

Enchanted Table Catering

1902 NW 24th Ave Portland, Oregon 97210 503.522.6655

Open House Buffet

Fig Mascarpone & Armagnac Torte
With baguette slices

Artisan Cheese Display
*Local and imported cheeses presented traditionally in large wedges or rounds
with baguette slices, garnished with seasonally fresh fruits*

Assorted Breads and Crackers
Elegantly cascading from a rattan basket

Dessert Bites
Seasonal bite-sized dessert treats

*\$4.95/guest
For 100+ guests
Plus staffing, rentals and service fee*

Add
Seasonal Fruit Cascade or Platter
*A bountiful display of seasonally fresh fruits,
cascading from a large rattan basket
\$.75/guest*



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Summer Open House

Grilled Eggplant Caponata Fig and Olive Tapenade Basil Pesto Torta

Served with sliced baguettes and crackers

Fresh Vegetable Basket

Best of the market vegetables served fresh or blanched with a green herb dipping sauce

Artisan Cheese Display

Local and imported cheeses presented traditionally in large wedges or rounds with baguette slices, garnished with seasonally fresh fruits

Assorted Breads and Crackers

Elegantly cascading from a rattan basket

Confetti Shrimp

Marinated in a confetti of colorful peppers & herbed olive oil

Mushrooms Stuffed with Prosciutto and Parmesan

or

Grilled Citrus Thyme Asparagus

\$18/guest

Plus staffing, rentals and service fee



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Summer Appetizer Buffet

Argentinean-spiced Grilled Flank Steak

Served on petite romaine leaves with an herb-cilantro chimichurri sauce

Basque Fire Shrimp

Garlicky and spicy!

Caprese Porcupine

*Fresh basil, mozzarella cheese & cherry tomatoes
lightly dressed with balsamic vinegar and olive oil on carved toothpick;
Decoratively displayed on an eggplant, to create a cute porcupine
Summertime on a toothpick;*

Fig Mascarpone & Armagnac Torte

With baguette slices

Marinated Eggplant with Garlic & Mint

With creamy chevre & baguette slices

Artisan Cheese Display

*Local and imported cheeses presented traditionally in large wedges or rounds
with baguette slices, garnished with seasonally fresh fruits*

Assorted Breads and Crackers

Elegantly cascading from a rattan basket

Dessert Bites

Seasonal bite-sized desserts

\$26/guest

Plus staffing, rentals and service fee



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Appetizer & Salad Buffet

Grilled Eggplant Caponata Fig and Olive Tapenade Basil Pesto Torta

Served with sliced baguettes and crackers

Fig Mascarpone & Armagnac Torte *Served on baguette slices*

Baguette and Cracker Cascade *Elegantly cascading from a rattan basket*

Confetti Shrimp

Marinated in a confetti of colorful peppers & herbed olive oil

Argentinean-spiced Grilled Flank Steak

Served on petite romaine leaves with an herb-cilantro chimichurri sauce

Island Salad Rolls

*With cellophane noodles, spinach, cilantro, mint and other greens
Served with a golden plum dipping sauce*

Couscous with Hazelnuts & Dried Cherries

With artichoke hearts & feta cheese in a herb citrus dressing

Enchanted Salad

*With freshly gathered gourmet greens, crumbled blue cheese
+ toasted walnuts with a balsamic shallot vinaigrette*

\$32/guest

\$29/guest for 100+ guests

Plus staffing, rentals and service fee



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Appetizers Summer 2009

Cheese Board

Quince, Almonds, Manchego & Watercress

Cubes of quince paste and aged manchego cheese, rolled in crushed almonds, with watercress on decorative picks

Fig Mascarpone & Armagnac Torte

With baguette slices

Artichoke Heart & Proscuitto Gratin

With gorgonzola & parmesan cheese, toasted pine nuts & cream, served warm with sliced baguettes

Salmon Rillettes

Smoked salmon, baked salmon, capers, red onions highlight this luscious terrine. Served on baguette slices

Artisan Cheese Display

Local and imported cheeses presented traditionally in large wedges or rounds with baguette slices, garnished with seasonally fresh fruits.

Charcuterie Board & Cheese Display

Large butcher block covered with pates, cornichons, sliced meats, cheeses, olives, mustard, sliced baguettes & crackers

Mezze Platter & Cheese Display

Large butcher block board covered with sliced meats, roasted garlic hummus, cornichons, cheeses, olives, sliced baguettes & pita

Assorted Breads and Crackers

Elegantly cascading from a rattan basket



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Appetizers Summer 2009

Surf

Basque Fire Shrimp
Garlicky and spicy !

Confetti Prawns

Marinated in a confetti of colorful peppers & herbed olive oil

Shrimp & Sesame Phyllo Stix
With apricot dipping sauce

Crab Cakes

With chipotle remoulade

Crab Salad in Roasted Red Potatoes
With saffron curry and mango chutney

Roasted Shrimp with Artichoke Heart and Fennel Salad
Served on individual artichoke leaves

Spicy Tuna Sashimi & Cucumber Rolls
With black sesame seeds and chili sauce

Lemongrass Salmon with Pistachio Gremolata
A whole fillet of salmon garnished with pistachio gremolata (pistachios, garlic, lemon zest and parsley)

Turf

Argentinean-spiced Grilled Flank Steak
Served on petite romaine leaves with an herb-cilantro chimichurri sauce

Roasted Beef Tenderloin & Boursin Cheese
Cubes of roasted beef tenderloin crowned with star of garlicky Boursin cheese; Served on a mini-skewer

Spice-crusting Roasted Pork Loin
Sliced & served with a roasted red pepper & hazelnut sauce

Albondigas en Chipotle
Mexican meatballs in a rich tomatillo chipotle sauce



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Appetizers Summer 2009

Warm Appetizers

Mushrooms Stuffed with Prosciutto and Parmesan
Vegetarian on request

Wild Mushroom Bruschetta
*Sautéed wild & domestic mushrooms with tarragon
crowning garlicky grilled rustic bread*

Gougerés with Bacon, Arugula & Pickled Onions
Savory éclair puffs stuffed with crisp bacon, arugula & tangy pickled onions

Roasted Baby Potatoes with Crème Fraiche, Caviar & Chives
Vegetarian on request

Polenta Cups with Wild Mushrooms & Fontina

Tiropetes
*Greek phyllo triangles filled with herbed feta & ricotta cheese
Served warm or at room temp*



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Appetizers Summer 2009

Veggie Lovers

Caprese Pix

*Fresh basil, mozzarella cheese & cherry tomatoes
lightly dressed with balsamic vinegar and olive oil.
Summertime on a toothpick!*

Island Salad Rolls

*With cellophane noodles, spinach, cilantro, mint and other greens
Served with a golden plum dipping sauce*

Marinated Eggplant with Garlic & Mint

With creamy chevre & baguette slices

Grilled Eggplant Caponata Fig and Olive Tapenade Basil Pesto Torta

Served with sliced baguettes and crackers

Grilled Citrus Thyme Asparagus

Grilled Seasonal Vegetable Platter

*Best of the market vegetables grilled Italian-style with olive oil, salt & pepper.
Colorful peppers, asparagus, mushrooms, tomatoes, eggplants & more are
grilled then lightly sprinkled with white balsamic vinegar &
garnished with lemon wedges*

Spanish Marinated Carrots

Sliced and lightly blanched, marinated in Spanish herbs

Fresh Vegetable Basket

A beautiful display of fresh veggies and dips

