



(541) 548-2512 1205 SW Indian Avenue Redmond, OR 97756

Appetizers

Appetizer parties are a fun, upscale, yet casual way to entertain your guests.

Whether you choose a simple, "Set it up and Go", home delivery package or a fully staffed, professionally catered event, our endeavor is to have you, as the host or hostess, be a guest at your own gathering.

For Any Occasion...

Hearty appetizers, hors d'oeuvres, or Tapas, whatever the name, offer a great alternative to providing your guests "dinner".

At Tate and Tate we have created several levels of packages to fit any occasion from simple delivery only, to delivery with limited staffing or fully staffed, interactive, catered "affairs".

Our appetizer selections are constantly evolving and provide something for every palate and theme. The packages and a la cart items shown here only highlight the variety of what we can provide.

If you do not see something that you would like to offer at your event or have a particular theme in mind, please feel free to share that vision and we will do our best to fulfill it.

Regardless of what you choose, please know that your event is unique to you and we want to make sure that you and your guests are happy and well fed. We also endeavor to have you as the host/hostess be a guest at your own party.

We deliver our cold items fully plated and our hot items in stainless chafers. The type of the chafer is dependent on the specific menu item, the amount of staff involved and the size of your event.

We ask only that you share your vision of your event with us so that we may do our utmost to help you create that image.

Our friendly and courteous staff is available to help you coordinate the rentals of plates, glassware, barware, tables, chairs and linens. Let us know what you would like to have and we will work up an estimate for you so that you may see the "whole picture" of rentals, food and service.

George and Barb Tate



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A la Carte Appetizer, Hors d'oeuvres and Canapé list

Skewers

\$3 per guest per item – 2 portions each
Does not include service or rentals.

- ~ 5 spice Sesame fried Chicken with chutney
- ~ Shanghai Style Oriental BBQ Chicken
- ~ Moroccan Style chicken w/ yogurt dipping sauce
- ~ Yellow Curry Satè w/ peanut dipping sauce
- ~ Grilled Beef Steak w/ port dipping sauce
- ~ "Jerk" seasoned Caribbean chicken skewers
- ~ Tandoori Chicken

Buttercrust Tartlets, Savory Cones, Polenta Cups & Flatbreads

\$10 per dozen per item – Minimum 1 dz.
Does not include service or rentals.

- ~ Roasted Vegetable buttercrust tartlet
- ~ Bacon, potato & swiss cheese buttercrust tartlet
- ~ Custard, Bleu cheese and Pear buttercrust tartlet
- ~ Caramelized onion buttercrust tartlet
- ~ SW grilled chicken, sweet peppers and jack cheese buttercrust tartlet
- ~ Savory Cone w/ smoked salmon mousse & wasabi caviar
- ~ Savory Cone w/ Chevrè mousse
- ~ Italian crustards with sun dried tomato tapenade and basil pesto
- ~ BBQ Chicken or Pork and red onion flatbread
- ~ Savory cheese flatbread
- ~ Flatbread pizzas with roasted garlic, sundried tomatoes and feta
- ~ Pesto Polenta cups w/ grilled chicken (may order as vegetarian)
- ~ Dilled Pâté à Choux w/ smoked salmon mousse

Mini Sandwiches & Sliders

\$2.50 per guest per item – 2 portions each
Does not include service or rentals.

- ~ Pulled Pork chilled mini sandwich, hot slider or bulk w/ rolls
- ~ Smoke roasted pork mini sandwich w/ chipotle mayo
- ~ Mini sandwich w/ Smoke roasted tri tip of beef
- ~ Rosemary chicken salad mini sandwich
- ~ SW Grilled Chicken mini sandwich
- ~ Turkey mini sandwich w/ cranberry cream cheese relish
- ~ Open Faced Indian Papadam w/ grilled chicken and yogurt sauce
- ~ Fresh Grilled Pannini, roast beef or chicken
- ~ Traditional ground beef slider
- ~ Ground lamb or turkey slider



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We provide our items on white or black melamine platters and in stainless chafers in hotel size (for larger events), ovals and squares. If you have a specific "vision" please don't hesitate to share that with us.

Our packages also include artistic display materials and linens for the stationary items when appropriate.



Ribs, Meat Trays, Mushrooms & Egg Rolls

\$3.50 per guest per item – 2 portions each
Does not include service or rentals.

