

Perfect Picnics



CUSTOM PICNICS & EVENTS

503 - 317 - 2494

WWW.CUSTOMPICNICS.COM

HORS D' OEUVRES

Hors d' oeuvre Platters

Imported & Domestic Cheese Board with Crackers, Fresh & Dried Fruits & Nuts

Wedges and slices of luscious cheeses arranged on boards and /or platters and sprinkled with fresh and dried fruits, nuts and crackers.....Small \$75.00*
Large \$150.00*

Sicilian Antipasto

Marinated vegetables, olives, peppers, assorted sliced cheeses, and assorted sliced meats, fresh herbs, and drizzled with the finest olive oil and vinegar, served with crusty breadsSmall \$75.00*
Large \$150.00*

Fresh Seasonal Veggies & Dips.....Small \$50.00*
Large \$80.00*

Seasonal Fresh Fruits (w/Dip, add \$15.95).....Small \$50.00*
Large \$80.00*

Cheese / Meat & Olive Assortment (selections vary w/availability)

A wide array of cheeses, meats, olives and marinated vegetables from which to choose, inquire about pairing options when placing order.....Small \$75.00*
Large \$150.00*

*Small serves 10 to 30

*Large serves 30 to 50

Sweet Brie en Croute

Creamy 9-inch Brie topped with local marionberry, blackberry, apricot, apple, pear, or fig preserves, honey and toasted nuts baked in flaky, buttery puff pastry w/crackers.....\$50.00

Sherried Mushroom & Thyme Brie en Croute

Creamy 9-inch Brie topped with succulent assorted mushrooms sauteed in local olive oil, fresh thyme, lemon, shallots, Sherry and baked in flaky, buttery puff pastry\$50.00

Sherried Mushroom & Manchego Pinwheels

Succulent assorted mushrooms sauteed in local olive oil, fresh thyme, lemon, shallots, Sherry and buttery, nutty Spanish Manchego cheese rolled in flaky, buttery puff pastry; circular slices resemble little pinwheels.....\$35.00/48 pieces

Spreads

Bacon / Date / Gorgonzola Spread

Smoky bacon, sweet, moist dates, and tangy gorgonzola blended into cream cheese then rolled in toasted pecans. So delicious with Pinot Noir or a fuller bodied red, if you wish.....\$12.95/8 oz

Asparagus Pesto

Fresh asparagus, parmesan, fresh lemon and a hint of garlic\$12.95/8 oz

Sun-Dried Tomato & Olive Tapenade

Sweet, juicy sun-dried tomatoes, green, Kalamata, and black olives, tart capers, parmesan, fresh basil, thyme, and lemon are blended into a luscious, tangy spread for baguette, croutons, crackers or flatbread. Pairs wonderfully with dry whites or reds..... \$12.95/8 oz

Warm Spice Chicken~Mushroom Mousse Pate w/Caramelized Onions

served with baguette or assorted crackers\$15.95/8oz

Pass hors d' oeuvre

Assorted Flatbread

Roasted Vegetable, Sausage, Mushroom, Salmon, BBQ Chicken, Olive, Potato/Rosemary & Bacon, and many, many more. Pair with practically any wine, beer, or soft drink imaginable.....\$5/person

Individual Pizza Margherita al Fresco

Fresh tomatoes, basil and creamy mozzarella atop crusty bite-size pizza. Perfect with your favorite red, or white, selections\$7/person

Individual Fontina, Potato, & Tapenade Pizza

A French take on pizza featuring fruity olive tapenade, sliced Yukon Gold potato, and roasted red pepper with Imported Fontina. Paired with Pinot Noir or a fuller bodied red, or whatever you like.....\$7/person

Individual Pear, Brie & Caramelized Red Onion Pizza

Handmade fresh pizza crust is the bed for a blanket of succulent pears, creamy Brie, and sweet caramelized red onion with a hint of herbs d' Provence. Red, white or rose all make luscious accompaniments\$7/person

Assorted Bruschetta

Topping options include: Tomato-Basil, Roasted Pepper, Asparagus Pesto, White Bean, Savory or Sweet Salsas, Roasted Vegetable w/Goat Cheese, inquire about other combinations to pair with your favorite wines.....\$5/person

Grilled Cheese Sandwiches with Manchego & Prosciutto

Nutty manchego, sweet dates, and salty prosciutto - the ultimate comfort food! Enjoy these with your favorite red, white, or rose\$8/person

Herbed Goat Cheese Bites

Tasty tidbits - piquant chevre, julienne of fresh basil, and rich, ripe sun-dried tomato on crostini elevate finger food to its finest! Lovely with chilled white of your choice\$7/person

Roasted Red Pepper & Garlic Hummus with Pita & Veg

Velvety, lemony dip with hints of roasted red pepper and garlic is perfect with pita bites and fresh crudite. Try it with Pinot Gris or Chardonnay - This snack is very good for you, but you'll never notice - yum!\$6/person

Rosemary Flatbread with Bleu Cheese, Grapes, & Honey

A harvest celebration featuring crusty rosemary-infused flatbread studded with creamy crumbled bleu cheese and sweet table grapes\$7/person

Roasted Root Vegetable Crostini with Spinach & Sun-Dried Tomato Pesto

Bright spinach & sun-dried tomato pesto, roasted red pepper and parsnip ragout topped with melted Italian Fontina cheese on crispy crostini\$7/person

Fig & Stilton Squares

Sweet fig preserves and pungent Stilton cheese atop flaky puff pastry squares. Serve with a chilled fruity white, rose, or a full-bodied red\$7/person

Brie en Croute

Sweet dried cherries, toasted walnuts, honey, a hint of rosemary and creamy Brie are baked inside flaky puff pastry, wonderful with any wine you love\$8/person

Roasted Fingerling Potatoes & Caviar

The classic pairing of potatoes, sour cream, and caviar, always lovely with a sparkling Brut or chilled white of your choice9/person

Roasted Red Pepper & Garlic Hummus with Pita & Veg

Velvety, lemony dip with hints of roasted red pepper and garlic is perfect with pita bites and fresh crudite. Try it with Pinot Gris or Chardonnay - This snack is very good for you, but you'll never notice - yum!\$6/person

Roasted Fresh Pear & Walnut Pizza

Fresh, sweet roasted pears and toasty walnuts are sprinkled with shredded Parmesan and drizzled with aged balsamic reduction. How comfy! Enjoy with your favorite wine selection\$8/person

ADDITIONAL MENU SELECTIONS

Mini Quiche (with seasonal ingredients)

Sweet & Spicy Nuts

Mixed Olive Salad

Roasted Bell Peppers with Fiery Cheese

Pickled Stuffed Sweet Peppers

Chorizo & Mushroom Kabobs

Tuna-stuffed Bell Pepper Strips

Manchego or Parmesan Tartlets with Sun-Dried Tomato

Spanish Tortilla Wedges

Spinach & Mushroom Frittata

Eggplant Tortilla Wedges

Empanaditas with Cheese & Olives

Figs with Bleu Cheese & Almonds

Chevre & Roasted Red Pepper with Crostini

Eggplant & Pepper Dip with Crostini

Wild Mushroom & Herb Tarts

Mushroom Ragout on Toasts