



HOURS D'OVERS

displayed

priced per person | 25 guest min

BOARDS + PLATTERS

Artisan Cheeseboard boursin | Oregon blue | assorted OSU Beaver cheese | dill havarti | Tillamook cheddar | smoked gouda | dried fruit | toasted nuts **V G** + crackers **\$8.35**

Charcuterie Board Carlton Farms cured sausages, smoked ham, salami, Tillamook cheddar, pickled red onion, cornichons, olives, mustard, caramelized garlic-onion aioli **G D** + house focaccia **\$9.80**

House Spiced Salmon whole sides rubbed with our house spice blend | served chilled with fresh herb chimichurri **G D** and dill creme fraiche **\$11.25 G** (available June - September)

Lemon-Poached Jumbo Shrimp traditional cocktail sauce **G** **\$8.65 | 4 pc per guest**

Farm + Field Platter sharp cheddar beer spread with salt roasted baby potatoes, grilled zucchini and asparagus, fresh bell pepper and celery spears, house pickled carrots and yellow beets **V G** *substitute vegan roasted eggplant-tahini spread upon request* **\$4.90**

Seasonal Fruit Market Platter seasonal melon, berries, and pineapple **G V** **\$4.35**

Mediterranean Hummus Platter Our house made hummus topped with olives, feta, tomato, cucumber, red pepper **V G** + pita bread + gf crackers **\$4.90**

Caprese Herbed Chicken Platter marinated chicken breast, heirloom tomato salad, with basil, fresh mozzarella, balsamic reduction, lemon thyme aioli, served with focaccia bread **V** **\$8.65**

DIPS + SPREADS served with bread/crostini/crackers...

Bruschetta Bar olive tapenade | fresh heirloom tomato | cilantro-jalapeno hummus **G V** **\$4.05**

Cranberry Pecan Baked Brie brie topped with cranberries and pecans with a lattice crust + crackers (including gf) **V** **\$4.05**

Signature Whiskey Caramel Havarti warm nutty whiskey caramel on a creamy havarti wedge **V G** + artisan crackers **\$4.05**

Seafood Parmesan Dip shrimp, crab, parmesan, green onion, cream cheese with baguette **\$4.05**

Lemony Bacon Artichoke Dip cooked bacon bits, chopped artichoke, cream cheese, sour cream, mozzarella with baguette **G V** **\$4.05**

Oregon Smoked Salmon Pate house spice rubbed salmon, capers, cream cheese, caramelized onions, cornichons **G** **\$4.05**

Layered Greek Dip a creamy yogurt lemon-rosemary base topped with cucumber, tomato, red onion, kalamata olive and red pepper **V G** served cold with pita bread chips **\$4.05**

Red Pepper Torta layers of fire roasted red pepper, herbed goat cheese, pesto and olive tapenade **V G** **\$4.05**

Vegan Spinach Dip silken tofu, vegan cream cheese, spinach, carrot, green onion, served with celery sticks. Served your choice of warm OR cold **V G** **\$4.05**

Cubano Dip our chef's take on the classic Cuban in a warm creamy dip, swiss cheese, pulled pork, dill pickle, sofrito sauce **G** **\$4.05**

G Gluten Free **V** Vegetarian **V** Vegan **D** Dairy-Free

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FRESH COMPOSED SALADS

Summer Bounty romaine, grilled zucchini, asparagus, red pepper, green bean, herbed chicken, white bean, zesty tomato tarragon vinaigrette **D G** \$4.05

Grilled Cauliflower Salad roasted cauliflower, parmesan cheese, toasted pine nuts, olives, currants, lemony gremolata **V G** \$4.05

Southwest Texas Salad romaine, tender chili-braised chicken, black beans, corn, fire roasted peppers, tomato, with a chili-lime vinaigrette **D G** \$4.05

Mediterranean Medley romaine, cucumber, tomato, garbanzo beans, olives, feta, red pepper, and YOUR choice of yogurt cucumber dressing OR lemon-tahini dressing **V G** \$4.05

Steak & Potato romaine, thinly sliced steak, aged white cheddar, tomato, roasted baby potato halves, grilled purple onion, stout beer vinaigrette **G** \$4.05

WARM BITES

F&C Signature Meatballs our juicy house made meatballs are made with ground beef and pork, oats, minced onion, garlic, herbs in your choice of one of the following sauces:

BBQ **D G** | **Cashew Curry** **D G** | **Coffee Pomegranate** **D G** | **Spiced Tomato** **D G** | **Teriyaki** **D G**
\$4.05

