



Reception Menu

Trays

Harissa & Roasted Red Pepper Hummus – Feta, Roasted Cauliflower, Sunflower Seeds

Artisan Cheeses, Fresh Berries, Crackers

Artisanal Meats & Cheeses, Fresh Berries, Crackers

***Marinated and Grilled Vegetables, Balsamic Glaze
(Make it Antipasto! Add Artisanal Meats & Cheese)***

***Seasonal Chilled Vegetable Crudité
Avocado or Roasted Pepper Ranch***

Fresh Seasonal Fruit and Berries



Cold Hors D' Oeuvres

*Heirloom Tomato, Mozzarella & Basil Skewers
Basil Pesto, Balsamic Gastrique*

Grilled Vegetable, Salami & Provolone Skewers

Wild Mushroom Bruschetta

Tomato Basil Bruschetta

Artichoke Heart & Feta Bruschetta

Triple Cream Brie, Strawberry & Pistachio Bruschetta

Fruit & Berry Skewers

Asian Chicken

*Organic Grilled Chicken, Hemp Hearts, Mango, Avocado, Cilantro, Chive,
Ginger, Lime, Chipotle
Crisp Wonton*

Lobster BLT

*Avocado Aioli, Apple wood Bacon, Vine Ripe Tomato, Micro Greens,
Brioche Bun*



Hot Hors D' Oeuvres

Greek Chicken Kabobs
Tatziki dipping sauce

Smoked Chicken Wings
Asian or Traditional, w/ Dill Ranch

Beef Tenderloin Skewers
Teriyaki or Orange Sauce

BBQ Smoked Pulled Pork Slider
Micro Greens

Pork Pot stickers
Sweet Chili Lime Ponzu

Meatballs
Organic Ground Beef & Ground Pork, Italian Cheeses
BBQ or Swedish Sauce

Organic Grass fed Beef Sliders
Tillamook Cheddar, Sundried Tomato Aioli, Brioche Bun



Sweets

Fresh Baked Cookies

Choice of: Cocoa & Salted Caramel, Peanut Butter Cashew Chocolate Chip, or Oatmeal Cranberry

Brownies

Choice of: Heath Bar Crunch, Salted Caramel Traditional or Mint

“The Best” Rice Crispy Treats

Organic Chocolate Drenched Strawberries

Truffles

*Almond Butter & Cacao w/ coconut
Chocolate Coconut
Chocolate Pecan*