Thank you for considering
Eat Your Heart Out Catering Company, Inc.

You will find in this packet several typical menus, additional options, and other pertinent information to assist you in planning your cocktail party. We offer full service catering. We add a 18% gratuity based on the menu cost. Caterer availability is dependent on the date of your party.

If you would like your items dropped off we have a $100 delivery, set-up, and pick-up fee; you would be responsible for washing the food platters. If you would like to return the dishes to our kitchen the delivery and set-up fee is $50. You are also welcome to pick up your items in disposable bowls and tins with no fee or on our platters with a refundable $50 deposit.

We can provide you with dishes, linens, flatware, and glasses if you need them. Please let us know your needs so we can quote you a price.

Please contact me or our Event Coordinator, Chloe Fennell. We would be happy to answer any questions and meet with you to show you photographs of our beautiful presentations.

Following you will find our Cocktail Party menus. We look forward to hearing from you!

From the Heart,

Monica Grinnell, President

Catering and Event Services
1230 SE 7th Avenue 503 232 4408 phone
Portland, OR 97214 503 232 0778 fax
eatyourheartout.biz party@eatyourheartout.biz
Mixed olives marinated with orange zest, fennel seed, and red chili flakes
Domestic and imported cheese platter with sliced baguette and grape clusters
Warm Brie topped with dried fruits and nuts

Italian sliced meats including Finocchiona salami and proscuitto
Salmon fingers with a basil dipping sauce
Chicken bites with a spicy peanut sauce
Vegetable wreath with an aioli dip

Cocktails at the Office

I Dream of Vegetables

Classic deviled eggs with an herb pouf
Rosemary tartlets filled with grape salsa, Brie, and walnuts
Sweet onion puffs
Dates stuffed with marcona almonds, chevre, and wrapped with chives

Vegetable crudite with three dips: aioli, creamy basil pesto, and eggplant caviar
Gorgonzola and pine nut terrine with crostini
Mediterranean bread twists studded with chopped olives, spices, and herbs

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**Mediterranean Festival**

- Cocktail gyros with Tatziki
- Chicken skewers with a caper sauce
- Greek meatloaf minis
- Hummous and baba ganoush surrounded by oven baked pita chips
- Coconut-chicken satay with a chili-peanut sauce
- Grilled brown sugar prawns with a cilantro sauce
- Cocktail buns filled with smoked turkey, arugula, and cranberry apricot relish
- Haute dogs served with tiny buns and gourmet mustards
- Mushrooms stuffed with caramelized hazelnuts and Gorgonzola
- Marinated olives and Feta cubes
- Santorini artichoke leaves with lemon and thyme aioli dipping sauce
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- Santorini artichoke leaves with lemon and thyme aioli dipping sauce

**Elegant Party Fare**

- Salmon filet painted with honey and spices
- Green and black olive tapenade with breadsticks
- Warm lemon-crab dip with cheesy pastry twists
- Lemongrass shrimp
- Phyllo cigars filled with roasted peppers, mushrooms, and feta
- Vegetable crudite with an eggplant pesto

**Catering and Event Services**

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Lively salmon cakes served on a bed of cilantro with wasabi Crème fraîche
Tillamook Special Reserve Cheddar shortbread crackers with a sun-dried tomato tapenade
Rueben skewers with housemade 1000 island dipping sauce
Pomegranate glazed flatiron steak with citrus caramelized onions

Warm Gougere puffs filled with crab, dried cherries, mint, and Parmesan
Cherry tomatoes filled with micro greens and tossed with a fig vinaigrette
Artichoke truffles
New Zealand petite lamb chops with a classic aioli
Our signature brandied chicken liver pate served with Swedish rye baguette and cornichons

Lemon tartlets topped with mint
Chocolate cups filled with chocolate orange mousse
Jack Daniels brownie bites topped with an espresso bean
Petite pecan pie
Petite pumpkin pie
Chocolate dipped shortbread stars

Chocolate dipped strawberries
Heart warming ginger snaps
Brown sugar chocolate chip cookies
Chocolate truffle tree (special order)
Yule log (special order)
Crochembuche (special order)