

# Reception Menu

All reception platters will be served on disposable platters unless otherwise requested.

Paper service is available for an additional \$.50 per person for deliveries or pick-ups. Staffed receptions are accompanied by paper and plastic service ware unless otherwise requested. Neither servers nor gratuity are included in reception prices.

Food must be ordered for all people attending or amounts cannot be assured.

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Create a unique and impressive menu all your own with a delightful assortment of reception platters.

Order reception platters to be picked up for an event at your own home or business

Or...

Have your event catered by Our Daily Bread with all of the details taken care of by our catering staff and Events Manager

Or...

Plan your event at Our Daily Bread Restaurant utilizing our main dining room, lovely banquet room, garden or front patio

All prices and menu items subject to change without notice  
\*These items may require an on-site kitchen for quality purposes



## PLATTERS

Small platters serve 10 - 15 people / Medium platters serve 25 - 30 people / Large platters serve 40 - 50 people

Crisp Vegetables and our Garlic Ranch Dip - Sm. 22.50/ Med. 45.00/Lg.75.00

Seasonal Fresh Fruit Platter - Sm. 30.00/ Med. 60.00/Lg.100.00

Roasted and Marinated Vegetables with Red Pepper Dip - Sm. 30.00/ Med. 60.00/Lg.100.00

Cheese Party Platter - Sm. 30.00/ Med. 60.00/Lg.100.00

Assorted sliced and chunk domestic cheeses served with our house crostini, fresh sliced bread and/or crackers

Baked Brie – Sm. 30.00/ Med. 60.00

Sweet apple or pear chutney or a savory mushroom or roasted red pepper filled Brie wrapped and baked in puff pastry. Served with our house crostini, fresh sliced bread and/or crackers

Seven Layer Fiesta Dip – Sm. 30.00/ Med. 60.00

(Served w/ Tortilla Chips)

Side of House Smoked Salmon - Sm. 30.00/ Med. 60.00/Lg.100.00

House smoked and decorated with diced red peppers, red onion, chopped eggs, capers, lemons and cream cheese

*Served* with our house crostini, fresh sliced bread and/or crackers

Fancy Cheese and Fruit Platter - Sm. 45.00/ Med. 90.00/Lg.150.00

Assorted sliced and chunk domestic cheeses, brie and other imported and gourmet cheeses garnished with fresh fruit and nuts. Served with our house crostini, fresh sliced bread and/or crackers

Meat and Cheese Party Platter - Sm. 45.00/ Med. 90.00/Lg.150.00

Small sliced deli cheeses and meat served with fresh sliced bread, crackers, and honey mustard sauce

Antipasto Platter - Sm. 45.00/ Med. 90.00/Lg.150.00

Assorted cheeses, cured and deli meats, and roasted and pickled vegetables served w/ sliced bread and crackers.

Caprese Platter - Sm. 45.00/ Med. 90.00

Layered Fresh Tomato and Basil with Mozzarella

## DAZZELING BUFFETS AND ELEGANT SERVICES

Wow your guests with these appetizing and impressive displays of culinary delights.

Minimum fifty people for buffet service. Not priced as an la carte option.

Cascading Fruit or Fruit and Cheese Display – 3.50 per person

Add Chocolate Fondue or honeyed yogurt – 1.00 per person

Tiered Seafood Display – 9.95 per person

Your choice of three appetizers: Oysters on the half shell, cocktail prawns, Bay Shrimp, Crab legs (seasonal), crab cocktails, Bay Shrimp cocktails, clams, or mussels

Artisan Cheese Display - 4.50 per person

Assorted sliced and chunk domestic cheese, brie and other imported and gourmet cheeses garnished with fresh and dried fruit and nuts. Served with fresh sliced bread and crackers

Farmer's Delight - 4.50 per person

A seasonal display of fresh and dried fruits, nuts, and fresh and roasted vegetables. Served with Red Pepper Dip, Garlic Ranch dressing and honeyed yogurt.

