



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

## 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

**Coconut Shrimp**

Crisp, sweet shrimp coated with flaked coconut 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.