



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

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

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 #2

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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

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Popular Menu #3

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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

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.