- ~ Korean style BBQ pork ribs
- ~ American BBQ baby back pork ribs
- ~ New Zealand Lamb Chops
- ~ Sesame Roasted Pork, sliced w/ 3 dipping sauces
- ~ Traditional sliced meat platter
- ~ Anti Pasti Platter w/ roasted vegetables, sliced meats, olives & cheese
- ~ Traditional chicken or pork egg rolls
- ~ Mini Reuben Egg Rolls
- ~ Shanghai Chicken and curry noodle spring roll
- ~ Baked mini cocktail frank roll ups w/ Dijon (4 per person)
- ~ Sausage or vegetarian stuffed mushrooms

Seafood

\$3.50 per guest per item – 2 portions each
Does not include service or rentals.

- ~ Locally sourced white fish Cevichè
- ~ Pacific NW crab cakes
- ~ Madras Curry poached shrimp w/ Mango Chutney (3 per person)
- ~ Chipolte chile poached shrimp (3 per person)
- ~ Mango geleè draped shrimp skewers
- ~ Traditional lox style Smoked Salmon Platter
- ~ Smoked salmon Galantine
- ~ Bacon wrapped scallops w/ fresh basil & Lemon
- ~ Crab Puffs - Crab stuffed pate a chaud (2 per person)
- ~ Basil fried Shrimp
- ~ Chili cornmeal Fried Shrimp
- ~ Maple brined or smoked salmon wasabi crisps
- ~ Coconut fried Shrimp

Fresh Vegetable, Dips and Meat Free Items

\$2.50 per guest per item – 2 portions each
Does not include service or rentals.

- ~ Individual crudité espresso cups
- ~ SW. Roasted Corn dip w/ Tortilla crisps
- ~ Vegetarian spring rolls
- ~ Traditional Crudité platter w/ roasted red pepper dip
- ~ Antipasti Skewers, olives, fresh mozzarella, basil and tomato.
- ~ Roasted vegetable skewer
- ~ Vegetarian stuffed mushrooms
- ~ Hummus or Baba Ganoosh w/ fresh pita bread
- ~ Roasted vegetable-ricotta stuffed mushrooms
- ~ Savory bread puddings (3 per person)



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A complete bar service, No Host or Hosted, is available through our sister company, Twist Cocktail Catering Co. They specialize in signature cocktails to delight your guests.



Cheese Platters, Cheese Cakes & Fruit Displays

\$3 per guest per item – 2 portions each, except where noted
Does not include service or rentals.

- ~ Smoked Salmon Savory Cheesecake w/ handmade crackers (\$40 ea.)
- ~ SW. Pepper Savory Cheesecake w/ handmade crackers (\$40 ea.)
- ~ Traditional Cubed Cheese platter display w/ handmade crackers
- ~ Specialty imported and domestic Cheese platter w/ handmade crackers (add \$1/Person)
- ~ Baked whole Brie w/ handmade crackers (\$30 ea.)
- ~ Fondue on a stick (Fried Brie)
- ~ Traditional sliced cheese platter
- ~ Traditional seasonal fruit platter
- ~ Mini Melon skewers w/ lime & Mint
- ~ Fruit kabobs with carved melon display

Locally Sourced Ground Beef Meatballs & Lollipops

\$3 per guest per item – 3 portions each
Does not include service or rentals.

- ~ Whiskey cream Sauce
- ~ American BBQ
- ~ Sweet & Sour w/ pineapple glaze
- ~ Basil Pesto & Asiago Cheese
- ~ Ground Lamb w/ lemon grass & Chutney
- ~ Ground chicken Thai style w/ basil

Finger Desserts

\$3 per guest – 4 pieces per guest
Does not include service or rentals.

A delicious ending to any event, we offer seasonal fruit selections and a variety of made-from-scratch items ie., our amaretto brownie bites, our lemony mini cheesecakes, our sweet tartlets filled with such things as chocolate ganache, lemon curd or seasonal fruits; chocolate dipped strawberries and our homemade cookies.

For an additional \$1.50/person, you may add our mini chocolate cones and cups filled with seasonal specialty mousse fillings.



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Make your party a pleasure for yourself by having our experienced, professional staff take care of set up, service and clean up. We suggest that you have a chef and server on hand for the premiere packages in particular, however, service staff is available for any of our Tate and Tate appetizer packages.

