cheeses. Displayed with hearts of romaine caesar spears

GLOBAL FOOD “SHORT PLATE” EXHIBITION STATIONS

a minimum of 25 guests and must accompany a meal, an hors d'oeuvre package or 3 station selections. Chef required. Smaller counts available at additional costs

South of The Border:

- Made to Order Tacos
Select 2 meats: carne asada, carnitas, grilled chicken, sautéed shrimp, or portabello mushrooms
includes: flour tortillas, sour cream, guacamole, salsa, shredded cheese, chopped cilantro, diced onions, and fresh made chips
- Made to Order Fajitas
Select 2 meats: carne asada, grilled chicken, shrimp, or Portobello mushrooms
Includes: sautéed onions and pepper medley, flour tortillas, sour cream, guacamole, salsa, shredded cheese, chopped cilantro, and fresh made chips

Note: Prices do not reflect sales tax or service charges.



Specialty Stations

Cucino Italiano

Select one starch: tuscan cheese risotto, Mediterranean saffron risotto, wild mushroom risotto, vegetable ratatouille risotto, garlic gnocchi, and buttered orzo

Select two toppings: garlic shrimp, short ribs, vegetable jardinière, chicken marsala

Includes: crumbled gorgonzola, bacon, chives, sour cream, chile flakes, parmesan cheese, tumbleweed onions

La Creperia

“Homemade” to Order Crepes

Select two fillings: shrimp, beef, chicken, wild mushroom

Select two sauces: truffled lobster cream, creamy mornay, velute dijonnaise, or porcini mushroom cream

Includes: diced tomatoes, scallions, sour cream, crumbled gorgonzola

The Orient

Select one starch: ponzu soba noodles, sweet chile udon noodles, hoisen Chinese noodles

Select two toppings: coca cola bbq pork, honey walnut shrimp, kung pao chicken, stir fry vegetables

Includes: crispy chow mein noodles, sirachi sauce, scallions, furukaki sprinkles, and fried shrimp rice crackers

Sushi Bar – a minimum of 180 pieces

Cut rolls (60 piece increments) – California roll, spicy tuba roll, rainbow roll, salmon, shrimp tempura roll

Sushi (60 piece increments) – yellowtail, tuba, salmon, albacore, shrimp

Includes: sushi chef, wasabi, ginger, soy sauce, ponzu sauce, & chop sticks

Special orders available.

Ra Bar

Market fresh shellfish of shrimp, cocktail crab claws, Chesapeake crab legs, seasonal clams or oysters, beautifully displayed on a bed of crushed ice, garnished with sweet chaka seaweed salad, cocktail sauce, Louisiana hot sauce, horseradish, lemon wedges, oyster crackers, and caesar toasts

Specialty Stations



Specialty Stations

GLOBAL MARTINI'S

A minimum of 25 guests and must accompany a meal, an hors d'oeuvre package or 3 station selections. Chef Required. Smaller counts available at additional costs.

The Original Potato Martini

Select two potatoes: Yukon gold garlic mash, hand mashed red potatoes, wasabi mash, sweet potato mash

Select two toppings: Burgundy beef tips, chicken marsala, forest mushrooms, tender short ribs, garlic shrimp provencale

Includes: cheddar cheese, sour cream, bacon, chives, & tumbleweed onions

MAC N' CHEESE MARTINI

Select two macaroni's: truffled sharp cheddar mac, white cheddar mac, chipotle mac, garlic mac

Select two toppings: burgundy beef tips, chicken marsala, Forest mushrooms, tender short ribs, garlic shrimp, classic cheese sauce

Includes: parmesan cheese, blue cheese crumbles, bacon, chives, & fried onions

The Risotto Martini

Select two risotto's: tuscan cheese risotto, mediterranean saffron risotto, wild mushroom risotto, vegetable ratatouille risotto

Select two toppings: garlic shrimp, short ribs, vegetable jardinière, chicken marsala

Includes: crumbled gorgonzola, bacon, chives

The Mexi Martini

Select two starches: myan purple potato mash, Spanish paella rice, santa fe polenta, camote yam mash

Select two toppings: chili verde, chicken mole, machaca, and chipotle shrimp

Pacific Rim Martini

Select two starches: ponzu soba noodles, sweet chile udon noodles, hoisen Chinese noodles,

Select two toppings: bbq pork, honey walnut shrimp, kung pao chicken, stir fry vegetables

Includes: crispy chow mein noodles, sirachi sauce, scallions, furukaki sprinkles, fried shrimp rice cracker.

Middle East Martini

Select two starches: Israeli cous cous, black lentils, aloo gobi smash, vermicelli, and basmati rice

Select two toppings: ground beef kafta, lamb masala stew, chicken tandori, saag paneer, gosh currey stew

Includes: pita strips, fresh mint, scallions, assortment of eastern pickle condiments, and classic cucumber yogurt.