Decorative Ice Bowl - Add \$25 to platter price

Chocolate Fountain - Seasonal Prices

Ice Sculpture - Seasonal Prices

Whole Decorated Salmon - Seasonal Prices

Food Stations – No charge unless additional rentals or staffing needed. Station Concepts - Italian, Fiesta, Greek, Fruit and Cheese, Salad and Sandwich, Dessert, Seafood, staffed pasta or sauté stations, and more!

## PASSED APPETIZERS

*All Bites, Mousses, Cocktails and Shooters can be passed or displayed on a buffet.* For passed appetizers, add \$15 an hour for staffing. Minimum 5 hours a server to include clean up and set up. One server per 35 guests.

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### PINT (8) /QUART (15)

All Served with our crostini, crackers or fresh bread

Pint 15.00 / Quart 25.00

Hummus, Garlic-Artichoke, Pesto, Roasted Garlic, Spinach, Sundried Tomato Dip, or Olivetta

Pint 25.00 / Quart 35.00

Smoked Salmon Mousse or Tomato-Basil Bruschetta

~ Mix and match for  
a Bruschetta Bar ~

### EACH

Oyster Shooters – 2.50 each

Crab Cocktails – 7.95 each

Crab layered with cocktail sauce and shredded cabbage in a champagne glass topped with a lemon wedge

Shrimp Cocktails – 4.95 each

Bay Shrimp layered with cocktail sauce and shredded cabbage in a champagne glass topped with a lemon wedge

Prawn Cocktails – 7.95

Cocktail prawns displayed on a champagne glass served with cocktail sauce, lemon, and shredded cabbage

### HOT BITES

~ 3 dozen minimum ~

Meatballs – 9.00 per dozen

Our special recipe hand formed, roasted and served with BBQ sauce or house marinara

Mini Quiche– 12.00 per dozen

An imaginative selection of filled mini pie shells topped with Tim's custard and baked

Mini Quesadilla – 12.00 per dozen

A bite sized version of the original with cheese and chicken

Chicken Cordon Bleu Bites – 15.00 per dozen

Chicken bites wrapped around ham and Swiss

Stuffed Mushrooms – 15.00 per dozen per variety

Crab and Cheese, Hazelnut and Cheese, or Vegetarian Parmesan by the dozen

Petite Chicken Skewers – 15.00 per dozen

Hand skewered with your choice of Teriyaki, Thai Peanut, BBQ sauce or Ginger-Sesame

Petite Beef Skewers – 18.00 per dozen

Hand skewered with your choice of Teriyaki, BBQ sauce or Ginger-Sesame

Assorted Mini Foccacia - 9.00 per dozen per variety

Italian Sausage, Greek, Three Cheese, or Herb Parmesan on our hand tossed Foccacia

Szechwan Wings – 9.00 per dozen

Mini Alsea Crab Cakes with Cajun Remoulade – 18.00 per dozen

\*Tempura or Coconut Prawns – 18.00 per dozen

Bacon Wrapped Scallops – 12.00 per dozen

Prosciutto Wrapped Prawns – 15.00 per dozen

## PUFF PASTRY CREATIONS

~ 3 dozen minimum ~

- \*Phyllo Wrapped Asparagus Bundles – 15.00 per dozen
- Hand Folded Mini Spanakopita – 12.00 per dozen
- Mushroom Purses – 12.00 per dozen
- Savory or Sweet Mini Baked Brie – 15.00 per dozen

## COLD BITES

~ 3 dozen minimum ~

- Assorted Deli Tortilla Pinwheels – 9.00 per dozen per variety
- Turkey – Cranberry, Ham – Swiss, Mixed Veggie or Roast Beef
- Assorted Mini Sands – 12.00 per dozen per variety
- Deli Turkey, Ham, Vegetable or Roast Beef
- Rotisserie Chicken, Turkey, Egg, Tuna, or Ham Salad

~ Try a wine  
pairing with a  
selection of our  
Bites ~

- Assorted Fancy Open Faced Canapés – 12.00 per dozen per variety
- Cucumber-Lemon Dill, Ham-Roasted Red Pepper, Tomato-Goat Cheese, Smoked Salmon –Caper, Curry  
Chicken Salad,

\*Assorted Crostini

- Blue Cheese-Apple-Walnut, Caprese, Tapenade, Garlic or Roasted Red Pepper Mousse, Curry Chicken Salad  
– 12.00 per dozen per variety