Chef or Sous Chef—\$25/hr

Winetender—\$25/hr

Bartender—for full service bar—\$35/hr

Service staff—\$22.50/hr

Service fees

—18% for events

—19% for weddings (chef or sous chef hours included in 19%)



Home Delivery

Our signature HOME DELIVERY packages combining the ease of delivery and set up by our capable staff combined with a light and trouble free meal for you and your guests.

Of course, you may also choose to have one or more of our trained and knowledgeable serving staff remain on site to serve your guests, maintain the food, and to breakdown and clean the site.

This allows you to “Be a Guest at your own Party.”

Classic Home Delivery

\$10.95 Per Person

Shanghai Chicken

One of George’s signature delights. A special blend of oriental marinade and honey glaze over broiled lean chicken, garnished with lettuce and tomato.

Mini sandwich w/ Smoke roasted tri tip of beef

Marinated, then smoke roasted, this tri-tip will melt in your mouth. Served as a small sandwich, the tri-tip is sliced and dressed with a chipotle cream sauce on a fresh baked mini roll, garnished with lettuce and tomato.

Fresh Vegetable Crudités

An assortment of crisp vegetables complemented by a roasted red pepper ranch dip.

Fruit & Cheese Platter

Seasonal fruits beautifully paired with a selection of cheeses and our hand made crackers.

Assorted Finger Desserts

A tempting arrangement of finger desserts that change with the whim of the chef and the dessert maker, which may include our sweet tartlets, ie., lemon curd or chocolate caramel; chocolate dipped strawberries, coffee bean trifle, chilled fruit soups for example.



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Typically rentals of wine glasses, plates and forks will run an additional \$1.75-2.00/ person. Bistro tables are \$10/table, linens start at \$15/table. Other tables run \$9-\$11 each. Delivery is additional and dependent on location of delivery.

White paper cocktail napkins, paper appetizer plates, white plastic forks and plastic tumblers are available at no extra charge.

Mediterranean Home Delivery

\$9.95 Per Person

Moroccan Style chicken w/ yogurt dipping sauce.

An exotic blend of middle eastern spices over broiled lean chicken. Served as skewers over rice pilaf and sliced vegetables with a yogurt dipping sauce.

Fresh made Hummus w/ fresh pita bread

Our own garbanzo bean, lemon and garlic dip with fresh grilled pita. Smoked pork Mini Sandwiches
Smoked loin of pork sliced with chipotle cream and lettuce.
Served on a palm size roll.

Fresh caprese skewer w/ dip or savory Marinade

A unique display of "Caprese on a Stick"; fresh mozzarella, olive and tomato wrapped in basil, marinated in an olive oil vinaigrette.

Assorted Finger Desserts

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Italian Home Delivery

\$10.95 Per Person

Traditional Meatballs

Tender meatballs flavored with capers and served with a creamy whiskey brown sauce. Served over rice pilaf.

Pastry Puffs with Smoked Salmon

Dill pastry puffs (Pâté à Choux) filled with a delectable smoked salmon mousse.

Anti Pasti Skewers

Olives, fresh mozzarella, basil and tomato in basil vinaigrette.

Rosemary chicken salad mini sandwich

Simmered breast of chicken, chilled then mixed with apples, Dijon, a bit of mayo and toasted hazelnuts on a fresh baked roll, garnished with lettuce and tomato.

Assorted Finger Desserts

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Popular

Our signature POPULAR packages combining the completeness of a satisfying meal for your guest that comes for “Dinner” with the lightness of a “small plate, choose only as much as you’d like” appetizer array.

These packages are designed to be simply delivered to your doorstep and set up at your location by our capable and friendly staff.

You may also choose to have one or more of our trained and knowledgeable serving staff remain on site to serve your guests, maintain the buffet, and to breakdown and clean the site.

This allows you to “Be a Guest at your own Party.”

Popular Menu #1

\$14.95 Per Person

Grilled Chicken with Mango Curry

Marinated breast of chicken grilled and laced with our vibrant mango curry sauce.

Baked whole Brie w/ handmade crackers

Mild in flavor and soft in texture, this cheese round is decoratively wrapped in savory pastry dough. It is topped with a seasonal fruit chutney and served with our signature handmade crackers.

Fresh Vegetable Crudités

An assortment of crisp vegetables complemented by a roasted red pepper ranch dip.

Chipotle Poached Shrimp with dipping sauce

Whole shrimp poached in garlic, lime juice, cilantro and chipotle pepper bath. Served with a horseradish laced cocktail sauce.

