

HORS D'OEUVRES

Stationed – Free
Tray-passed - \$150

CHILLED – BY THE DOZEN

Bruschetta - Chopped tomatoes, cheese, basil and roasted garlic, served on crisp baguette slices	\$22
Chicken Cucumber Rounds - Grilled chicken salad served on cucumber rounds	\$22
Asparagus Toscana - Grilled asparagus wrapped with shaved prosciutto	\$22
Caprese Skewers - Grape tomatoes, fresh mozzarella and fresh basil, drizzled with balsamic vinaigrette	\$22
Chardonnay Poached Prawns - Prawns poached in chardonnay, chilled and served with lemon and cocktail sauce	\$27
Seared Ahi with Ginger - Blackened and seared Ahi tuna with ginger and cilantro on toast points	\$28
Pinwheels - A rolled tomato basil tortilla spread with cream cheese, filled with fresh romaine, turkey and tomatoes then cut into individual portions	\$28

WARM – BY THE DOZEN

Baby Quiches - A variety of baked quiches including Garden Veggie, Lorraine, Florentine and Monterey Jack	\$30
Seafood Cakes – Wild Alaskan seafood and crab cakes, served with fresh lemons, cocktail and tartar sauces	\$22
Sausage Stuffed Mushrooms - Large mushroom tops stuffed with a mixture of sausage and breadcrumbs	\$24
Coconut Shrimp - Lightly battered and fried, served with a sweet chili dipping sauce	\$30
Crab Wontons - Traditional wontons filled with crab and cream cheese, fried golden brown	\$24
Italian Meatballs - Meatballs in marinara sauce and topped with parmesan cheese	\$18
Bacon-wrapped Dates - Warm dates wrapped in savory bacon	\$27
Spanakopita – Puffed pastry dough filled with spinach and feta cheese	\$18
Spring Rolls - Vegetable spring rolls served with sweet chili sauce	\$21
Pot Stickers - Pork-filled pot stickers seared on the bottom and served with sweet chili sauce	\$20

DISPLAY PLATTERS – SERVES 30

Seasonal Fresh Fruit - A variety of freshly-sliced fruit, artfully arranged	\$95
Crudité Display - Assorted seasonal vegetables served with pepper-cream ranch or roasted red pepper hummus	\$55
Cheese Display - Assorted international and domestic cheeses, served with crisp breads and crackers	\$95
Chilled Grilled Vegetable Platter - Seasonal vegetables marinated in balsamic and olive oil, then grilled. Served with roasted red pepper hummus and pita crisps	\$95
Artichoke and Spinach Dip - A perfect blend of artichokes, spinach and cheeses, served warm with house-made tortilla chips	\$80
Antipasto Platter - Assorted Italian meats and cheeses, artichoke hearts, roasted red peppers, sundried tomatoes and Kalamata olives, served with crisp breads and crackers	\$105
Smoked Salmon Platter - Smoked salmon served with red onions, capers, hard boiled eggs and cream cheese, served with crisp breads and crackers	\$175

www.langdonfarms.com/wedding-venues | weddings@langdonfarms.com

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All food and beverage subject to 20% service charge • Menu options and pricing subject to change.