

# Cocktail Parties

## *To the Host and Hostess*

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### **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,

A handwritten signature in cursive script that reads "Monica Grinnell".

Monica Grinnell, President



### **Catering and Event Services**

1230 SE 7th Avenue  
Portland, OR 97214  
eatyourheartout.biz

503 232 4408 phone  
503 232 0778 fax  
party@eatyourheartout.biz

## *Cocktails at the Office*

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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\*

## *I Dream of Vegetables*

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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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*January 12th, 2015*

## *Mediterranean Festival*

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Cocktail gyros with Tatziki

Chicken skewers with a caper sauce

Greek meatloaf minis

Hummous and baba ganoush surrounded  
by oven baked pita chips

Marinated olives and Feta cubes

Santorini artichoke leaves with  
lemon and thyme aioli\* dipping  
sauce

## *Elegant Party Fare*

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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

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



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## Serious Food

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Lively salmon cakes served on a bed of cilantro with wasabi Crème fraiche

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

## Sweet Endings

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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)

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



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