



Hors D'Oeuvre

price is per dozen

Cold

Heathman Paté Maison on rye croustade with fruited mustard	24.00
Salmon Tartare on crisp wonton	28.00
Seared Ahi Tuna Niçoise on a potato crisp	32.00
Poached Jumbo Prawns with cocktail sauce and spicy aioli	36.00
Flautas with Avocado and Bay Shrimp	28.00
Chicken Profiteroles savory pate a choux with chicken salad	24.00
Puff Pastry with Smoked Duck Breast and Onion Marmalade	28.00
Ratatouille on gruyere wafer	24.00
Endive Leaf with Goat Cheese Parfait	24.00
Seared Ahi Tuna on cucumber cups with asian glaze	28.00
Roasted Pear with Bleu Cheese and pomegranate glaze	28.00
Eggplant Caponata on cheese crisp	24.00
Caprese Bite, cherry tomato stuffed with fresh mozzarella and basil	26.00
Ceviche served in corn tortilla cup	28.00

Hot

Grilled Pineapple wrapped in prosciutto	26.00
Gougeres warm profiteroles filled with cheese	19.00
Chicken Spring Rolls with peanut sauce	28.00
Chicken and Apple Brochette with coconut curry sauce	26.00
Grilled Beef and Mushroom Brochette	28.00
Savory Tart with Leek, Bacon and Camembert Cheese	28.00
Heathman Crab Cake with red pepper aioli	42.00
Grilled Jumbo Scallops wrapped in bacon	36.00
Saffron Risotto stuffed with mozzarella	28.00
Stuffed Mushroom Caps with mushroom duxelle	28.00
Brouillade of Wild Mushroom on brioche	26.00
Warm Lentil Cake with sultana marmalade	24.00
Crispy Oysters with spicy remoulade served on the half shell	32.00
Mini Croque Monsieur, ham, mornay, and swiss on a crostini	28.00
Spanikopita, filo dough filled with spinach and feta cheese	26.00

minimum order of two dozen each

A 20 % Service Charge will be added to the final bill
Menu pricing is subject to change without notice

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