Herbed Ricotta + Parmesan-Stuffed Mushrooms **V** \$4.05

Brie and Cranberry in a Phyllo Pastry* **V** \$4.05

Mini Quiche* chef's mix of: Ham & Swiss | 3 Cheese | Garden Veg | Broccoli & Cheddar **V** \$4.05

Italian Sausage + Leek-Stuffed Mushroom **D G** \$4.05

Ratatouille Tartlet* squash, eggplant, mushroom, tomato, feta **V** \$4.05

Salmon Cakes* Our house spice rubbed salmon made into a succulent bite sized cake topped with a lemon caper remoulade \$4.05

Crab + Pimento Stuffed Mushroom pimento cheese, crab, green onion, parsley \$4.05

Figs in a Blanket* lightly sweetened cream cheese and bleu cheese with figs wrapped in a puff pastry **V**
\$4.05

Mini "Philly Cheesesteak" Stuffed Pepper* jack fruit, shredded cheese, roasted in a mini pepper **V G**
\$4.05

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SLIDERS & SAMOSAS

Note: Chef required to assemble onsite for majority, additional fees applied: 100 guest max...

Beef Brisket Slider* fork tender house brisket sliced thin, with pickled onion, jalapeno-cabbage slaw, savory smokey BBQ sauce on a slider bun **D \$4.05**

Mama's Meatloaf Slider* crispy onions, tomato demi glaze, sharp cheddar, all with Mama's juicy meatloaf on a slider bun **\$4.05**

The Forks* locally sourced lean ground beef patty, stout cheddar spread, heirloom tomato, shaved purple onion and baby spinach on a toasted slider bun **\$4.05**

Falafel Twist* house made black bean falafel patty, hummus, fresh cucumber, shaved onion, spicy herb tahini on petite toasted pita bread **V \$4.05**

A Hint of Curry Samosa* tender cooked yam, cauliflower, garbanzo beans and peas, seasoned with mild yellow curry baked in a flaky pastry crust with a side of Pudina (mint) chutney **V D \$4.05**

Savory Apple + Cheddar Empanada* grilled apples, Tillamook aged cheddar, caramelized onion baked in a flaky pastry crust **V \$3.45**

Chicken Mole Empanada* chicken, mole sauce, onion, cheese, flaky pie crust **\$3.45**

Pork Fajita Empanada* pulled pork, bell pepper, onion, cheese, flaky pie crust **\$3.45**

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COLD BITES

Cucumber Garden* micro diced confetti vegetable, ginger soy vinaigrette **G V** \$3.75

Sushi Rice Cake sushi rice rolled in toasted sesame seeds and seared, topped with shredded Asian style beef, green onion slivers, pickled carrots **D G** \$3.75

Zucchini Pancake savory mini p'cake topped with roasted apple compote and sour cream **V** \$3.75

Hummus Shooter* house made hummus, mini carrot spears **G V** toasted pita croutons served in a mini shot glass **V** \$3.75

Salmon Tartlet* house spice rubbed salmon, ricotta, dill creme fraiche in a flaky pastry shell \$3.75

Mediterranean Crepe* feta-cream cheese spread, roasted vegetable medley, olives, rolled in a tender crepe **V** \$3.75

Pickled Pear* sweet pickled pear compote, whipped gorgonzola-cream cheese, candied citrus, toasted walnut in a mini phyllo cup **V** \$3.75

Green Eggs and Ham hardboiled eggs stuffed with spinach, minced ham, shallot, whipped chevre **G** \$3.75

Cool Cucumber* whipped Boursin topped with vegetable confetti **G V** \$3.75

SKEWERS & PICKS

Prosciutto Wrapped Potato served with garlic aioli and tomato pesto **D G** \$3.75

Pomegranate Harissa Beef Kabob* tender skewered spicy beef, grilled pepper and onion, mushroom, honey-pomegranate glaze **D G** \$3.75

Chicken Satay Skewer* served with a peanut dipping sauce **D G** \$3.75

Caprese* fresh mozzarella, cherry tomato, with fresh basil pesto **V** \$3.75

Caribbean Shrimp large prawns marinated in olive oil, lime juice, malibu rum and garlic, with grilled pepper, pineapple, onion. Lightly brushed with a coconut rum glaze **D G** \$3.75

Fruit Skewer pineapple, melon, grape, strawberry. Served with a caramel yogurt sauce **V G** OR pomegranate coconut cream **G V** \$3.75

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