

Portland Catering Company

2009 Casual Holiday Hors d' oeuvre Menu

Display Hors d' oeuvres

Balsamic Roasted Vegetables - Fresh roasted vegetables with balsamic glaze. Served with mixed greens. 30 Person Minimum **\$2.95 per guest**

Cheese Fruit & Cracker Display - Imported & domestic cheeses **\$4.25 per guest** displayed with fresh fruit and seasonal vegetable with assorted dips. Accompanied crackers, crostini & french bread. 30 Person Minimum

Chilled London Broil - Marinated thin slices of flank steak served on a ... **\$4.25 per guest** bed of couscous. 30 Person Minimum

Shrimp Cocktail - Served with cocktail sauce and lemon. **\$1.95 piece**

Hors d' oeuvres*

Teriyaki Chicken Skewers - Served with teriyaki dipping glaze. **\$2.25 piece**

Teriyaki Beef Skewers - Tender slices of sirloin served with teriyaki dipping .. **\$2.25 piece** sauce.

Smoked Salmon Crustini - Toasted baguettes with a lemon caper cream **\$1.95 piece** cheese spread and sliced smoked salmon.

Spanikopita - Hand made with spinach, feta and mozzarella cheeses, fresh dill .. **\$1.95 piece** and garlic.

Stuffed Mushrooms - Button mushrooms stuffed with a wild mushroom **\$1.95 piece** duxelle.

Scallops Wrapped in Bacon - Plump sea scallops hand wrapped with bacon . **\$2.50 piece** and seasoned to perfection.

Crab Cakes - A perfect mixture of crabmeat and seasonings sautéed in **\$2.50 piece** vegetable oil.

Staffing & Rentals Available

*50 Piece Minimum

Portland Catering Company T:503-620-8855
Erin@portlandcateringcompany.com