

## **HORS D'OEUVRES**

***Sold by the dozen with 24 minimum***

### ***Chef's Assorted Platter***

***Choose five of the following for a Selection of 50 (10 each):***

*Sesame Seared Ahi Tuna Crisps*

*Italian Antipasto Skewers*

*Spanakopitta*

*Mini Quiche*

*Asparagus Prosciutto Spears*

*Smoked Salmon and Cream Cheese Roulades*

*Mini Basil and Goat Cheese Tarts*

*Caramelized Onion and Swiss Cheese Phyllo Tarts*

*50 pcs. (5 choices)*

### ***Italian Antipasto Skewers***

*Fresh Mozzarella, Cherry Tomato, Artichoke Hearts, Kalamata Olives with  
Olive Oil Balsamic Marinade*

*24 pcs.*

### ***Spanakopitta***

*Phyllo Pastry filled with Spinach, Sautéed Onions, and Feta Cheese*

*24 pcs.*

### ***Petite Quiche***

*Bacon, Broccoli, and Blue Cheese Quiche in a Bite-Sized Pastry Shell*

*24 pcs.*

### ***Asparagus Prosciutto Spears {seasonal}***

*Grilled Asparagus wrapped with Prosciutto Ham and Cream Cheese*

*24 pcs.*

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### ***Mini Basil and Goat Cheese Tarts***

*Bite-Size Pastry Tarts filled with Fresh Chevre and Chef's Garden Pesto  
24 pcs.*

### ***Caramelized Onion and Swiss Cheese Tarts***

*Phyllo Cups with Swiss Cheese and Caramelized Onions  
24 pcs.*

## **Seafood**

### ***Petite Crab Cakes***

*Miniature Dungeness Crab Cakes served with Herbs, Lemon, and  
Inn-Made Caper Aioli  
24 pcs.*

### ***Sesame Seared Ahi Crisps***

*Fresh Sushi Grade Pacific Ahi, Ginger Lemon Black Bean Salad, Green  
Onion and Wasabi Crème Fraiche on a Crispy Won Ton  
24 pcs.*

### ***Smoked Salmon and Cream Cheese Roulades***

*with Fresh Dill Cream Cheese on Pumpernickel Toast with Lemon and  
Capers  
24 pcs.*

### ***Shrimp Cocktail***

*Chilled Large Shrimp Served with Freshly Made Cocktail Sauce and  
Lemon Wedges  
24 pcs.*

# **HORS D'OEUVRES**

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## **Hot Items**

### ***Teriyaki Beef or Chicken Skewers***

*Grilled Beef or Chicken Kabobs in an Inn-Made Fresh Ginger Teriyaki  
Glaze  
24 pcs.*

### ***Chicken Satay***

*Thai-Style Grilled Chicken Kabobs with Spicy Coconut-Peanut Sauce  
24 pcs.*

### ***Polenta Fritters***

*Stuffed with Gorgonzola over Plum Tomatoes and Roasted Garlic  
24 pcs.*

### ***Mini Pulled Pork Sandwiches***

*Polynesian Tender Pulled Pork on a Moist Potato Roll  
24 pcs.*

### ***Italian Style Meat Balls***

*With Mediterranean Herbs, Home-Made Marinara Sauce and Freshly  
Grated Italian Reggiano Parmesan  
24 pcs.*

### ***Barbeque Pork Ribs***

*Slow Cooked Baby Back Ribs with Inn-Made Chipotle Barbecue Sauce and  
Smoked Paprika  
24 pcs.*

### ***Hazelnut Prawns***

*Jacksonville Inn's Signature Hazelnut-Crusted Prawns with Dill Beurre  
Blanc Sauce  
(min. 24)*

*Plateware, Silverware, Glassware and Linens: Avg. \$2 per setting  
Labor Charges: \$100 per Server / Shift. Delivery \$50-\$75 / Rogue Valley*