



## *Appetizers*

*Smoked Salmon Display*  
*Italian Caprese Skeweres*  
*Seared Hawaiian Ahi Tuna on Crostini*

## **PASSED APPETIZERS**

### **PETITE QUICHE**

*Open Face tart filled with Cream Cheese*

### **SHRIMP & FETA CANAPES**

*A shrimp & feta mixture on soft triangles of assorted breads*

### **SPINACH SPANAKOPITA**

*Spinach & cheese mixture wrapped in layers of light Fillo Dough*

### **PINWHEEL SANDWICHES**

*Cream Cheese and Vegetable Wrap*

### **ITALIAN SAUSAGE STUFFED MUSHROOMS**

*Italian sausage, green onions, mozzarella & cheddar cheeses blended in a seasoned bread crumb mixture, stuffed in Crimini Mushrooms*

### **ORANGE BOURBON CHICKEN SKEWERS**

*Bite size pieces of Orange Bourbon Chicken served on skewers*

### **HONEY MUSTARD CHICKEN SKEWERS**

*Chicken Breast strips on a skewer in a Honey Mustard Glaze*

### **SPICY BEEF QUESADILLA**

*Thinly sliced Roast beef with pepper jack cheese grilled in a flour tortilla*

### **ITALIAN CAPRESE SKEWERS**

*Grape tomato, flavorful young basil leaf, moist mozzarella ball threaded onto a wooden skewer and drizzled with a balsamic reduction*

### **SHERBERT TRIO**

*3 mini scoops of Sherbert in a Shot Glass or mini-cone*

### **VEGGIE SHOTS**

*Carrots, Celery, Snap Peas served in a shot glass with dressing (great for summer!)*

### **CHOCOLATE DIPPED FRUIT**

*Seasonal fruit dipped in chocolate*

***Add an additional Passed Appetizer from the list above for \$1.50 per person***

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**PASSED APPETIZERS - COLD**

*\*Upgrade Items*

**\*SEARED HAWAIIAN AHI TUNA ON CROSTINI**

*Tuna pressed into a blend of white, black, cayenne, pepper flakes and Cajun spice seared at a high temp, thinly sliced and layered on Crostini with cucumber and tomato, topped with a red pepper aioli sauce.*

***\$4 per person***

**\*BACON WRAPPED PRAWNS**

*Gulf shrimp wrapped with maple bacon and broiled at a high temperature, served on a wooden skewer*

***\$4 per person***

**\*PULLED PORK SLIDERS**

*Pulled pork marinated in Connors own special sauce served on mini slider buns*

***\$4 per person***

**\*HOUSE MADE CRAB CAKES**

*Cajun seasoned crab cakes served with a mild red pepper aoli sauce*

***\$4 per person***

## STATIONARY APPETIZERS - COLD

### FRESH FRUIT DISPLAY

*Seasonal fruits arranged on a large platter display*

### VEGETABLE CRUDITES

*A large vegetable display with Spinach & Ranch dips*

### PETITE CROISSANT SANDWICHES

*Assorted meat & cheeses with a Dijon spread, lettuce & tomato*

### GAZPACHO

*Tomato juice, lots of veggies & spices, scallions & diced fresh tomatoes*

*(A great summer soup!)*

*Add an additional Stationary Appetizer (Cold) from the list above for \$2.50 per person*

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## STATIONARY APPETIZERS - COLD

*\*Upgrade Items*

### \*NW CHEESE DISPLAY

*A selection of NW Cheeses including Blue, smoked cheddar, pepper jack, Swiss, brie and Fontina. Includes fresh fruit & crackers.*

***\$4 per person***

### \*SMOKED SALMON DISPLAY

*Fresh Salmon alder smoked with a dill crème fraise*

***\$4 per person***

### \*ITALIAN ANTIPASTO STATION

*Salami, smoked turkey, marinated vegetables, tomatoes, stuffed green olives, black olives, mozzarella, brie cheese, smoked cheddar, grapes and crackers*

***\$4 per person***

## STATIONARY APPETIZERS - HOT

### SHRIMP & ARTICHOKE DIP

*Creamy Shrimp & Artichoke Spread with toasted bread rounds*



*Baked Brie*

### SPICY BBQ MEATBALLS

*Ground beef meatballs with Connor's own rich spicy BBQ sauce*

### BAKED BRIE

*A soft French cheese, wrapped & baked in puff pastry*

### SAUTEED MUSHROOMS

*Crimini mushrooms sautéed with white wine, garlic butter and parsley*

*Add an additional Stationary Appetizer (Hot) from the list above for \$3 per person*

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## STATIONARY APPETIZERS - HOT

*\*Upgrade Items*

### \*ROAST BEEF CARVING STATION

*Slow roasted baron of beef cooked to perfection sliced to order and served with dollar rolls, Dijon mustard and horseradish sauce*

***\$5 per person***

*\*Upgrade item*

# *Salads*

## SALAD SELECTIONS

### FRESH GARDEN SALAD

*Tossed salad greens with your choice of dressing served on the side*

### MANDARIN ORANGE SALAD

*Wild field greens with Mandarin segments & almonds, tossed in a light vinaigrette*



*Mandarin Orange Salad*

### CAESAR SALAD

*Crispy Romaine Hearts, thinly sliced red bell pepper, tossed in a creamy Caesar salad dressing, topped with homemade croutons & grated parmesan*

