



HOT HORS D'OEUVRES

\$2.50 per piece

- **Idaho Potato Skins** *--- Baked with WSU Cougar Gold White Cheddar and Oregon Tillamook Medium Cheddar Cheese, crisp smoked Bacon, Scallions and Olives, served with Sour Cream and Salsa
- **Beef Meat Balls** --- Choice of Swedish Sour Cream Sauce, Italian Marinara Tomato Sauce, Asian Sweet n' Sour Sauce or Greek Yogurt-Garlic-Mint Sauce
- **Miniature Quiche Assortment**--- Includes Classic Cheese Lorraine, Vegetable, Spinach and Cheese Florentine and Monterey Jack Cheese Varieties
- **Jalapeno Popper*** --- Served with Sweet-Spicy Pepper Jelly
- **Chinese Pork Wontons*** --- Served with Asian Sweet n' Sour Sauce, Scallion and Sesame Seeds
- **All Beef Little Smokie Sausages** --- Baked with light smoky Barbeque Sauce
- **Fried Mozzarella Sticks*** --- Served with fresh Tomato Sauce
- **Chicken Wings*** --- Choice of tossed in spicy Buffalo Sauce and served with Blue Cheese Dip & Celery Sticks ~~ OR tossed with Teriyaki-Sesame Barbeque Sauce and finished with Sesame Seeds and Scallions ~~ OR Peppered Zing Wings with Ranch Dip
- **Miniature Baked Idaho Potatoes with Blue Cheese Sour Cream** --- Finished with Sea Salt, Blue Cheese Sour Cream and Chives

\$3.50 per piece

- **Hand Made Chicken Yakitori** --- On Bamboo Skewers with Scallion & Sake, Honey Teriyaki Sauce, oven baked & finished with toasted Sesame Seeds & extra Sauce for dipping
- **Resort Stuffed Mushrooms** --- Choice from Ricotta-Spinach-Onion and Pancetta with Parmesan or Italian Sausage-Spinach-Parmesan and Onion or Cajun Andouille Sausage or with Northwest Salmon Mousse with Crab, Onion and Parsley, finished with Hollandaise
- **Ripe Avocado Tempura** --- Served with Cilantro, Onion, Salsa American
- **Chicken Pot Stickers** --- Pan-seared, steamed and served in miniature Bamboo Steamers with toasted Sesame Seeds, Scallions and Ponsu Dipping Sauce
- **Grilled Cheese Quesadillas** --- Handmade with Mexican Farmer Queso (Cheese) with your choice of Firecracker Spicy Chicken, Shrimp, Barbacoa Spicy Pork or Beef, served with Sour Cream and Salsa
- **Tempura Chicken Strips** --- Hand-dipped, fried and served with Mustard Aioli, Sweet-n-Spicy Catsup and Yakiniiku Sauce
- **Nuevo Latino Turkey Empanadas** --- Handmade with Mushrooms, Peppers, Onion, Garlic, Fennel, Cilantro, Hominy, Green Olives and Mexican Chocolate, baked and finished with Pumpkin Seed, served with Carnival Slaw and Mole Sauce
- **Dungeness Crab-Cheese Beignets***--- Savory Fritter, fried and served with French Cocktail Sauce

