

# Perfect Picnics



CUSTOM PICNICS & EVENTS

503 - 317 - 2494

WWW.CUSTOMPICNICS.COM

## HORS D' OEUVRES

### Hors d' oeuvre Platters

#### **Imported & Domestic Cheese Board with Crackers, Fresh & Dried Fruits & Nuts**

Wedges and slices of luscious cheeses arranged on boards and /or platters and sprinkled with fresh and dried fruits, nuts and crackers.....Small \$75.00\*  
Large \$150.00\*

#### **Sicilian Antipasto**

Marinated vegetables, olives, peppers, assorted sliced cheeses, and assorted sliced meats, fresh herbs, and drizzled with the finest olive oil and vinegar, served with crusty breads .....Small \$75.00\*  
Large \$150.00\*

**Fresh Seasonal Veggies & Dips**.....Small \$50.00\*  
Large \$80.00\*

**Seasonal Fresh Fruits (w/Dip, add \$15.95)**.....Small \$50.00\*  
Large \$80.00\*

#### **Cheese / Meat & Olive Assortment** (selections vary w/availability)

A wide array of cheeses, meats, olives and marinated vegetables from which to choose, inquire about pairing options when placing order.....Small \$75.00\*  
Large \$150.00\*

\*Small serves 10 to 30

\*Large serves 30 to 50

**Sweet Brie en Croute**

*Creamy 9-inch Brie topped with local marionberry, blackberry, apricot, apple, pear, or fig preserves, honey and toasted nuts baked in flaky, buttery puff pastry w/crackers.....\$50.00*

**Sherried Mushroom & Thyme Brie en Croute**

*Creamy 9-inch Brie topped with succulent assorted mushrooms sauteed in local olive oil, fresh thyme, lemon, shallots, Sherry and baked in flaky, buttery puff pastry .....\$50.00*

**Sherried Mushroom & Manchego Pinwheels**

*Succulent assorted mushrooms sauteed in local olive oil, fresh thyme, lemon, shallots, Sherry and buttery, nutty Spanish Manchego cheese rolled in flaky, buttery puff pastry; circular slices resemble little pinwheels.....\$35.00/48 pieces*

**Spreads**

**Bacon / Date / Gorgonzola Spread**

*Smoky bacon, sweet, moist dates, and tangy gorgonzola blended into cream cheese then rolled in toasted pecans. So delicious with Pinot Noir or a fuller bodied red, if you wish.....\$12.95/8 oz*

**Asparagus Pesto**

*Fresh asparagus, parmesan, fresh lemon and a hint of garlic .....\$12.95/8 oz*

**Sun-Dried Tomato & Olive Tapenade**

*Sweet, juicy sun-dried tomatoes, green, Kalamata, and black olives, tart capers, parmesan, fresh basil, thyme, and lemon are blended into a luscious, tangy spread for baguette, croutons, crackers or flatbread. Pairs wonderfully with dry whites or reds..... \$12.95/8 oz*

**Warm Spice Chicken~Mushroom Mousse Pate w/Caramelized Onions**

*served with baguette or assorted crackers .....\$15.95/8oz*

**Pass hors d' oeuvre**

**Assorted Flatbread**

*Roasted Vegetable, Sausage, Mushroom, Salmon, BBQ Chicken, Olive, Potato/Rosemary & Bacon, and many, many more. Pair with practically any wine, beer, or soft drink imaginable.....\$5/person*

**Individual Pizza Margherita al Fresco**

*Fresh tomatoes, basil and creamy mozzarella atop crusty bite-size pizza. Perfect with your favorite red, or white, selections .....\$7/person*

**Individual Fontina, Potato, & Tapenade Pizza**

*A French take on pizza featuring fruity olive tapenade, sliced Yukon Gold potato, and roasted red pepper with Imported Fontina. Paired with Pinot Noir or a fuller bodied red, or whatever you like.....\$7/person*

**Individual Pear, Brie & Caramelized Red Onion Pizza**

Handmade fresh pizza crust is the bed for a blanket of succulent pears, creamy Brie, and sweet caramelized red onion with a hint of herbs d' Provence. Red, white or rose all make luscious accompaniments .....\$7/person

**Assorted Bruschetta**

Topping options include: Tomato-Basil, Roasted Pepper, Asparagus Pesto, White Bean, Savory or Sweet Salsas, Roasted Vegetable w/Goat Cheese, inquire about other combinations to pair with your favorite wines.....\$5/person

**Grilled Cheese Sandwiches with Manchego & Prosciutto**

Nutty manchego, sweet dates, and salty prosciutto - the ultimate comfort food! Enjoy these with your favorite red, white, or rose .....\$8/person

**Herbed Goat Cheese Bites**

Tasty tidbits - piquant chevre, julienne of fresh basil, and rich, ripe sun-dried tomato on crostini elevate finger food to its finest! Lovely with chilled white of your choice .....\$7/person

**Roasted Red Pepper & Garlic Hummus with Pita & Veg**

Velvety, lemony dip with hints of roasted red pepper and garlic is perfect with pita bites and fresh crudite. Try it with Pinot Gris or Chardonnay - This snack is very good for you, but you'll never notice - yum! .....\$6/person

**Rosemary Flatbread with Bleu Cheese, Grapes, & Honey**

A harvest celebration featuring crusty rosemary-infused flatbread studded with creamy crumbled bleu cheese and sweet table grapes .....\$7/person

**Roasted Root Vegetable Crostini with Spinach & Sun-Dried Tomato Pesto**

Bright spinach & sun-dried tomato pesto, roasted red pepper and parsnip ragout topped with melted Italian Fontina cheese on crispy crostini .....\$7/person

**Fig & Stilton Squares**

Sweet fig preserves and pungent Stilton cheese atop flaky puff pastry squares. Serve with a chilled fruity white, rose, or a full-bodied red .....\$7/person

**Brie en Croute**

Sweet dried cherries, toasted walnuts, honey, a hint of rosemary and creamy Brie are baked inside flaky puff pastry, wonderful with any wine you love .....\$8/person

**Roasted Fingerling Potatoes & Caviar**

The classic pairing of potatoes, sour cream, and caviar, always lovely with a sparkling Brut or chilled white of your choice .....9/person

**Roasted Red Pepper & Garlic Hummus with Pita & Veg**

Velvety, lemony dip with hints of roasted red pepper and garlic is perfect with pita bites and fresh crudite. Try it with Pinot Gris or Chardonnay - This snack is very good for you, but you'll never notice - yum! .....\$6/person

**Roasted Fresh Pear & Walnut Pizza**

Fresh, sweet roasted pears and toasty walnuts are sprinkled with shredded Parmesan and drizzled with aged balsamic reduction. How comfy! Enjoy with your favorite wine selection .....\$8/person

## **ADDITIONAL MENU SELECTIONS**

*Mini Quiche (with seasonal ingredients)*

*Sweet & Spicy Nuts*

*Mixed Olive Salad*

*Roasted Bell Peppers with Fiery Cheese*

*Pickled Stuffed Sweet Peppers*

*Chorizo & Mushroom Kabobs*

*Tuna-stuffed Bell Pepper Strips*

*Manchego or Parmesan Tartlets with Sun-Dried Tomato*

*Spanish Tortilla Wedges*

*Spinach & Mushroom Frittata*

*Eggplant Tortilla Wedges*

*Empanaditas with Cheese & Olives*

*Figs with Bleu Cheese & Almonds*

*Chevre & Roasted Red Pepper with Crostini*

*Eggplant & Pepper Dip with Crostini*

*Wild Mushroom & Herb Tarts*

*Mushroom Ragout on Toasts*