

A 'TASTE OF ASTORIA' TAPAS-STYLE DINNER BUFFET OPTIONS

(choose 8-9 for a meal, 4-5 for an appetizer course)
a pre-order is requested one week in advance of your arrival

seafood

house-smoked salmon mousse
with caper relish on brioche toast

oregon albacore "poke"
with won ton crisps

local oyster shooters or oysters
*rockefeller-style **

local oysters-on-the-half shell *with*
*seasonal mignonette sauce **

chili-lime gulf prawns
*with honey-lime aioli **

dungeness crab deviled eggs *

smoked bacon deviled eggs *

smoked ling cod-potato
croquettes
*with gherkin aioli **

meat & veg

house-smoked bbq pork sliders
with house slaw

marinated beef–scallion skewers *

vichyssoise "shooters" –
potato-leek soup
*in tall shot glasses **

antipasto platter:
*fresh and house-pickled vegetables,
marinated fresh mozzarella, salami and
country olives **

roasted asparagus
*with crispy prosciutto and balsamic
essence **

fried brussel sprouts
*with togarashi salt **

red pepper and asiago cheese
tartlets

bread & dessert

house-made herbed foccacia
bread *with olive oil*

house-made ciabatta bread
*with herb butter and housemade fruit
conserves*

house-made gluten-free breads/
muffins *

cream puffs filled
*with classic vanilla bean pastry cream **

fruit swirled cheesecake bars
*(seasonal fruit) **

mexican chocolate tartlets
with chantilly cream

lemon meringue tartlets

**gluten-free (or can be adapted to be gluten free*

call for pricing and availability