- Beef Tenderloin, Smoked Duck Breast – 18.00 per dozen per variety

- Fruit Kabobs – 24.00 per dozen

Assorted fruit chunks skewed and display in whole melons for a tasty and beautiful centerpiece

- Veggie Pizza Bites - 9.00 per dozen

- Deviled Eggs – 9.00 per dozen

- Prosciutto Wrapped Melon – 12.00 per dozen

- Smoked Salmon Mousse Stuffed Cherry Tomatoes – 12.00 per dozen

- Hazelnut and Bleu Cheese Grapes – 12.00 per dozen

- Salmon Mousse Endive – 15.00 per dozen

- Jumbo Prawn Platter – 18.00 per dozen

(Served with cocktail sauce and fresh lemons)

## COMBO PARTY PLATTERS

Designed to serve approximately 20 people with a combination of small bites. Figure 1.5 pieces per person.

- Bite Platter – 50.00

(Veggie Pizza Bites, Tortilla Pinwheels, and Deviled Eggs)

- Crostini Platter – 50.00

(Garlic Artichoke Mousse, Hummus, Smoked Salmon Mousse and Crostini)

- Crostini and Veggie Platter – 50.00

(Includes two Crostini Dips, Garlic Ranch Dip, Veggies, and Crostini)

- Fresh Fruit, Cheese, Crackers and Veggie Party Platter – 55.00

- Fresh Fruit, Cheese, Cracker and Mini Sand Platter – 60.00

- Meat, Cheese, Crackers and Roasted Veggie Party Platter – 70.00

- Seafood Party Platter – 75.00

(Jumbo Prawns, Smoked Salmon Mousse, Bay Shrimp, fresh lemons and Cocktail dipping sauce)

# Reception Buffets

These packages are a combination of Bites and Platters. Design your own menu or use of ours!  
Minimum 50 people. Labor included with these packages.

In the Beginning 10.00 per person

Start your party off with a big bang with seasonal fresh fruit, crisp vegetables and dip, a cheese party platter, BBQ meatballs, and chicken skewers.

The Oregon Trail 18.00 person

Enjoy the bounty of Oregon with this unique reception menu of fresh seasonal fruits, Artisan Oregon cheeses display, a hummus platter, hazelnut and Parmesan stuffed mushrooms, our house smoked salmon, Alsea crab cakes, and hazelnut bleu cheese grapes.

Fiesta Night 13.00 per person

Get your party started with our layered fiesta dip and tortilla chips, fresh fruit and crisp vegetables, mini quesadillas and Mexican pizzas, and a festive assortment of mini desserts.

A Night to Remember 20.00 per person

You too can make your night a night to remember with a beautifully cascading fruit, crisp fresh vegetables and assorted cheeses, petite open-faced canapés, succulent Prosciutto wrapped prawns, tasty crab-stuffed mushrooms, smoked salmon endive, and a delightful assortment of mini desserts.

# Appetizer Packages

These packages are a combination of tray passed appetizers and buffet stations for an elegant service.  
Minimum 50 people. Labor included with these packages.

Menu I 15.00 per person

**Passed:** Chicken Skewers and one Crostini  
**Buffet:** Seasonal fresh fruit, crisp vegetables and dip, a cheese party platter, and assort mini pinwheels.

Menu III 35.00 per person

**Passed:** Crab Mushrooms and three Crostini  
**Buffet:** Fruit Kabobs, Artisan Cheese Display, Tiered Seafood Display, fresh vegetables and dip, a savory Baked Brie, Prosciutto wrapped melon, and our house smoked Salmon.

Menu II 23.00 per person

**Passed:** Mini Quiche and two Crostini choices.  
**Buffet:** Fancy fruit and cheese platter, roasted vegetables, layered Caprese salad, handmade Meatballs, and Chicken skewers.

Menu IV 30.00 per person

**Passed:** Petite Beef Skewers, Mushroom Purses, and Alsea Crab Cakes.  
**Buffet:** Bruschetta Bar, Farmer's Delight Display, savory Baked Brie, and Bleu Cheese and Hazelnut Grapes, and jumbo Prawn Platter