



at the Swedish Cultural Center

HORS D'OEUVRES PLATTERS

Each platter enough for 45-50 guests

Antipasto Greco

spanikopita, tzatziki dip and pita, marinated roma tomatoes, feta, pepperoncini, mixed olives, marinated mushrooms and grilled peppers 195.

Antipasto Italiano

Genoa and Calabrese salami, mozzarella cheese and roma tomatoes layered with fresh herbs and garlic, grilled italian sausages, grilled garlic, grilled vegetables, and wine cured mushrooms dressed with pesto 250.

Spicy Garlic Hummus

garlic and garbanzo beans blended with extra virgin olive oil, lemon, and tahini, with a touch of cumin served with pita chips 98.

Apricot Pistachio Baked Brie

apricot and pistachio on a wheel of brie wrapped with delicate puff pastry served with sliced baguette 88.

Bruschetta Bar with Five Spreads

Including romesco made with roasted red peppers, vegetable caponata, fig tapenade, hummus, and roasted corn chow chow 160.

Fresh Seasonal Fruits and Berries

melons, berries, grapes, stone and tropical fruits 175.

Imported Cheese Board

selection of premium cheeses from Europe including triple cream brie wheel and soft goat cheese presented with gourmet crackers 200.

Fresh Jumbo Prawns

boiled in herbs and white wine and accompanied by cocktail sauce *market price*

Sushi Assortment

ask about selections, price, and seasonality



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(cont'd)

Grilled Asparagus with Lemon and Balsamic

asparagus tossed in aged balsamic and lemon on a bed of baby greens 150.

Cold Smoked Salmon and Cream Cheese 195.

Gravlax

your choice of 3 flavors: vodka tangerine, tequila lime or aquavit dill

*****needs 5 days to prepare*** 195.

Domestic Cheese Display

the finest selection of cheeses from Oregon, Wisconsin, and California

served with gourmet crackers 175.

Cocktail Focaccia Sandwiches 2pp

beef & cheddar, rosemary ham & gruyere, smoked turkey & havarti with succulent toppings on fresh focaccia bread
200.

Grilled and Marinated Vegetables

seasonal vegetables marinated in balsamic vinaigrette and grilled for flavor and texture 150.

Pesto, Sun-Dried Tomato and Olive Torta

served with premium crackers 95.

Cedar Planked Salmon

glazed with brown sugar and soy

roasted on a cedar plank, served with cranberry aioli and fresh herbs
and sliced artisan breads 295.

Mini Confections

Delightful combination of seasonal bite sized sweets 145.