



MULTNOMAH FALLS LODGE

Hors d'oeuvre menu

*Vegetable crudité with
house ranch dressing 50*

Fresh fruit and yogurt 60

*Ham & honey Dijon palmiers
with aged Romano cheese 60*

*Baked artichoke and
basil dip with rustic French
baguette 60*

*Assorted imported & domestic
cheeses with fig preserves
and baguette 75*

*Red pepper hummus with pita
bread, olives, pickled onions
and feta cheese 75*

*Oregon grown mushrooms
stuffed with goat cheese and
smoked salmon 75*

*Assorted locally made salami,
mustard and pickles 100*

*Poached wild shrimp with
cocktail sauce 100*

*Northwest smoked
wild salmon with cream
cheese, pickled onions
and baguette 100*

*Pastry wrapped baked brie
served with apple-huckleberry
compote 100*

*Bacon wrapped blue cheese
stuffed deglet dates 100*

Two items will typically accommodate 20-25 people for light fare

Prices do not include 18% gratuity

Please call 503-695-2376 with any further questions