Fresh Seasonal Fruit

A generous platter of what is freshest and best.

Pastry Puffs with Smoked Salmon

Dill pastry puffs (Pâté à Choux) filled with a delectable smoked salmon mousse.

Smoked pork Mini Sandwiches

Smoked loin of pork sliced with chipotle cream and lettuce, served on palm size roll, garnished with lettuce and tomato.

Assorted Finger Desserts

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Popular Menu #2

\$14.95 Per Person



Shanghai Style Oriental BBQ Chicken Skewers

A special blend of oriental marinade and honey glaze over broiled lean chicken. Served as skewers over curried noodles with sliced vegetables.

Roasted Vegetable butter crust tartlet

These bite-sized buttercrust shells are filled with a variety of seasonal roasted vegetables, cheese and steamed potato.

Mini sandwich w/ Smoke roasted tri tip of beef

Marinated, then smoke roasted, this tri-tip will melt in your mouth. Served as a small sandwich, the tri-tip is sliced and dressed with a chipotle cream sauce on a fresh baked mini roll. Garnished with lettuce and tomato.

Antipasti Platter w/ roasted vegetables, sliced meats, olives & cheese.

An assortment of sliced meats, cubed cheeses with marinated and roasted vegetables in a basil vinaigrette.

Madras Curry poached shrimp w/ Mango Chutney

A cool and tropical treat. Large poached shrimp lightly tossed in a vibrant mango chutney.

Fresh caprese skewer w/ dip or savory Marinade

A unique display of "Caprese on a Stick"; fresh mozzarella, olive and tomato wrapped in basil marinate in an olive oil vinaigrette.

Fruit & Cheese Platter

Seasonal fruits beautifully paired with a selection of cheeses.

Assorted Finger Desserts

A tempting arrangement of finger desserts that change with the whim of the chef and the dessert maker, which may include our sweet tartlets, ie., lemon curd or chocolate caramel; chocolate dipped strawberries, coffee bean trifle, chilled fruit soups for example.





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Popular Menu #3

\$14.95 Per Person

Traditional Meatballs

Tender meatballs flavored with capers and served with a creamy whiskey brown sauce. Served over rice pilaf.

Smoked Salmon Savory Cheesecake w/ handmade crackers

Made with poached salmon, cream cheese, a custard mixture of heavy cream and eggs, asiago cheese. Served with our handmade flatbread crackers.

Italian crustards with sun dried tomato tapenade and basil pesto

Grilled, sliced baguette, swirled with pesto and served with two tapenades.

Vegetarian stuffed mushrooms

Large mushrooms baked with roasted vegetables and ricotta cheese.

Fresh Seasonal Fruit

A generous platter of what is freshest and best.

Crisp vegetable Crudité platter w/ roasted red pepper dip

Rosemary chicken salad mini sandwich

Simmered breast of chicken, chilled then mixed with apples, Dijon, a bit of mayo and toasted hazelnuts on a fresh baked roll, garnished with lettuce and tomato.

Assorted Finger Desserts

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Premiere

Premier Menu #1

\$17.95 Per Person

Our signature premiere package combining the completeness of a satisfying meal for your guest that comes for “Dinner” with the lightness of a “small plate, choose only as much as you’d like” appetizer array.

The premiere menus are presentation packages that are enhanced by the presence of a Tate & Tate trained Chef preparing and serving specialty items at your location to the delight of your guests. Request an estimate to include the appropriate staff needed for your event.

Additional on Site chef selected appetizer

Because our kitchen is an ever changing, seasonal abundance of locally produced ingredients we choose to give our Chef’s free reign of our pantry to add that “special” item or technique for your event.

Roast rack of lamb with Rosemary, black pepper and Dijon

Full New Zealand Racks roasted and carved on site, served as individual chops with a touch of balsamic reduction or chutney.

Dungeness Crab Mini-Cakes

Tender, fresh Dungeness crab meat lightly seasoned, breaded and sautéed.

Sesame loin of Pork

Sesame and hoisen marinated roast pork thinly sliced served with a delectable trio of Asian infused dipping sauces.

Baked Brie

Mild in flavor and soft in texture, this cheese round is decoratively wrapped in savory pastry dough. This selection is baked on-site for your guests to enjoy fresh out of the oven. It is topped with a fruit chutney such as mango or apricot, etc whatever the chef is inspired by. Served with our signature bread or handmade crackers.

