

HORS D' OEUVRES LIST

COLD HORS D'OEUVRES

Prices are per dozen and require a three-dozen minimum order per item

Di Luna's Selection of Cold Hors d'oeuvres We create a seasonal, fresh menu with the finest Northwest ingredients

19.

SEAFOOD

Crisp Wonton Crab Bags	20.
Chilled Jumbo Prawns with Cocktail Sauce	30.
Dungeness Crab and Artichoke Cream Puffs	30.
Tuna Poke on Crispy Wonton	20.
Coconut Breaded Shrimp with Orange-Chili Dipping Sauce	22.
Pacific Northwest Smoked Salmon Mousse on Sourdough Rounds	20.
Honey Smoked Salmon on Crostini with Caper Cream Cheese	20.
Smoked Salmon and Cucumber Skewers	20.
Smoked Trout on Sourdough Bread with Horseradish Cream	22.

MEAT & POULTRY

Smoked Turkey on Orange Scented Muffins with Quince Jelly & Arugula	18.
Beef Tenderloin, Fresh Horseradish Aioli on soft onion rolls	26.
Asian Barbequed Pork on Crispy Wonton	21.
Smoked Chicken Breast with Avocado Salsa on Corn Biscuit	20.
Savory Tartlets; Wild Mushroom; Chèvre, Caramelized Red Onion & Chives; Gingered Chicken Salad	24.
Seasonal Fruit with Prosciutto	19.

VEGETARIAN

Goat Cheese Cream Puffs with Roasted Garlic and Fried Sage	24.
Mediterranean Assorted Bruschetta with Romano Cheese	18.
Roasted Vegetable Kabobs with Hummus Dip	19.

HOT HORS D'OEUVRES

Prices are per dozen and require a three dozen minimum order per item

Di Luna's 's Selection of Hot Hors d'oeuvres

We create seasonal, fresh menu with the finest ingredients

24.

SEAFOOD

Prawn and Scallop Skewers with Garlic Parsley Lemon Sauce	30.
Sweet Potato Crab Cakes with Fine Herb Aioli	30.
Baked Mushroom Caps with Dungeness Crab	32.
Ahi Tuna Skewers with Sesame Ginger Dip	29.

MEAT & POULTRY

Beef Tenderloin Skewers with Peppercorn Mushroom Sauce	28.
New Orleans Andouille Sausage in Pastry	20.
Crispy Greek Chicken, Rice, Feta and Lemon Spring Rolls	20.
Caramelized Onion, Goat Cheese and Bacon Tart	22.
Grilled Pork Tenderloin Skewers with Asian Plum Glaze	21.
Mini Chicken, Roasted Red Pepper and Goat Cheese Pizzas	20.
Meatball Skewers with BBQ Dipping Sauce	20.
Satay Chicken Skewers with Thai Peanut Sauce	20.

VEGETARIAN

Dolmas with Rice, Lemon and Feta	20.
Grilled Eggplant, Goat Cheese and Sun Dried Tomato Rolls	20.
Roasted Veggie Kabobs ~ Sweet Peppers, Eggplant, Summer Squash, Mushrooms & Cippolini Onions served with Artichoke-Hummus Dip	20.
Mushroom Caps Stuffed with Brie, Pesto and Pine Nuts	24.
Walla Walla Onion, Eggplant and Goat Cheese Tart	24.
Spicy Black Beans and Three Cheese Quesadilla	24.
Sweet Potato Tempura with Maple Dip°	24.

HORS D'OEUVRE PLATTERS

House Smoked Salmon, Homemade Crispy Sesame Crackers, Cream Cheese and Onions	7. per person	
International and Domestic Cheese Platter Crispy Crackers, Breads Fruits and Olives (6 varieties of cheeses)	125. for 25	250. for 50
Market Fresh Fruit Platter	90. for 25	175. for 50
Grilled Vegetable Platter with Balsamic Syrup	90. for 25	175. for 50
Raw Vegetable Platter Crudités with Two Dips	90. for 25	175. for 50
Baba Ghanoush, Black Bean Hummus and White Bean Olive Tapénade with Grilled Flat Bread	80. for 25	160. for 50
Round of Brie en Croûte with Fruit and Walnuts	70. for 30	

PARTY PLATTERS

Sweet Potato and Dungeness Crabcakes
Topped with a Chipotle Rémoulade
\$39 Serves 6-8 \$ 79 Serves 10-12

A Trio of Savory Tartlets
Fromage Blanc, Caramelized Red Onion & Chives: Lavender & Chèvre ;
Wild Mushroom & Gruyere
\$39 Serves 6-8 \$ 79 Serves 10-12

Sesame Pork Kabobs
Roasted Pineapple & Gingered Sesame Pork
\$49 Serves 10-12

Romaine Leaf Spoons
Filled with a Chopped Caesar Salad & Shaved Parmigiano-Regiano
\$49 Serves 10-12

Tuscan Stuffed Mushrooms
Roasted Red Peppers, Goat Cheese, and Fresh Mint
\$49 Serves 10-12

Prime Rib Mini Sandwiches
Thinly sliced prime rib on a sourdough roll with horseradish sauce and caramelized
onions
\$68 Serves 10-12

House Cherry-Wood Smoked Salmon
House smoked Wild salmon served on crostini with cream cheese,
Capers & red onion
\$39 Serves 6-8 \$ 79 Serves 10-12

Mini Quesadillas
mini flour tortillas made with a variety of toppings, roasted garlic, sun-dried tomatoes,
grilled chicken, chorizo, crab and mushroom, roasted sweet potato and tomatillo salsa
\$49 serves 10-12

Crab Nachos
Baked wonton cups filled with crabs and avocado topped with wasabi crème
\$39 serves 6-8 \$79 serves 10-12

Spicy Tuna on Cucumber Round
Ahi tuna served on cucumber round with wasabi-aioli,
topped with black sesame seeds
\$49 serves 10-12

Themed Appetizer Buffets

15.00 per person - 20 person minimum

Mediterranean

Stuffed grape leaves, Kalamata olives, Tzatziki, Saganaki, chicken kabobs, hummus & pita bread

Spanish Tapas

Andalusian olives, agridulce onions, marinated artichoke hearts, andouille sausage, guindilla peppers, Valdahan blue cheese & rosemary sourdough bread

Northwest

Smoked salmon, pickled asparagus spears, fresh apples, Tillamook cheddar cheese & sourdough rounds

Mexican Fiesta

Mini quesadillas, flautas, empanadas, black bean dip, tortilla chips, guacamole, fresh salsa & sour cream

Oriental

Spring rolls, Sesame Chicken, BBQ pork & seeds, Teriyaki beef, Rumaki

Idaho

Huckleberry chicken kabobs, smoked trout, Cheese stuffed mini potatoes, Local herbed goat cheese on garlic rounds

Garden Feast Antipasto

Imported Italian meats & cheeses, marinated roasted vegetables, fresh mozzarella & grape salad, artichoke & fennel salad and a selection of olives. Served with sliced rustic breads

All prices are subject to 6% sales tax & 18% gratuity.