*All Deep Fried Items Noted are Cooked in Trans Fat Free Canola Oil

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HOT HORS D'OEUVRES

\$3.75 per piece

- **Bongo-Bongo Crab Rangoon*** --- Made famous by Trader Vic's - Crab, Cream Cheese, Garlic and Seasoning-filled Wontons, fried and served with Red Chili Sauce for dipping
- **Miniature Beef Wellingtons with Sauce Béarnaise** --- Tenderloin, Mushroom Duxelles and Seasoning, wrapped in Puff Pastry, baked and served with Sauce Béarnaise
- **Tandoori Chicken Tenders** --- Marinated spicy Indian-Flavored Chicken Tenders, oven-baked, broiled and served with Mango Chutney for dipping
- **Pancetta Wrapped Jumbo Scallop with Shiitake Mushroom** --- Served atop Lemon Butter Beurre Blanc
- **Thai Satay Assortment** --- Seared, marinated Chicken Skewers and Beef Skewers served with your choice of Thai Peanut Sauce or Sweet-n-Sour Cucumber Sauce
- **Phyllo Mushroom Purses** --- Baked and served with Balsamic Syrup
- **Tempura Asparagus with Gorgonzola*** --- Served with Balsamic Syrup and Golden Aioli
- **Famous Oysters Rockefeller** --- Created by Chef Jules Alciatore from Louisiana in 1899. this classic is served atop Rock Salt Using Pacific Oysters on the half shell
- **Warm Certified Angus Beef® Prime Tenderloin Steak Canapés** --- Pan-seared miniature Beef Tenderloin Steaks served atop toasted Baguette with caramelized Onions, Balsamic Syrup and Horseradish Aioli
- **Duck Confit Spring Rolls*** --- Filled with lightly spicy Asian Vegetables and shredded Duck Confit, wrapped and fried in hot oil, served with Plum Sauce and Scallions
- **Parmesan Breaded Marinated Long Stem Artichokes*** --- Served with homemade Garlic Aioli
- **Shrimply Delicious** --- Jumbo Prawns Many Ways :
 - **Coconut Prawns* with Pineapple-Curry Sauce**
 - **Grilled Pancetta-Wrapped Prawns with Snow Peas**
 - **Huckleberry Barbequed Prawns**
 - **Tequila Prawns with Carnival Slaw**
 - **Flambéed Scampi Style Prawns with Garlic, Lemon, White Wine and Seasoning**
 - **Chinese Popcorn Style Prawns* with Sweet Pungent Sauce**
 - **Ginger-Garlic-Cilantro Sautéed Prawns**
 - **Japanese Tempura Prawns* with Spicy Orange Ginger Sauce**
 - **Sake-Honey-Teriyaki Prawns with Scallions and Sesame Seeds**
 - **Little Italy Prawns Diavolo Served with Toast**

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C O L D H O R S D' O E U V R E S

\$2.50 per piece

- **Toasted Pecan and Cougar Gold Napoleons** --- Finished with chopped Chives
- **Smoked Hearthstone Ham® & Asparagus Crowns** --- Filled with Horseradish Cream Cheese
- **Open Face Danish Finger Sandwiches** --- Choice from Almond Chicken Salad, Deviled Egg with Radish Slices and Watercress, Jamaican Shrimp Salad, Sweet-Hot Deviled Ham Salad or Grilled Vegetable with Herbed Cream Cheese
- **Classic Deviled Eggs** --- Garnished with a confetti of Fresh Vegetables
- **Idaho White Bean Bruschetta** --- Toasted Baguette topped with our Garlic, fresh Rosemary, Red Chili Flake, Balsamic and Virgin Olive Oil Marinated Cannellini Beans
- **Classic Honey Dew Melon & Prosciutto** --- Presented Napoleon-Style on Bamboo Skewers
- **Neapolitan Crostini with Sun Dried Tomato Pesto** --- Toasted Peasant Bread rubbed with Garlic, topped with Ricotta Cheese, caramelized and finished with a dollop of Sun-Dried Tomato Pesto and a touch of Olive Tapenade
- **Fresh From the Oven Gruyère Gougères** --- Filled with Vegetable Mascarpone Cream Cheese
- **Baby Bocconcini Mozzarella with Grape Tomatoes and Fresh Basil** --- Sliced, layered and served atop Olive Oil Toasted Ciabatta Bread
- **Bite Size Taco Salads** --- Served in baked Mini Corn Cups with Iceberg Lettuce, grated Cheeses, seasoned Chicken, fresh Tomato Salsa and Sour Cream