### TIMBERLINE SALAD

*Baby gourmet greens, pine nuts, pears, oranges and berries tossed with a raspberry vinaigrette*

### ASIAN CHOP SALAD

*Crisp Napa cabbage, carrots, sprouts, red bell pepper & scallion, snap peas, crispy wonton strips & sesame seeds tossed in a light Asian dressing*

### CRISP ICEBERG WEDGE SALAD

*Topped with chunky rough river blue cheese dressing and vine ripened tomatoes*

### CAPRESE SALAD

*Fresh grape tomatoes, marinated mozzarella balls, balsamic reduction, extra virgin olive oil garnished with fresh basil leaves*

### FRESH FRUIT DISPLAY

*Only the freshest seasonal fruits are selected*

### VEGETABLE DISPLAY WITH SPINACH DIP

*Fresh vegetables served with spinach, cheese and seasonings*

### GREEK GARDEN PASTA SALAD

*penne pasta, halved cherry tomatoes, black olives, red bell peppers, green onion, red onion, broccoli, cauliflower, tossed in our Greek balsamic dressing topped with feta and parmesan cheese*

***Add an additional salad selection from the list above for \$2.50 per person***

# *Sides*



## SIDE SELECTIONS

### GRILLED VEGETABLES

### GRILLED PORTABELLO MUSHROOM

### GREEN BEANS

*Lightly sautéed with Pine nuts and served with zest of lemon*

### GREEN BEANS with BROWN BUTTER

*Crisp green beans tossed with browned pine nuts, butter, & lemon zest*

### ROASTED BABY REDS

*These baby's are mildly seasoned and roasted until tender*

### CREAMY GARLIC MASHED POTATOES

*Creamy & tasty. These are a real crowd pleaser!*

### CHEESY AU GRATIN POTATOES

*Sliced potatoes, in a creamy, cheesy sauce, seasoned and baked to perfection until golden brown*

### GREEK GARDEN PASTA SALAD

*penne pasta, halved cherry tomatoes, black olives, red bell peppers, green onion, red onion, broccoli, cauliflower, tossed in our Greek balsamic dressing topped with feta and parmesan cheese*

### PASTA LORENZO

*Fresh Tortellini stuffed with 3 cheeses in a light Champagne Cream Sauce*

**PENNE W/ALFREDO\*\*** *(with or w/o Pesto) Penne Pasta with your choice of one of the following: Smoked Chicken, Shrimp, Sun-Dried Tomatoes or Artichokes*

***Add an additional side selection from the list above for \$2.50 per person***

### GRILLED ASPARAGUS

*fresh asparagus grilled with butter, herbs, & pine nuts*

### \*SMOKED SALMON LINGUINE

*Connor's famous smoked salmon in Creamy Alfredo Sauce with special seasonings*

### \*BAKED APPLE STUFFING

*We start with fresh turkey stock & add fresh bread crumbs, herbs, & apples*

***\$4 per person***

*\*Upgrade item*

# *Main Entrée*

## MAIN ENTRÉE

### BLACK ANGUS GRAIN FED TOP SIRLOIN

*seasoned and lightly smoked to "medium"*

### PORK TENDERLOIN

*dry rubbed with our own seasoning blend slow smoked with apple wood*

### HONEY GLAZED HAM

*glazed spiral ham garnished w/cloves and pineapple rings*

### PORK CHOPS

*thick cut pork chops sugar cured smoked with apple wood. Served with apple sauce*

### ORANGE BOURBON CHICKEN

*chicken tenderloins sautéed in a reduced orange bourbon sauce*

### SMOKED CHICKEN WITH MANGO SALSA

*Quarters of chicken dry rubbed with our own blend of spices, then smoked for five hours until golden brown then glazed with our mango salsa*

### TERIYAKI CHICKEN

*7oz skinless chicken breast grilled at high heat then glaze with our teriyaki sauce garnished with toasted sesame seeds*

### CHICKEN CACCIATORE

*chicken tenders covered with our rich Italian sauce and baked until tender*

### CHICKEN CORDON BLEU

*7oz Skinless chicken breast flattened with a wooden mallet stuffed with Canadian bacon and Swiss cheese sprinkled with seasoned bread crumbs baked and drizzled with a light hollandaise sauce*

***Add an additional entrée from the list above for \$4 per person.***

## MAIN ENTRÉE - UPGRADES

### \*SMOKED SALMON

*Full sides of salmon seasoned and smokes w/alder displayed on marble*

***\$5 per person***

### \*BAKED SALMON PESTO

*House made pesto olive oil, basil leaves, garlic and pine nuts blended and lightly spread over full sides of salmon, then baked to perfection*

***\$5 per person***

### \*POACHED SALMON WITH ROSEMARY HOLLANDAISE SAUCE

***\$5 per person***

### \*BLACK ANGUS GRAIN FED TENDERLOIN OF BEEF

*seasoned and lightly smoked to med rare*

***\$6 per person***

### \*BLACK ANGUS GRAIN FED PRIME RIB

*aged prime rib coated w/sea salt and slow roasted to perfection*

***\$6 per person***

### \*CAJUN PRIME RIB

*Aged prime cut, coated with Cajun seasoning & slow roasted to perfection*

***\$6 per person***

### \*STEAK DIANE

*Seared medallions of beef tenderloin simmered in a rich brown demi-glaze with Portabella Mushrooms, garlic & fresh ground pepper*

***\$6 per person***