



SUMMER HORS-D'OEUVRES

JUNE THROUGH MID-SEPTEMBER

TRAY PASSED

MINIATURE CAPRESE SKEWERS

local organic heirloom cherry tomatoes, fresh mozzarella & basil leaves

PEPPERED BEEF CROSTINI

oil-cured olive butter & pickled radishes

GRILLED APRICOT COMPOTE & PROSCIUTTO CANAPÉ

with mascarpone cheese

BUFFET

CHEF'S SELECTION OF ARTISAN CHEESES

*may include mt. townsend creamery, rogue creamery, cypress grove
grape clusters, sliced apples & pears, fruit gelees, candied nuts,
essential baking artisanal baguettes*

MIDDLE EASTERN TRIO

sundried tomato-pine nut dip, tzatsiki, lemony hummus, soft grilled pitas

OREGON COUNTRY BEEF SLIDERS

bacon, caramelized onions & blue cheese mayo on a potato bun

GRILLED ROSEMARY-LEMON CHICKEN SKEWERS

YUKON GOLD POTATO PICKLED CUCUMBER SALAD

yukon gold potatoes, radishes, pickled cucumber & dill dressing.

MARGARITA PRAWNS

marinated in tequila, cilantro, lime juice