

Opal 28 COCKTAIL PARTY EATS

OUR IN HOUSE KITCHEN PREPARES SCRATCH MADE MENUS USING THE FINEST INGREDIENTS

Appetizers

WE RECOMMEND 4-7 PIECES PER GUEST // MINIMUM ORDER 20 PIECES
most options can be prepared gluten free, dairy free, vegetarian or vegan

\$2 / PIECE

Lemon Thyme Chicken Skewers
Gorgonzola Stuffed Mushrooms
Mediterranean Roasted Veggie Wrap
Crostitini with Grilled Vegetables
Baked Garlic Potato Wedge
Beef Meatballs with Spiced Ketchup
Mini Veggie Quiche Tarts
Wedge Salad on a Stick with Bacon
Seasonal Topped Flatbread Squares

Opal 28 Bar Snacks:

Pretzels & Housemade Roasted Nuts
\$12/Half Pound

\$3 / PIECE

Phyllo "Cigars" Stuffed with Feta, Herbs & Roasted Peppers
Shrimp & Artichoke Dip with Grilled Pita
Caprese Skewers: Basil, Mozzarella, Tomato & Balsamic Glaze
Baked Brie with Apricot Jam wrapped in Puff Pastry
Bacon Wrapped Dates stuffed with Blue Cheese OR Almonds
Grilled Vegetable Kebab with Opal Dipping Sauce
Shrimp & Cucumber Bites
Beef Wellington Phyllo Cups
Kale Caesar Cups with Bacon

\$4 / PIECE

Salmon Cakes with Lemon, Herbs & House-made Tartar Sauce

Chili Lime Marinated Grilled Flank Steak Bites

Grilled Jumbo Prawn Skewer

Assorted Sliders:

Roasted Turkey with House Cranberry & Cream Cheese

Pulled Pork with Smoky Barbecue & Dressed Coleslaw

Beef Burger with Cheddar, Lettuce, Tomato & House Sauce

Grilled Portobello Mushroom with Balsamic & Shallot

Fun Faire

TACO BAR

Corn & Flour Tortillas, Shredded Chicken, Carne Asada, Fajita Veggies, Spanish Rice, Shredded Cheese, Guacamole, Sour Crema, Salsa, Cilantro, Lime & Assorted Hot Sauces

\$24 / PERSON

Additional Protein Options: Pork Carnitas, Rockfish or Tempeh

+ \$3 / PERSON

GREEK BAR

Pita Bread, Mediterranean Grilled Chicken, Seasonal Roasted Veggies, Chopped Romaine, Olives, Feta, Tomato, Cucumber, Onion, Hummus, Tzatziki, Baba Ghanoush & Lemon

\$20 / PERSON

Additional Protein Options: Slow Roasted Beef, Lamb, or Tempeh

+ \$3 / PERSON

SALAD BAR

Caesar: Grilled Chicken, Romaine, Tomato, Toasted Croutons, Parmesan Cheese, House-made Caesar Dressing & Lemon

\$16 / PERSON

Cobb: Grilled Chicken, Bacon, Hard Boiled Egg, Chopped Romaine, Avocado, Tomato, Red Onion, Cucumber, Crumbled Blue Cheese, Cheddar Cheese, Croutons, House-made Dressing

\$22 / PERSON

Platters

ONE PLATTER SERVES 20 GUESTS

Gourmet Cheese & Charcuterie

Served with Seeded Crackers, Pickled Veggies & Dried Fruits (gf crackers upon request)

\$110 / PLATTER

Veggies & Dip

Served with Assorted Raw Veggies Ranch, Hummus & House Dip

\$65 / PLATTER

Roasted Vegetable Antipasto

Seasonal Vegetables Marinated with Fresh Herbs & Extra Virgin Olive Oil

\$95 / PLATTER

Dessert

Chocolate Fountain

Assorted Sweet & Savory Dippers: Fresh Fruit, Cookies & Pretzel Sticks

\$150 / FOUNTAIN

Donut Bar

Assorted Popular & Gourmet Donuts from Blue Star (a PDX favorite!)

\$75 / PLATTER

Assorted Sweets Bar

Assorted Cookies, Brownies & Gluten Free ROONS (Macaroons)

\$120 / PLATTER