

QUALITY CATERING
Elegant Hors d'Oeuvres Buffet

Chilled Hors d'Oeuvres

Cheese display - Oregon Blue Cheese, Smoked Cheddar, Havarti, Brie, Pepper Jack, served with crackers

Ham and Asparagus Roulades with Herbed Cream Cheese

Antipasto Misto - Cappacola, Salami, Marinated Olives, Fresh vegetable Crudites

Hye Rollers - Herbed Flour Tortilla rolled with Turkey Breast, Cheddar Cheese, Artichoke Hearts, Tomatoes, Red Onion, Sunflower Seeds, Alfalfa Sprouts

Chilled Black Tiger Prawns on Ice, served with Cocktail Sauce

Hot Hors d' Oeuvres

Crab-Artichoke Dip - Dungeness Crab & Artichoke hearts in a Cream Sauce, Served with Crostinis

Salmon Provencale - Whole Northwest Salmon, Poached in chardonnay and Lemon, with a Sweet Red Pepper Pesto, attractively displayed

Chicken Roulades - Chicken Breast, Mushrooms, Swiss Cheese, and Basil Pesto, wrapped in Puff Pastry

Stuffed Mushrooms Roma - with Ham, Parmesan Cheese, Braised Onions, and Italian Herbs

Sliced Rare Beef Tenderloin with Horseradish sauce, served with

\$24.95 per person

Children 10 and under are half price.

A 15 % gratuity will be added to the bill. Price includes delivery, set up, clothed and draped buffet table, China plates, cloth napkin and fork, and adequate service personnel. We will require a guaranteed guest count no later than three days prior to the event, and we will bill for that amount.