\$3.50 per piece

- **Certified Angus Beef® Choice Smoked Angus Steak Roulades** --- With Horseradish Marmalade and chopped Chives
- **Dungeness Crab California Rolls** --- With Sushi Rice, Avocado, Radish Sprouts, Cucumber, pickled Carrot, Wasabi and pickled Ginger wrapped in toasted Nori, served with Wasabi Roses, extra pickled Ginger and Soy Dipping Sauce
- **Gerard & Dominique Smoked Salmon Pizza** --- Our crisp Crust topped with Crème Fraîche, smoked Salmon, sliced and chopped Capers, Lemon Zest, fresh Ground Pepper, Red Onion, Chives and Micro Greens
- **Raclette Crisps with Pecans & Fresh Basil** - Baked, cooled, topped with Brie Mousse
- **Smoked Idaho Ruby Red Trout Napoleons** --- Baked Puff Pastry topped with our flavorful Mousse, Caper-Fresh Herb Pesto, Hard Boiled Egg and Micro Greens
- **Ahi Tuna Tartar Wontons with Wasabi Cream Cheese** --- With pickled and candied Ginger, toasted Sesame Seeds and Scallions atop crisp Wontons
- **Beet and Goat Cheese Terrine** --- Chilled, sliced and served atop toasted Ciabatta Bread with a drizzle of Almond Oil and Micro Greens
- **Pan Seared Ginger Tuna atop Rice Cracker** --- Soy-marinated, pan-seared and topped with Wasabi Aioli, candied Ginger and Sesame Seeds
- **Chèvre Tartlets with Provençal Peppers** --- Baked Wontons filled with Boursin-Goat Cheese and topped with pan-wilted assorted Peppers, Onion, Garlic and Olive Oil with Herb de Provence
- **Honey Glazed Chinese BBQ Pork** --- Housemade with Hot Mustard, Sweet Hot Mustard, Spicy Catsup and toasted Sesame Seeds

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C O L D H O R S D' O E U V R E S

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- **Fresh Shucked Pacific Oyster** --- Served on the half shell with Pepper Mignonette, Cocktail Sauce, fresh Horseradish and Lemons
- **Certified Angus Beef® Choice Roasted Tenderloin Canapé** --- Roasted medium, sliced and served atop toasted Sourdough Crostini Toasts with Horseradish Crème Fraîche and chopped Fresh Chives
- **Idaho Potato Blinis** --- Topped with Mascarpone-Cream Cheese, Caviar assortment and fresh chopped Chives
- **Smoked Salmon Roulade Canapé** --- Smoked Salmon topped with Boursin Cream Cheese, rolled, sliced and served atop toasted rounds of Brioche, then garnished with sliced Caper Berries and Chives
- **Jumbo Tuxedo Strawberries** --- Special stem-on jumbo Strawberries, hand-dipped in White and Dark Chocolate and filled with Grand Marnier
- **Iced Snow Crab Claws** --- Presented atop crushed ice with Cocktail Sauce, Green Cocktail Sauce, Louis Sauce and Lemons
- **Savory Hand Made Cones** --- Filled with your choice of smoked Salmon with Wasabi Cream Cheese and Radish Sprouts, Curry Cashew Chicken Salad with Brunoise of Vegetables with chilled Vegetable Ratatouille or Boursin Cream Cheese with Vegetables and Micro Green Garnish
- **Stuffed Fresh Figs** --- Chèvre Mousse, candied Walnuts and fresh Sage (seasonal)
- **Pumpernickel Smoked Salmon Napoleons** --- Layered with Cream Cheese, Capers and Onion, sliced and garnished with Micro Greens
- **Sugarcane Steak Stick** --- Flat Iron Steak marinated in Mojo and finished with Chimichurri Salsa and served room temperature
- **Korean Kalbi Marinated Beef Lettuce Wraps** --- Our grilled, marinated Flat Iron Steak, chilled, sliced & served with pickled Daikon Radish, Carrot, Red & Yellow Peppers, Scallions, Wasabi, Sprouts and Kalbi Syrup, wrapped in Butter Lettuce Leaves
- **Jumbo Ice Prawns** --- **Resort Poached and Served Many Ways:**
 - **Jumbo Ice Prawns atop Cascading Martini Glass** ---With Cocktail Sauce, French Cocktail Sauce and Lemons
 - **Jumbo Prawn Ceviche Shots** --- Served with Spicy Tomato-Avocado-Cucumber Sauce in shot glasses with crisp Tortilla Strip, fresh Lime and Cilantro
 - **Canapé Style** --- Atop Cocktail Cream Cheese with Micro Greens on toasted Baguette
 - **Scampi Style Canapé** --- Split and sautéed with Garlic, Lemon and Seasoning, served atop Cocktail-Garlic Boursin Cream Cheese with chopped Chives
 - **Sushi Style** --- Butterflied atop Sushi Rice with Wasabi
 - **Sweet Red Chili Prawns** --- Tossed in sweet Red Chili Sauce and served with fried Rice Noodles, Cilantro and Iceberg Lettuce for wrapping

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