



Tour of the Northwest Menu! Sample Full-Service Hors D'oeuvres Menu

Tray Passed Hors D'oeuvres

Silver Dollar Dungeness Crab Cakes

Fresh NW Dungeness crab, chopped celery and aromatics hand-formed into bite-sized patties and pan fried to perfection with a crispy panko crust. Topped with a Dijon crème fraiche and scallion garnish

Sesame-Soy Glazed Tenderloin Lollipops

Juicy, flavorful tenderloin pan seared with a teriyaki style glaze, dusted with sesame seeds, and served on a knotted bamboo skewer

Artichoke & Parmesan Puff Pastry Cups

Artichoke hearts, caramelized onion, fresh herbs and an Italian 4-cheese blend piped in a flakey puff pastry cup and baked to a golden brown

Fire-Grilled Tandoori Chicken Satay

Tender chicken breast, soaked overnight in a yogurt and madras curry marinade then fire-grilled over an open flame. Topped with refreshing mango-chutney

Coconut Encrusted Prawns

Wild caught shrimp coated with shredded coconut and panko then flash fried until browned and crispy. Finished with a sweet Grand Marnier reduction

Rice Paper Spring Rolls

Fresh, hand rolled spring rolls with avocado, carrots, cabbage, bean sprouts and firm tofu served with our homemade spicy peanut sauce

On The Buffet

Cold Poached Salmon Display

Wild Pacific salmon filet poached to perfection and elaborately garnished and brought back to life with cucumber scales, piped herb-infused cream cheese head and tail, and an ocean of julienne vegetables.

Served with as assortment of artisan crackers and homemade garlic crostini

Artisan Cheese Board

A selection of gourmet cheeses from around the world

Antipasto Platters

Grilled green beans, roasted peppers, grilled mushrooms, sliced salami, pepperoni, pastrami, black forest ham, and oven roasted beef. Also includes assorted sliced and soft spreadable cheeses, olives, pepperoncini, homemade garlic crostini and assorted artisan crackers

Cream Cheese & Chive Stuffed Potatoes

Oven roasted baby red potatoes cut in half and filled with herb infused whipped cream cheese

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Dessert

Chocolate Sea Salt Clusters

Rich milk chocolate wrapped around crunchy pretzel sticks and nuts then sprinkled with chardonnay oak smoked, all natural sea-salt

Elegant Cupcake Tower

A variety of delicious cupcake flavors presented on a dramatic 3-tier cupcake tower

Lemon-Raspberry Bars

Made-from-scratch in our own kitchen – tangy & sweet, a perfect complement to your menu!

Beverages

Premium Coffee Service

Includes premium Caffé Luca regular and decaf coffee, creamers, sugar and sugar substitute

Sparkling Water and Iced Tea

Perrier and assorted flavors of glass bottled iced tea

Assorted Soda and Bottled Water in Ice Tubs

Coke, Diet Coke, Sprite and Aquafina bottled water

Rental Items

Glass pint glasses

Wine glasses

China coffee cups

Cupcake display tower

Double platinum banded hors d'oeuvres plates, hammered silverware, and linen napkins

10 – Cocktail tables and linens (color tbd)

Delivery times to be determined by customer requirements

Labor Required

5 Servers to pass hors d'oeuvres and maintain buffet

2 Chef's to plate and manage menu items

2 Bartenders

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Included with the above menu are the following:

All necessary serving utensils and equipment
Decorations for buffet, beverage and dessert tables
Tables for buffet, beverages and dessert stations (as needed)
Delivery, set-up and clean up

Pricing determined by headcount and other factors. Please call us for a custom proposal to fit the exact needs of your next event!

Gratuity is never automatically included in your costs, instead we leave it to your discretion the amount, if any, that you feel our service warrants and can be decided at the conclusion of the event. All gratuity goes directly to the wait staff and kitchen staff involved with your event.

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