



CELEBRATION HORS D'OEUVRE RECEPTION

RICOTTA STUFFED MUSHROOMS

With Ricotta Cheese, Pine Nuts, Spinach and Parmesan

ASIAN POPCORN SHRIMP WITH SWEET PUNGENT SAUCE

PORTOBELLO MUSHROOM PHYLLO PURSES

With Balsamic Vinaigrette

COCONUT FRIED CHICKEN TENDERS

With Apricot Ginger Dipping Sauce

HAM and ASPARAGUS CROWNS

NORTHWEST CHEVRE CHEESE CROSTINI

With Sun-Dried Tomato Pesto and Fresh Basil on Toasted Baguette

DUNGENESS CRAB and AVOCADO CANAPES

With Cashew Butter

GRILLED POTSTICKERS WITH ASIAN DIPPING SAUCES

PRAWN SCAMPI CANAPES

GRILLED PITA BREAD

With Olive Tapenade, Hummus and Romesco

DEILED EGG BASKETS

FRESH VEGETABLE CRUDITE TOWER

Hummus, Guacamole-Ranch and Vegetable Cream Cheese Dips

FRESH FRUIT KABOBS

PISTACHIO, SUN-DRIED CHERRY STUFFED BRIE

Presented with Grapes and Toasted Baguette

CHEF'S CARVING BOARD

PEPPERCORN CRUSTED KOBE TOP ROUND OF BEEF & DEEP FRIED TURKEY

Presented with Appropriate Condiments, Silver Dollar Rolls
And Uniformed Chef Attendant

\$52.00 Per Guest

*All prices are subject to current service charge and Idaho Sales Tax. Pricing listed is for the 2007 wedding season, please consult your Wedding Coordinator for specific pricing for your celebration date
Prices and amenities are subject to availability and may change without notice.*