

CHEFSTABLE

CATERING

BOARDS

15 count minimum per menu item

Cheese Board • 7.50 per person

chef's selection of imported & domestic cheeses, including roque river blue, ancient heritage adelle, chevre rolled in charred leek, pear & black pepper jam, chocolate dipped walnuts, assorted fruit, baguette, olive & herb bread, breadsticks & crackers

Charcuterie Board • 6.50 per person

beef rilette, country pork, fig & pistachio pâté, cured meats, mustards, pickles & baguette

Antipasti • 8.00 per person

olympic provisions capicola, mortadella, prosciutto & salami cotto, aged provolone, corona bean salad, italian tuna salad, cauliflower fritto misto with caper aioli, charred radicchio, grilled lemons, fried almonds, marinated peppers, giardiniera & olive tapenade, served with house made focaccia, breadsticks & philippe's baguette

Potted, Pickled & Marinated • 5.50 per serving

assorted salamis, giardiniera, ricotta, olive oil, baguette presented in glass jars

Seasonal Vegetable Composition • 4.50 per person

marinated & grilled or roasted seasonal vegetable composition may include green beans with roasted feta & smoked marcona almond brittle, roasted delicata squash with maple sherry vinaigrette, chili oil & spiced pepitas, carrots with star anise, chili oil roasted cauliflower in tahini sauce, grilled squash tossed in romesco

Crudite • 3.00 per person

seasonal raw vegetables may include celery, carrot, jicama, cucumber, bell peppers, green goddess dip

Cold Applewood Smoked Salmon • 10.50 per person

whole sides of applewood smoked salmon, presented on copper & oak, served with lemon cream cheese, remoulade, pickled red onions, capers & philippe's artisan baguette

Prawn Cocktail Platter • 3.50 per piece

poached jumbo prawns, spicy cocktail sauce, lemon jam

Ceviche • 5.00 per person

marinated whitefish & shrimp ceviche, crispy tortilla chips, lime wedges

Salsa Bar • 4.00 per person

housemade guacamole, salsa roja, salsa verde & pico de gallo, corn tortilla chips

Chile Lime Crudite • 3.50 per person

jicama, carrot, radish, cucumber, lime, tajin chile powder



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Bruschetta Bar

house crostini served with your choice of toppings listed below

fruit & vegetable • 2.00 per item

apricot mostarda, pickled cherries, pickled peaches, caramelized onions, truffle salsa verde, minted pea petit pois, smashed white bean, heirloom tomato, foraged mushroom, roasted & marinated beets, gypsy peppers & capers, olive tapenade, confit of peppers

cheese • 3.00 per item

bellwether ricotta, smoked goat cheese, rogue river smoked blue cheese, creamy chevre

meat & seafood • 4.00 per item

pulled pork, grilled flank steak, grilled shrimp, smoked ham & lardo,

BITES

15 count minimum per menu item

Flatbreads

braised oxtail, smoked feta, jalapeño, cherry tomato • 2.75 per serving

beef & pork meatball, marinara, provolone, grana • 2.75 per serving

taleggio, pear black pepper preserves • 2.50 per

fontina, new potato, fennel pollen • 2.75 per serving

spring / summer

whipped ricotta, oil cured olives, aleppo, pea tendrils • 2.75 per serving

grilled herbed chicken, garlic cream, heirloom tomato, ricotta, arugula pesto • 2.75 per serving

whipped feta, corn, patron peppers, pickled red onion, nutritional yeast • 2.75 per serving

fall / winter

acorn squash, smoked bacon, shallots, taleggio, arugula, balsamic • 3.75 per serving

winter squash, ricotta, wild honey, sage • 2.50 per serving

wild mushroom, leek, taleggio • 2.50 per serving

butternut squash, chèvre, wild honey, sage • 2.50 per serving



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BITES

15 count minimum per menu item

Bamboo Skewers

seafood

- cucumber wrapped poached salmon, cucumber, crème fraîche, tobiko caviar • 3.95 per piece
- marlin, orange, lemon, coriander, cumin, fennel, chile de árbol, extra virgin olive oil, citrus relish • 2.50 per piece
- roasted salmon, brown sugar maple glaze, toasted pecans • 3.50 per piece
- roasted salmon, herb & white wine marinated mushroom, basil leaf, aioli • 3.50 per piece

beef

- steak, fingerling potato, steak sauce • 3.00 per piece
- peanut crusted beef short rib • 2.00 per piece
- grass-fed beef, blood orange barbecue sauce, pickled red onion & orange • 2.25 per piece
- lemongrass beef, ginger, soy, peanut sauce • 2.50 per piece

chicken

- confit chicken breast, rosemary, garlic crouton • 2.50 per piece
- chicken yakitori, tamari, scallion • 2.25 per piece
- tandoori marinated grilled chicken with riata • 2.00 per piece
- chicken marinated in lemon juice, garlic, oregano, mint, parsley with tzatziki • 2.00 per piece

vegetarian

- crispy tofu, pickled shiitake mushroom, scallion, orange zest • 1.75 per piece
- watermelon, feta, mint, lemon vinaigrette • 2.50 per piece
- puffed fried tofu, curry, turmeric, garbanzo & almond dipping sauce • 2.50 per piece
- feta, cherry tomato, cucumber, artichoke hearts, kalamata olives • 3.50 per piece

