



Fall Hors d'oeuvres Menus

(mid - september - november)

menu one

MUSHROOM DUXELLE TARTLETS

goat cheese & fresh herbs

FALL ORGANIC BABY GREENS SALAD

Full Circle Farms organic greens, balsamic roasted pears,
parmesan, spicy walnuts, balsamic vinaigrette

GRILLED LOCAL FREE-RANGE HOISIN-LIME CHICKEN SKEWERS

HERB & SALT CRUSTED WILD SALMON SKEWERS

~tarragon & Murray River Pink Salt blend

~ mustard seed & Murray River Pink Salt blend

MIDDLE EASTERN TRIO

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

WILD RICE ORZO SALAD

toasted nuts, dried seasonal fruits, balsamic vinaigrette

19.

menu two

TRAY PASSED . . .

GRILLED CHILE-RUBBED OREGON COUNTRY BEEF SKEWERS

thai-lime dipping sauce

SECKEL PEAR & GORGONZOLA CROSTINI

thyme-honey caramelized seckel pears & gorgonzola cream

THE BUFFET . . .

BAKED BRIE EN CROUTE

apricot compote, dried fruits, pistachios & served with croccantini crackers

FALL ORGANIC BABY GREENS SALAD

Full Circle Farms organic greens, balsamic roasted pears,
parmesan, spicy walnuts, balsamic vinaigrette

ROASTED GARLIC BRUSCHETTA

smoky red pepper dip, creamy herbed chevre, & kalamata tapenade

GRILLED MISO~CITRUS PRAWNS

MEDITERRANEAN COUSCOUS SALAD

pearl couscous, roasted red peppers, grilled eggplant, onions,
kalamatas, feta, pine nuts, fresh herbs, roasted garlic vinaigrette

MOORISH CARLTON FARM PORK MEDALLIONS

star anise pear chutney

26.

c h e f p a m e l a s a m p e r