

HORS D'OEUVRES

Price per 100 pieces
Minimum of 100 pieces per selection

COLD SELECTIONS

Cherry Tomato and Mozzarella Skewers with Basil Vinaigrette	\$185.00
Smoked Salmon and Cream Cheese Pinwheels	\$185.00
Cucumber Rondelles with Dungeness Crab Meat	\$215.00
Assorted Bouchées	\$190.00
Deviled Eggs	\$185.00
Cornucopias of Salami	\$190.00
Baby Red Potatoes with Sour Cream and Chives	\$190.00
Danish Ham and Chive Cream Cheese Rolls	\$185.00
Asparagus Wrapped in Prosciutto	\$195.00
Assorted Tea Sandwiches	\$195.00
Assorted Canapés	\$190.00
Jumbo Prawns on Ice with Cocktail Sauce and Lemon	\$325.00
Alaskan King Crab Legs with Cocktail Sauce and Lemon	Market Price

HOT SELECTIONS

Sweet Chili Chicken Drumettes	\$165.00
Bacon Wrapped Scallops	\$215.00
Crab and Parmesan Stuffed Mushrooms	\$235.00
Spanakopita	\$195.00
Vegetable Spring Rolls	\$190.00
Swedish Meatballs	\$195.00
Assorted Petite Quiche	\$190.00
Petite Chicken Cordon Bleu	\$205.00
Crab Puffs	\$215.00
Pork Pot Stickers	\$195.00
Spicy Vegetable Pot Stickers	\$190.00
Flank Steak Roulade	\$205.00
Filo Wrapped Asparagus with Fontina and Asiago	\$205.00
Chicken Strips with Honey Mustard Dip	\$185.00

\$150.00 Fee For Butler Service

All items are subject to 21% service charge
Prices and selections are subject to change

SPECIALTY SELECTIONS

SPECIALTY DISPLAYS AND STATIONS

Antipasto Display

Genoa Salami, Banana Wax Peppers, Sweet Red Peppers, Olives, Artichoke Hearts,
Cherry Tomatoes, Pepperoncini and Feta Cheese
(Serves 50) \$175.00 (Serves 100) \$275.00

Lox and Bagels

Side of Lox, Mini Bagels, Minced Onion, Capers and Herbed Cream Cheese
(Serves 25) \$175.00

Vegetable Crudite

Carrots, Broccoli, Celery, Cherry Tomatoes, Cauliflower and Baby Corn with Dip
(Serves 50) \$140.00 (Serves 100) \$240.00

Decorated Poached Salmon

Whole Northwest Salmon Served with Lemon Caper Remoulade,
Smoked Salmon, Cream Cheese and Lemon
(Serves 75) \$295.00

Deli Meats and Cheeses

Turkey, Ham, Roast Beef, Cheddar and Swiss Cheese
with Assorted Petite Rolls and Condiments
(Serves 50) \$255.00 (Serves 100) \$455.00

Artichoke and Spinach Dip

Simmered Sweet Onion, Spinach and Artichoke in Feta Cream,
Served with Grilled Pita Bread and Tortilla Chips
(Serves 50) \$195.00

Brie en Croute

A Full Wheel of Brie Wrapped in Puff Pastry
Decorated with Your Company Name Upon Request
(Serves 75) \$195.00

Baked with Dungeness Crab and Fresh Dill (Serves 75) \$250.00

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SPECIALTY SELECTIONS

SPECIALTY DISPLAYS AND STATIONS (CONTINUED)

International Cheeseboard

Assorted Domestic and International Cheeses With Gourmet Crackers and Grapes
(Serves 50) \$175.00 (Serves 100) \$275.00

Seasonal Fresh Fruits

An Array of Seasonal Fresh Fruits with Yogurt Dip
(Serves 50) \$170.00 (Serves 100) \$270.00

Traditional Fondue

Gruyere and Swiss Cheese Simmered with White Wine, Served with Assorted Breads
(Serves 50) \$165.00

CHEF CARVED SPECIALTIES

Served with Petite Rolls and Appropriate Condiments
\$50.00 Setup Fee Per Carver

Roasted Turkey Breast
(Serves 40 people) \$185.00

Rotisserie Black Peppercorn Beef Tenderloin
(Serves 25 people) \$245.00

Steamship Round of Beef
(Serves 150 people) \$425.00

Baked Honey Glazed Ham
(Serves 50 people) \$185.00

Rotisserie Dijon Pork Loin
(Serves 35 people) \$175.00

Roast Prime Rib of Beef
(Serves 40 people) \$245.00

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RECEPTION PACKAGES

RECEPTION #1 (Minimum 50 people)

Cherry Tomato and Mozzarella Skewers with Basil Vinaigrette
Chef's Assortment of Canapes
Antipasto Display
Deli Meat and Cheese Display
Sweet Chili Chicken Drumettes
Spanakopita
Roast Breast of Turkey with Carver
With Petite Rolls and Condiments
Assorted Dessert Bars
Coffee - Tea - Decaf

\$19.95 per person
(6 - 8 pieces per person)

RECEPTION #2 (Minimum 100 people)

Cucumber Rondelles with Dungeness Crab and Chives
Smoked Salmon and Cream Cheese Pinwheels
Chef's Assortment of Canapes
Jumbo Prawns on Ice
Bacon Wrapped Scallops
Vegetable Spring Rolls
Filo Wrapped Asparagus with Fontina and Asiago
Baked Brie En Crouete
International Cheese Display
Grilled Seasonal Vegetable Display
Roast Prime Rib with Carver
With Petite Rolls and Condiments
Assorted Tortes and Cheesecake
Coffee - Tea - Decaf

\$27.95 per person
(10 - 12 pieces per person)

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ACTION STATIONS

PASTA STATION

Prepared to Order With the Following Ingredients:

Cheese Tortellini
Bow Tie Pasta
Penne Pasta
Mushrooms
Onions
Artichoke Hearts
Sundried Tomatoes
Olives
Parmesan Cheese
Feta Cheese
Alfredo Sauce
Rosemary Marinara Sauce

\$12.95 per person
(Minimum 25 people)

DESSERT STATION

Your Choice of One of the Following Cooked to Order Desserts,
Served with Pound Cake:

Cherries Jubilee
Bing Cherry Flambe with Cognac over Vanilla Bean Ice Cream
Bananas Foster
Banana Flambe with Spiced Rum Over Vanilla Bean Ice Cream

\$6.95 per person
(Minimum 25 people)

\$50.00 Setup Fee Per Station (One Station Per 25 Guests)

These Stations are Designed to Serve As Additions to Your Reception

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EMBASSY SUITES HOTEL-WASHINGTON SQUARE
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