



RED LION HOTEL®
Port Angeles

CATERING
— MENU —



HORS D'OEUVRES

WARM HORS D'OEUVRES

Priced per one hundred pieces.

Passed appetizers will incur an hourly labor charge per server.

Fried Mozzarella Cheese Sticks

With marinara sauce.

Breaded Fried Cheese Raviolis

With sun-dried tomato cream.

Chicken Drumettes

General Tso's, buffalo or cider barbecue.

Chipotle Apple Cider Barbeque Cocktail Meatballs

Vegetable Cocktail Spring Rolls

With sweet chili sauce.

Chicken Tenders

With ranch dipping sauce.

Yukon Potato Skins

With pulled pork and chive potato puree.

Baked Brie in Puff Pastry

Served with crackers and fruit.

Asian Chicken Satay

With sweet teriyaki.

Assorted Mini Quiche

With parmesan cream reduction.

Mini Dungeness Crab Cakes

With saffron aioli.

Mini-Margherita Pizzas

With pesto, mozzarella and tomato.

Stuffed Mushroom Caps

With cilantro crab salad.

Stuffed Spanakopitas

With spinach and feta cheese.

Prices do not include 19% service charge and applicable state sales tax.
Prices are subject to change. All final prices will be on the banquet event order.
Consuming raw or undercooked meats, eggs or shellfish may increase your risk of food-borne illness.

HORS D'OEUVRES CONTINUED

CHILLED HORS D'OEUVRES

Platters priced for service of 50 guests.

Tortilla Chips, Salsa and Sour Cream

Vegetable Crudités Display

Assorted fresh cut vegetables and buttermilk ranch.

Fresh Fruit Display

Seasonal fresh fruit and berries.

Roasted Red Pepper Hummus Platter

Grilled flat bread, English cucumbers, olives, crackers and vegetable crudites.

Caprese Platter

Platter of fresh mozzarella, basil, sliced tomatoes drizzled with balsamic reduction.

Antipasto Platter

Balsamic mushrooms, artichoke hearts, Capicola ham, olives and baby corn.

Artisan Cheese Display

Garnished with fresh fruit and served with crackers.

Chilled Prawn Display (100 pieces)

Served with cocktail sauce and lemons.



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