THE RESORT
AT THE MOUNTAIN

# Hors D'oeuvres

## Cold

### Tray Passed or Station Items

- Smoked Salmon on Cucumber Slice
- Chicken, Goat Cheese and Pesto Bruschetta
- Curried Chicken Salad Bruschetta
- Slow-Roasted Prime Rib
- Oregon Smoky Bleu Cheese Bruschetta
- Fir-Cured Salmon, Cream Cheese and Capers on Crostini
- Crab, Avocado, Lemon Zest Canapé
- Caprese Crostini with Textured Olive Oil and Balsamic Vinegar
- Endive Spears, Grilled Pears, Toasted Hazelnuts, Bleu Cheese
- Duck Confit, Shaved Fennel, Grapes, Toasted Pistachios

### Station Items

- Vegetable Kabobs with a Red Pepper Coulis Sauce
- Seasonal Fresh Fruit Platter
- Togarashi-Seared Tuna Poke, Fried Wonton, Pickled Ginger
- Peel and Eat Shrimp with Cocktail Sauce
- Greek Salad Skewers – Feta, Kalamata Olive, Cucumber, Tomato
- Vegetable Crudite Platter
- Antipasto Platter with a Variety of Smoked Meats, Olives, Hummus and Pita Chips
- Imported and Domestic Cheese Display with Crackers and Assorted Breads

Group food & beverage and audio visual subject to 21% service charge. Prices and selections are subject to change.

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# Hors D'oeuvres (page 2)

## Hot

### Tray Passed or Station Items

• Tequila Shrimp on Wonton with Shredded Radish Slaw
• Spanikopita Phyllo Triangles
• Franks in Puff Pastry
• Mac and Cheese Shots with Bacon and Parmesan
• Cremini Mushroom Caps Stuffed with Dungeness Crab
• Tyropita Phyllo Triangles
• Mini Portobellos with Bleu Cheese and Toasted Hazelnuts
• Roasted Corn Polenta Cake, Goat Cheese, Pine Nuts, Arugula, Caramelized Shallots, Honey
• Mini Dungeness Crab Cake Bites, Espelette Aioli

### Station Items

• Pot Stickers with Sweet Chile Dipping Sauce and Ponzu
• Jalapeno Popper, Buttermilk Ranch
• Thai Spring Roll with Spicy Peanut Sauce
• Buffalo Chicken Wings, Smoky Bleu Cheese and Celery
• Chicken Satay with Peanut and Sweet Chile Sauce
• Beef Satay with Peanut Sauce and Sweet Chile Sauce
• Barbecue Meatballs
• Vegetarian Quesadillas
• Grilled Brochettes of Seasonal Marinated Vegetables