Shanghai Chicken

One of George’s signature delights. A special blend of oriental marinade and honey glaze over broiled lean chicken.

Smoked Salmon Pâté à Choux

Dill pastry puffs (Pâté à Choux) filled with a delectable smoked salmon mousse.

Basil Shrimp

Whole shrimp marinated in garlic, lime juice, green curry and honey. Tossed in a fresh basil and cornstarch mixture, the shrimp are sautéed to perfection.



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Assorted Buttercrust Tartlets

These bite-sized buttercrust shells are filled with a variety of flavors. Southwestern style chicken, seasonal roasted vegetables, or cheese and steamed potato.

Smoke Roasted Tri-Tip of Beef with Chipotle Cream

Marinated, then smoke roasted, this tri-tip will melt in your mouth. Served as a small sandwich, the tri-tip is sliced and dressed with a chipotle cream sauce, garnished with lettuce and tomato.

Fresh Vegetable Crudités

An assortment of crisp vegetables complemented by a roasted red pepper ranch dip. Hand marinated garlic rosemary green olives and tarragon infused Greek olives are also included.

Assorted Desserts

A tempting arrangement of finger desserts that change with the whim of the chef and the dessert maker, which may include our sweet tartlets, ie., lemon curd or chocolate caramel; chocolate dipped strawberries, coffee bean trifle, chilled fruit soups for example.





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Premier Menu #2
No Chafer Menu
\$17.95 Per Person

Additional on Site Chef Selected Appetizer

Because our kitchen is an ever changing, seasonal abundance of locally produced ingredients we choose to give our Chef's free reign of our pantry to add that "special" item or technique for your event.

Assorted Paninni

Freshly pressed assortment of crisp, warm mini sandwiches.

Savory Puffs filled with pulled pork, garnished with lettuce and tomato.

Tandoori Chicken Skewers

Tender breast of chicken marinated in savory East Indian spices then grilled.

Vegetarian Buttercrust Tartlets

These bite-sized buttercrust shells are filled with a variety of seasonal roasted vegetables, cheese and steamed potato.

Dungeness Crab Mini-Cakes

Tender, fresh Dungeness crab meat lightly seasoned, breaded and sautéed.
Cheese platter

Spicy Poached Shrimp w/ Gelee

A one bite of savory shrimp with a lemon ginger finish.

Chef's Selected Small Plates

Mini entrees & bites selected from our daily kitchen

Caprese Skewers

Fresh vegetables, olives and cheese marinated and skewered.

Savory Cones of Smoked Salmon

A delight of crispy, flavorful cone wrapped around a creamy smoked salmon mousse.

Assorted Finger Desserts

A tempting arrangement of mini desserts that change with the whim of the chef and the dessert maker, which may include our sweet tartlets, ie., lemon curd or chocolate caramel; chocolate dipped strawberries, coffee bean trifle, chilled fruit soups for example.



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**Premier Menu #3
International menu**

\$17.95/person

Additional on Site Chef Selected Appetizer

Because our kitchen is an ever changing, seasonal abundance of locally produced ingredients we choose to give our Chef's free reign of our pantry to add that "special" item or technique for your event.

Moroccan Chicken Skewers

Tender breast of chicken marinated in savory African then grilled.

Caprese Skewers

Fresh vegetables, olives and cheese marinated and skewered.

Korean BBQ Ribs

Spicy oriental style ribs

Cocoanut Shrimp

Crisp, sweet shrimp coated with flaked cocoanut and served with asian dipping sauce

Fruit skewers w/ Carved Melon

A bright display of seasonal fruits in an artfully carved melon.

Speciality Cheeses / Crackers

An international cheeseboard with our special handmade crackers.

Cold Poached Shrimp in Yellow Curry

Large, spicy, Thai style poached shrimps

Tandoori Chicken Crisps w/ Ginger Glass

Tender breast of chicken marinated in savory East Indian spices, grilled then served on a tender crisp garnished with a ginger gelee.

Shanghai Chicken and Curry Noodle Spring Roll

Marinated shredded vegetables and spiced asian noodles w/ Asian BBQ Chicken.

Assorted Finger Desserts

A tempting arrangement of mini desserts that change with the whim of the chef and the dessert maker, which may include our sweet tartlets, ie., lemon curd or chocolate caramel; chocolate dipped strawberries, coffee bean trifle, chilled fruit soups for example.