



404 Oak Street, Hood River, Oregon 97031

ph: 541.386.9876

Cocktail Party Fall/Winter 2009 Menu

Station Table

Antipasto Display

Italian meats, olives, artisan cheeses, roasted vegetables and artisan breads

\$34.95 for 10 persons | \$65.00 for 20 persons | \$85.00 for 30 persons

Crudités and Assorted Fresh Fruits Display

Assorted vegetables and fruit served with house-made dressings

\$29.95 for 10 persons | \$55.00 for 20 persons | \$75.00 for 30 persons

Mezza Platter

Hummus, tabbouleh, cucumber salad, olives, feta & pita bread

\$29.95 for 10 persons | \$55.00 for 20 persons | \$75.00 for 30 person

Shrimp Cocktail Plate

Traditional poached shrimp with chipotle cocktail sauce & lemon

\$39.95 for 10 persons | \$75.00 for 20 persons | \$115.00 for 30 person

Salsa Bar

Fresh guacamole, chipotle salsa, black bean dip & tortilla chips

\$29.95 for 10 persons | \$55.00 for 20 persons | \$75.00 for 30 person

Hors D'oeuvres

Chicken or Beef Skewers [\$2.50/piece]

Choose one of the following:

Ale marinated with honey mustard or coconut curry with peanut sauce

Herb Cream Cheese Stuffed Mushrooms [\$1.50/piece]

Vegetable Spring Rolls [\$2.50/piece]

With peanut sauce

Mini Crab Cakes [\$3.25/piece]

With a lemon aioli

Risotto Croquettes [\$1.75/piece]

Wild mushroom risotto cakes with marinara

Gougeres [\$2.00/piece]

Savory cheese puffs filled with herb goat cheese

Zucchini Cakes [\$1.75/piece]

With dill & sour cream

Savory Tartlets [\$2.00/piece]

Pumpkin with sage or mushroom with rosemary

Crostini

Melted brie, cranberry chutney & almonds [\$1.50/piece]

Caprese: tomatoes, basil & fresh mozzarella [1.50/piece]

White bean puree with roasted garlic & rosemary [1.25/piece]

Grilled beef with horseradish aioli & chives [1.75/piece]

House made salmon gravlox with dill cream [2.50/piece]

(subject to market pricing & availability)