



Alaskan

Events & Catering, LLC

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If you are looking for something a little unique in your menu, please consider the following hors d' oeuvres listed below. This same menu was also served at the Governor's Ball in January 2007!

Traditional Bar

Un Bouchée of Angus Roast Drizzled w/ Horseradish Sauce & Laced with Water Cress

Filo Purses of Fig & Mascarpone Cheese

Un Bouchée of Sonoma Style Chicken (with red grapes, special seasonings & almonds)

Cucumber Shooters of Gazpacho & Speared Shrimp with Bamboo Knot

Canapé Dinghy' of Smoked Salmon Mousse with Fresh Dill (served in the boat style of canapé)

Tomato Bisque Flute with Mini Grilled Cheeselets (passed)

Croustade of Gorgonzola, Wild Red Grape & Walnut Dust

Mediterranean Bar

Antipasto Tray (Buffalo Mozzarella, Soppressatta, Genoa, Marinated Mushrooms, Artichokes & Sun Blushed Tomato Slivers)

Trio of Olive Tapanade & Savoury Puff Pastry Roulades

Tuscany Filo Cups with Chiffonade of Fresh Basil

Mini Gyros with Fresh Tomato & Tzatziki Sauce

Fondue Bar

Assorted Dipping Sauces of Red Pepper & French Brie / Spinach & Gruyere / Saffron & Fontina
Asparagus, Breadsticks, Artichokes, Celery, Baby Carrots, Cucumbers, Bell Peppers, Tri~Coloured Tortellini
(suitable for vegetarians)

Pan Asian Bar

Sesame Crusted Alaskan Sockeye Salmon w/ Japanese Miso Vinaigrette & Scallion served on 'glass' square mini plate

Mini Asian Spoons of Beef mixed in Lemon Grass~Soy~Ginger~Wasabi Sauce, Pineapple & Cilantro (Served on an edible spoon, neutral flavoured-base short dough) YES! YOU CAN EAT THE SPOON IT COMES ON!

"Knotted" Bamboo Chicken, Oriental Asian Slaw & Mandarin

Hors d' Oeuvres II

(Recommended for small dinner parties, or less than 30 guests)

'Tower' of Ahi Tuna Ceviche Drizzled with Ponzu & Radish Sprout Garnish

(Recommend that these be individually placed on a small the mini square plate.)

Market Price

Katchemak Bay Oysters on the Half Shell

Chilled with Pickled Ginger~Pepper Vodka Sorbet or Classic Mignonette

Market Price

Skewers of Italian Prosciutto & Honey Dew Melon

Italian Sauté

Selection of Assorted Red, Orange & Yellow Bell Pepper, Yellow Squash, Zucchini, Sweet Onion. Marinated in a dark balsamic & olive oil blend and grilled.

Croustades

Similar to the Crusting – mini savoury style shell filled with your choice of flavours:

Swirl piped with a Sun Blushed Tomato and Basil Pesto Cream Cheese,

Gorgonzola Cream Cheese with Red Grape & Walnut Dust,

Chiffonade of Romaine, Caesar Dressing & Reggiano Shaving / Tuile

Boursin Cream Cheese with Pear Slices & Frangelica Reduction

Crostinis

Fresh Spinach & Gruyere

Feta, Tomato & Onion Confiture

Wild Mushroom Pâté

Classic Ratatouille with Eggplant & Capers

Cantaloupe & Basil Sorbet (as an intermezzo between the lighter hors d' oeuvres)

Alaskan Sockeye Salmon

Smoked Alaskan Lox Wrapped in Fresh Asparagus Spears, Fresh Lemon & Cracked Pepper

Foraker Style; Served with a Tomato-Dill Relish over Butter Leaf Greens

Salmon Cakes with Lemon Grass, Cilantro and a Lemon Chive Aioli

Sesame Crusted, Seared and Served with Miso Vinaigrette
(May be served on the individual cedar plank)

Laced with Ginger~Soy & Maple Glaze over Soba noodles & Baby Bok Choy
(May be served on the individual cedar plank)

Market Price

Fresh Alaskan Halibut

Olympia Style; Seasoned and baked till moist and tender

Beignets of Alaskan Halibut with Lemon~Dill Aioli

Mini Fillets of Poached Halibut in Pernod Sauce with Tomato-Fennel Relish

Macadamia Nut Crusted over Indian Curry Sauce Mango~Papaya Chutney
Market Price