Petite Sandwiches

Assorted Cocktail Sandwiches • 2.75 per piece

- roasted chicken with petit pois purée
- salmon lox with capers, pickled onion & chive butter
- roast beef with caramelized rosemary onions & gorgonzola cream cheese

Crispy Chicken Slider • 2.95 per piece

pickled cucumbers, mustard seed aioli

Mini Reuben • 3.50 per piece

corned beef, sauerkraut, swiss cheese, russian dressing

Chickpea Fritter Slider • 3.50 per piece

chickpea, zucchini, pickled eggplant, tahini dressing

Mushroom Slider • 2.95 per piece

mushroom, roasted beet, horseradish aioli



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Bresaola & Blue • 2.75 per piece

bresaola, jalapeño, oregon blue cheese, candied orange, arugula

Beef Short Rib Profiterole • 2.50 per piece

beef short rib, caramelized onion, almond jalapeño salsa & profiterole

Grilled Flank Steak Wrapped Asparagus • 2.25 per piece

hoisin grilled flank steak, asparagus spear, orange zest & sesame seed

Thai Rare Beef Salad Cucumber Cups • 2.25 per piece

beef shoulder tender marinated in fish sauce, lime, chili & mint, served in a cucumber cup

Braised Short Rib • 2.25 per piece

braised short rib stuffed red potato, parmigiano reggiano

Bresaola Wrapped Breadstick • 2.75 per piece

truffle butter, sea salt, arugula

Bamboo Skewers

steak, fingerling potato, steak sauce • 3.00 per piece

peanut crusted beef short rib • 2.00 per piece

grass-fed beef, blood orange barbecue sauce, pickled red onion & orange • 2.25 per piece

lemongrass beef, ginger, soy, peanut sauce • 2.50 per piece

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Gougères • 0.75 per piece

blue cheese & pancetta

Grassa Meatballs • 2.75 per piece

pork & pancetta meatballs, house made marinara, grana, basil

created by chef/owner rick gencarelli of chefstable partner restaurant, grassa

Sausage & Gruyère Stuffed Mushrooms • 2.50 per piece

cremini mushrooms, sausage, gruyère cheese, spinach & red pepper

Bacon Wrapped Marsala Figs • 2.25 per piece

marsala balsamic glazed mission fig, smoked bacon, black pepper

Chinese Sausage Bites • 2.50 per piece

chinese sausage wrapped in potato bread dough, chinese mustard aioli, pickled peppers

BLT Profiteroles • 2.75 per piece

applewood smoked bacon, romaine, creamy tomato dressing



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Petite Spanish Frittata • 2.50 per piece
egg, spanish chorizo, shaved manchego cheese, romesco sauce

Chorizo Stuffed & Bacon Wrapped Dates • 2.50 per piece
chorizo, medjool date, smoked bacon

Chorizo & Pepperjack Quesadilla • 2.00 per piece
spanish chorizo, pepperjack cheese, cilantro, grilled tortilla, tomato jam

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Moroccan Lamb Meatballs • 2.50 per serving
ground lamb, ras el hanout, cardamom, yogurt

Anderson Valley Lamb Chops • 3.75 per piece
dip & eat lamb chops, apricot mustard, hazelnuts, bagna cauda & mint yogurt

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Crispy Chicken Slider • 2.95 per piece
pickled cucumbers, mustard seed aioli

Deviled Chicken Salad Eggs • 2.25 per piece
scallion, cornichon, cayenne, dijon aioli

St. Jack Chicken Liver Mousse • 2.50 per person
whole grain mustard crumble, smoked sea salt, crostini
created by chef/owner aaron barnett of chefstable partner restaurant, st. jack

Curried Chicken Breast & Eggplant Roulade • 2.25 per piece
yogurt & sumac

Chinese Chicken Salad • 4.00 per person
pulled chicken, napa cabbage, carrot, scallion, sweet asian dressing, black sesame seeds, crispy ramen noodles,
presented in chinese 'to-go' containers with chopstix

Duck Confit Pastilla • 2.50 per piece
marcona almonds, cinnamon, saffron

Bamboo Skewers

confit chicken breast, rosemary, garlic crouton • 2.50 per piece
chicken yakitori, tamari, scallion • 2.25 per piece
tandoori marinated grilled chicken with riata • 2.00 per piece
chicken marinated in lemon juice, garlic, oregano, mint, parsley with tzatziki • 2.00 per piece



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seafood BITES

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Bacon Wrapped Salmon • 3.50 per piece
pomegranate glaze

