

HORS D'OEUVRE

HOT

LAMB CHOP LOLLIPOPS *Mint Pesto*

GRILLED BEEF TENDERLOIN TIP SKEWERS
Bleu Cheese Fondue

BLACKENED CHICKEN SKEWER *Peach Chutney*

LEMONGRASS CHICKEN SKEWER
Mint-Ginger Rub & Plum Sake Sauce

KOBE BEEF SLIDER
Pickle & Smokey Ketchup

MINI CAROLINA PULLED PORK SANDWICHES
Chipotle Barbeque Sauce

BLACKENED SALMON SLIDER *Arugula Aioli*

CREOLE CORNDOGS
Polenta-Encrusted Andouille Sausage
Smoked-Tomato Ketchup

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

CITRUS RISOTTO CAKES *Crab & Caper Aioli*

DUNGENESS CRAB CAKES *House-Made Aioli*

CHAR GRILLED PRAWNS
Lime Marinade & Mango-Sake Sauce

ROASTED CORN & SHRIMP FRITTERS
Watercress-Lime Aioli

MANCHEGO QUESADILLA
Apple Relish & Caramelized Onion

CHORIZO QUESADILLA
Black Bean & Queso Fresco
Pico de Gallo & Lime Crème

PHYLLO TRIANGLE *Brie & Cranberry Chutney*

CRISPY WONTON CUP
Curried Vegetables & Minted Crème Fraîche

WILD MUSHROOM PUFFED PASTRIES *Chèvre*

VEGETABLE SAMOSAS *Lemon-Cilantro Chutney*

CRISPY POTATO CAKES
Wild Mushroom Ragoût & Gorgonzola

ROASTED FINGERLING POTATOES
Pepper Bacon, Sour Cream & Scallions

ASIAN CHICKEN DUMPLINGS
Thai-Basil Dipping Sauce

PEARL BALLS
Sticky Rice, Pork Sausage & Sweet Pepper Sauce

COLD

ASIAN SMOKED-SALMON ROLLS
Daikon, Scallions, Carrots & Cilantro

SPICY TUNA ROLLS *Cucumber-Wrapped*

SAUTÉED TIGER PRAWN SHRIMP
Crostini Moon, Aioli & Arugula

OREGON BAY SHRIMP COCKTAIL
Horseradish Cocktail Sauce

SESAME SEARED AHI TUNA SPOONS
Spicy Slaw & Avocado-Wasabi Mousse

DUNGENESS CRAB TIANS *Asparagus & Tomato*

SMOKED TROUT CROSTINI *Watercress Garnish*

BAY SCALLOP CEVICHE
Peppers, Onions, Lime, Garlic & Cilantro

CRISPY POTATO CAKES
Smoked Salmon & Lemon-Chive Crème Fraîche

PEPPER VODKA GAZPACHO SHOTS
Shrimp Garnish

SESAME SEAWEED SALAD
Shrimp & Smoked Scallop
Minimum order of 100

PROFITEROLES
Cobb Salad or Dungeness Crab & Avocado

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

THAI MELON WRAPS
Prosciutto & Thai Vinaigrette

SPICY PORT-POACHED FIGS *Prosciutto-Wrapped*

Hors d'oeuvres are ordered by the piece. Prices range from \$2.25 – \$3.25.

VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS

HORS D'OEUVRE

continued

COLD *continued*

CUCUMBER-HUMMUS CANOE

Feta & Kalamata Olive

WILD MUSHROOM & FENNEL TART

CRUDITÉS SHOTS *Herb Aioli*

OLIVE BISCOTTI *Smoked-Tomato Marmalade*

RED ENDIVE

Bleu Cheese Mousse

Oregon Pear & Roasted Walnuts

GREEK SALAD SKEWERS

Cucumbers, Kalamata Olives & Cherry Tomatoes

Feta-Oregano Vinaigrette

CAPRESE SALAD SKEWERS *Balsamic Reduction*

ROASTED GARLIC POLENTA CAKE *Basil Pesto*

SARDINIA MELON SALAD *French Feta & Mint*

THAI SALAD ROLLS *Ponzu Dipping Sauce*

VICHYSOISE *Morel Gougere & White Truffle Oil*

PLATTER

Small serves 40 (\$80 – \$200)

Medium serves 55 (\$110 – \$275)

Large serves 70 (\$140 – \$350)

BRIE EN CROÛTE**

Grilled Gewurztraminer-Marinated Pears

THREE-DIP FONDUE FROID

Roasted Red Pepper Mousse

Roasted Garlic & Brie Dip

Artichoke-Basil Sauce

Crostini, Lavosh & Croccantini Crackers

OREGON SMOKED SALMON PATÉ**

Capers & Red Onion

Crostini & Black-Pepper Croccantini

CHILLED BLACK TIGER PRAWNS

Wasabi Avocado & Red-Pepper Horseradish Sauces

Counts of 50, 100 & 150

TEA-SMOKED & HOISIN-GLAZED SALMON**

Wasabi-Edamame Dip & Wonton Chips

BLACK TURTLE BEAN TERRINE**

Chorizo Sausage, Montrachet & Cilantro Pesto

Roasted Red Pepper Pesto & Fresh Tortilla Chips

MEZZA

Marinated Feta & Hummus

Eggplant & Sun Dried Tomato Relish

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

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 Fruit

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

VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS