

HORS D'OEUVRE

COLD

ASIAN SMOKED-SALMON ROLLS

Daikon, Scallions, Carrots & Cilantro

WILD MUSHROOM & FENNEL TART

MINTED PEA SOUP Crème Fraîche

GOAT CHEESE PANNA COTTA

Balsamic-Fig Sauce, Egg Cup & Demitasse Spoon

CRUDITÉS SHOTS

Herb Aioli

SMOKED TROUT ON CROSTINI

Watercress Garnish

OLIVE BISCOTTI

Smoked-Tomato Marmalade

SPICY TUNA ROLLS

RED ENDIVE

Bleu Cheese Mousse, Oregon Pear & Roasted Walnuts

GREEK SALAD SKEWERS

Cucumbers, Kalamata Olives, Cherry Tomatoes & Feta-Oregano Vinaigrette

SESAME SEARED AHI TUNA ON SPOONS

Spicy Slaw & Avocado-Wasabi Mousse

PEPPER VODKA GAZPACHO SHOTS

Shrimp Garnish

ROASTED GARLIC POLENTA CAKE

Basil Pesto

BAY SCALLOP CEVICHE

Square Shot Glass & Cocktail Fork

SARDINIA MELON SALAD

French Feta & Mint, Embassy Glass & Demitasse Spoon

CRISPY POTATO CAKES

Smoked Salmon & Lemon-Chive Crème Fraîche

SPICY PORT-POACHED FIGS

Prosciutto-Wrapped

THAI SPRING ROLLS

Ponzu Dipping Sauce

SANTA FE ROLLS

Tortillas, Sticky Rice, Cucumber, Carrot & Wasabi-Ponzu Dipping Sauce

VICHYSOISE

Morel Gougere & White Truffle Oil

PROFITEROLES

Almond Chicken Salad or Pollo Verde

CAPRESE SALAD SKEWERS

Balsamic Reduction

PETITE PHYLLO CUPS

Blackened Salmon, Caramelized Onions, Chèvre & Creole Mustard or Piquant Almonds, Sherried Figs & Chèvre

DUNGENESS CRAB & ASPARAGUS

TIANS Cordial Glass & Demitasse Spoon

THAI MELON WRAPS

Prosciutto & Thai Vinaigrette

OREGON BAY SHRIMP COCKTAIL

Horseradish Cocktail Sauce

HOT

LAMB CHOP LOLLIPOPS

Mint Pesto

GRILLED BEEF TENDERLOIN TIP

SKEWERS Bleu Cheese Fondue

CITRUS RISOTTO CAKES

Crab & Caper Aioli

ROASTED CORN & SHRIMP

FRITTERS Watercress-Lime Aioli

FOREST MUSHROOM CAPPUCCINO

CRANAKOPITA Brie & Cranberry Chutney

JERK CHICKEN SATÉ

Lime-Peanut Dipping Sauce

RECADO CHICKEN SKEWERS

Roasted Garlic & Herb Crème Fraîche

CRISPY POTATO CAKES

Wild Mushroom Ragoût & Gorgonzola

VIBRANT SLIDERS

Bread & Butter Pickle, Smokey Ketchup

WILD MUSHROOM & CHÈVRE

PUFFED PASTRIES

SHRIMP SPRING ROLLS

Cilantro-Lime Sauce

DUNGENESS CRAB CAKES

House-Made Aioli

VEGETABLE SAMOSAS

Lemon-Cilantro Chutney

MUSHROOM CAPS

Italian Sausage & Asiago

ASIAN CHICKEN DUMPLINGS

Thai-Basil Dipping Sauce

Hors d'oeuvres are ordered by the piece.

CATER @ VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS

HORS D'OEUVRE

continued

HOT *continued*

SALT & PEPPER ROASTED FINGERLING POTATOES *Pepper Bacon, Sour Cream & Scallions*

THAI SHRIMP ROLLS *Lemon-Basil Sauce*

PEARL BALLS *Sticky Rice, Pork Sausage & Sweet Pepper Sauce*

STUFFED CRIMINI MUSHROOMS *Crab & Artichoke*

CREOLE CORNDOGS *Polenta-Encrusted Andouille Sausage & Smoked-Tomato Ketchup*

MINI CAROLINA PULLED PORK SANDWICHES *Chipotle Barbeque Sauce*

CHAR GRILLED PRAWNS *Lime Marinade & Mango-Sake Sauce*

BRAISED LAMB MEATBALLS *Garlic, Red Onion, Red Wine, Shallots & Fire-Roasted Tomatoes*

PLATTERS

*Small serves 40
Medium serves 55
Large serves 70*

BRIE EN CROÛTE* *Grilled Gewurztraminer-Marinated Pears*

THREE DIP FONDUE FROID *Roasted Red Pepper Mousse, Roasted Garlic & Brie, Artichoke-Basil, Crostini, Lavosh & Croccantini Crackers*

OREGON SMOKED SALMON PATÉ* *Capers, Red Onion, Crostini & Black-Pepper Croccantini*

BLACK TURTLE BEAN TERRINE* *Chorizo Sausage, Montrachet, Cilantro Pesto, Roasted-Red Pepper Pesto & Fresh Tortilla Chips*

MEZZA *Rosemary Red Wine & Oregano-Marinated Feta, Hummus, Eggplant, Sun Dried Tomato Relish, Lamb Sausage, Greek Olives & Fried Roti Bread*

CRUDITÉS *Blanched, Smoked, Marinated & Raw Vegetables, Sun Dried Tomato & Lemon-Basil Dipping Sauces*

ANTIPASTO *Fresh Peppers, Marinated Artichokes, Olives, Garlic-Marinated Mushrooms & a Selection of Charcuterie*

NORTHWEST CHARCUTERIE *Sudan Farms Lamb Sausage, Smoked Duck, Carlton Peppered Ham, Red Onion Marmalade, Cornichons & Toasted Baguette*

CHEESEBOARDS *Seasonal Assortment of Local & Imported Cheeses, Grapes, Berries, Dried Fruit, Nuts, Assorted Crackers & Baguette*

FRUIT *Fresh Seasonal Whole & Sliced Fruit*

**Limited Platter sizes available. Please inquire with your Event Coordinator.*

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