Dungeness Crab Cake • 3.50 per piece
old bay & preserved meyer lemon aioli

Smoked Trout • 2.50 per piece
endive, apple butter

Northwest Salmon Cake • 2.50 per piece
lemon jam

Bamboo Skewers

cucumber wrapped poached salmon, cucumber, crème fraîche, tobiko caviar • 3.95 per piece
marlin, orange, lemon, coriander, cumin, fennel, chile de árbol, extra virgin olive oil, citrus relish • 2.50 per piece
roasted salmon, brown sugar maple glaze, toasted pecans • 3.50 per piece
roasted salmon, herb & white wine marinated mushroom, basil leaf, aioli • 3.50 per piece

vegetarian BITES

15 count minimum per menu item

Gougères • 0.75 per piece
gruyere or roasted red pepper & asiago

Chevre & Feta Profiteroles • 2.75 per piece
chevre, sheep's milk feta, pink peppercorns, meyer lemon, olive crumble

Roasted New Potato • 2.50 per piece
new potato, asiago cheese mousse

Cornmeal Galette • 2.50 per piece
red wine braised onions, goat cheese

Wild Mushroom Strudel • 2.50 per piece
wild mushrooms sautéed with butter, shallots & fresh thyme, baked in puff pastry with brie & hazelnuts

Apricot & Pistachio Truffles • 2.25 per piece
mild chevre, dried apricot, salted rosemary, toasted pistachio



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vegetarian B I T E S

15 count minimum per menu item

Baby Buttermilk Biscuits • 2.75 per piece
shaved manchego cheese, pear black pepper preserves

Zucchini Latkes • 2.25 per piece
parmesan, scallions, crème fraiche

Curried Onion Tartlet • 2.50 per piece
caramelized sweet onion, curry, brown sugar

Grüner Beet Pickled Deviled Eggs • 1.50 per piece
created by chef/owner chris israel & chefstable partner restaurant, grüner (closed 2015)

Deviled Eggs • 1.50 per piece
assortment of deviled eggs to include classic & pickled mustard seed with leek ash

Petite Macaroni & Four Cheese Cups • 3.25 per piece
macaroni, gouda, fontina, gruyere, tillamook cheddar, crispy shallots

Petite Sweet Pea Frittata • 2.50 per piece
greek yogurt, mint

Roasted Poblano Quesadilla • 2.00 per piece
roasted poblano peppers, cheddar, jack cheese & flour tortilla

vegan & gluten free B I T E S

15 count minimum per menu item

Petite Lentil & Cremini Mushroom Meatballs • 2.25 per piece
le puy lentils, mushroom & herb meatballs, grilled tomato sauce
:: v+ gf ::

Stuffed Peppadew Peppers • 2.00 per piece
quinoa tabbouleh
:: v+ gf ::



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vegan & gluten free BITES

15 count minimum per menu item

Zucchini Boats with Carrot Mousse • 2.50 per piece

thyme, fried carrots

:: v+ gf ::

Plum Butter & Lemon Jam Endive • 2.50 per piece

puffed wild rice garnish

:: v+ gf ::

Jalapeño Poppers • 2.75 per piece

cashew nut butter, smoked carrot

:: v+ gf ::

Stuffed Mushrooms • 2.50 per piece

miso glazed kale

:: v+ gf ::

Tofu Skewer • 2.50 per piece

puffed fried tofu, curry, turmeric, garbanzo & almond dipping sauce

:: v+ gf ::

Avocado Lettuce Cups • 3.50 per piece

avocado, cucumber, pickled daikon, miso vinaigrette

:: v+ gf ::

Sesame Soba Noodle Salad • 3.75 per serving

carrots, peppers, scallions, black sesame seeds,
presented in chinese 'to-go' containers with chopstix

:: v+ gf ::

Pimiento 'Cheese' & Crackers • 2.50 per serving

hazelnut pimiento cheese, pepitas, gluten free crackers

:: v+ gf ::

Hummus, Veggies & Parsnip Chips • 4.50 per serving

garbanzo, lemon juice, garlic, tahini & olive oil hummus, carrots, red peppers, parsnip chips, jacobson sea salt

:: v+ gf ::



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SNACKS

Fried Chickpeas • 0.50 per serving
spiced fried chickpeas
:: v+ gf ::

Bacon & Chive Popcorn • 2.00 per serving
kettle popped corn tossed in rendered bacon grease, bacon crumbles & korean chili powder

Heirloom Popcorn • 2.00 per serving
kettle popped corn, onion powder, nutritional yeast
:: v+ gf ::

Wasabi Pea & Ginger Popcorn • 2.00 per serving
kettle popped corn, wasabi peas, sesame oil, ginger & wasabi powder

Parsnip Chips • 2.00 per serving
thinly sliced & fried parsnip chips with jacobson sea salt
:: v+ gf ::

Root Vegetable Chips • 2.75 per serving
olive oil, coarse sea salt
:: v+ gf ::

House Cheese Crackers • 2.75 per serving
baked with aged cheddar

House Party Mix • 2.50 per serving
sweet & salted nuts, cheese crackers & pretzels

Honey Almond Flatbread • 1.50 per serving
thin, crispy flatbread, toasted sliced almonds, wild honey

Grapes & Olives • 2.50 per serving
green grapes & la lucque olives
:: v+ gf ::



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