

Katherine Cowan Birthday Celebration

PASSED HORS D'OEUVRES

CAPRESE SKEWERS

Fresh Mozzarella Marinated in Olive Oil, Basil, Balsamic & Lemon Juice, Skewered with Fresh Basil & Grape Tomatoes

CHIPOTLE MEATBALLS

Skewered and Served with Spicy Aioli

CHICKEN & MANGO SESAME BASKETS

Crispy Sesame Wonton Cups with Oriental Chicken, Almonds, Rice Wine Vinegar, Mango & Cilantro

BUFFET

NORTHWEST VEGETABLE CRUDITE PLATTER

Assorted Seasonal Vegetables with Tarragon Dip

BEEF NEGAMAKI

Thin Grilled Beef Tenderloin, Brushed With an Orange, Ginger & Soy Glaze, Wrapped Around Julienne Peppers & Asparagus

MINI DUNGENESS CRAB CAKES

Oregon Dungeness Crab, Sweet Onion & Spices, Drizzled with Chipotle Aioli & Garnished with Fresh Cilantro

LAMB LOLLIPOPS

Grilled Fresh Lamb Chops Marinated in Honey and Balsamic Vinegar

WILD MUSHROOM RAGOUT WITH COMTE CHEESE

On Crispy Polenta Rounds

MINI SANDWICH PLATTER

BEEF TENDERLOIN & HORSERADISH CREAM

Grilled Medium Rare Beef Tenderloin on Garlic Crostini topped with Horseradish Cream

MINI OVEN ROASTED TURKEY BREAST AND CARAMELIZED APPLE SANDWICHES

With Blue Cheese Crumble and Served On Focaccia

MINI PORK TENDERLOIN SANDWICHES WITH SOUR CHERRY AND ROASTED SHALLOT CHUTNEY

Oven Roasted Pork Tenderloin Topped with Chutney and Served on Mini Brioche Bun

