

Reception Menu

Create a unique and impressive menu all your own with a delightful assortment of reception platters.

Order reception platters to be picked up for an event at your own home or business

Or...

Have your event catered by Our Daily Bread with all of the details taken care of by our catering staff and Events Manager

Or...

Plan your event at Our Daily Bread Restaurant utilizing our main dining room, lovely banquet room, garden or front patio



All reception platters will be served on disposable platters unless otherwise requested.

Paper service is available for an additional \$.50 per person for deliveries or pick-ups. Staffed receptions are accompanied by paper and plastic service ware unless otherwise requested. Neither servers nor gratuity are included in reception prices.

Food must be ordered for all people attending or amounts cannot be assured.



Reception Platters

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As a host you may choose to offer the lighter fare of reception style appetizers for your guest as a prelude to dinner or to encourage a more social atmosphere. Such fare is not meant to satisfy the appetite but rather curb it until the main course arrives.

Small platters serve approximately 15 people
Medium platters serve approximately 30 people
Large platters serve approximately 50 people

PLATTERS

Crisp Vegetables and Dip - Sm. 22.50/ Med. 45.00/Lg.75.00
Fresh Fruit Platter - Sm. 30.00/ Med. 60.00/Lg.100.00
Cheese Party Platter - Sm. 30.00/ Med. 60.00/Lg.100.00
(Served w/ fresh sliced bread and crackers)
Fancy Cheese and Fruit Platter - Sm. 45.00/ Med. 90.00/Lg.150.00
(Served w/ fresh sliced bread and crackers)
Meat and Cheese Party Platter - Sm. 45.00/ Med. 90.00/Lg.150.00
(Served w/ fresh sliced bread and crackers)
Antipasto Platter - Sm. 45.00/ Med. 90.00/Lg.150.00
(Served w/ fresh sliced bread and crackers)

EACH

Sm. – 30.00 / Med. – 60.00 / Lg. – 90.00
Baked Brie –
(Served w/ fresh sliced bread and crackers)
Seven Layer Fiesta Dip –
(Served w/ Tortilla Chips)
Side of House Smoked Salmon
(Served w/ our house crostini and crackers)
Oyster Shooters – 2.50 each

PINT/QUART

Hummus Platter – 15.00 / 30.00
(Served w/ fresh sliced bread)
Garlic-Artichoke, Pesto, Roasted Garlic or
Sundried Tomato Dip – 15.00 / 30.00
(Served w/ our house crostini and crackers)
Smoked Salmon Mousse – Sm. 20.00 / Med. 40.00
(Served w/ our house crostini and crackers)
Bruschetta Platter – Sm. 20.00 / Med. 40.00
Tomato-Basil-Fresh Mozzarella served w/ our house crostini and crackers)
Bruschetta Bar – Sm. 30.00 / Med. 60.00
Small includes a ½ pint each of hummus, roasted garlic mousse, tomato-basil-mozzarella, and olivetta.
Served w/ fresh sliced bread and crostini.

POUND

Chinese BBQ Pork – 10.00 per lb

HOT BITES

- Veggie Pizza Bites - 9.00 per dozen
- BBQ Meatballs – 9.00 per dozen
- Szechwan Wings – 9.00 per dozen
- Mini Spanakopita – 12.00 per dozen
- Mini Quiche– 12.00 per dozen
- *Mini Quesadilla – 12.00 per dozen
- Bacon Wrapped Scallops – 12.00 per dozen
- Prosciutto Wrapped Prawns – 15.00 per dozen
- Fried Wontons – 15.00 per dozen
- Potstickers – 15.00 per dozen
- Chicken Cordon Bleu Bites – 15.00 per dozen
- *Phyllo Wrapped Asparagus– 15.00 per dozen
- Stuffed Mushrooms – 15.00 per dozen
 - Crab and Cheese
 - Hazelnut and Cheese
 - Vegetarian Parmesan
- Chicken Skewers – 15.00 per dozen
- Mini Alsea Crab Cakes with Cajun Remoulade – 18.00 per dozen
- *Tempura Prawns – 18.00 per dozen
- *Coconut prawns – 18.00 per dozen

COLD BITES

- Tortilla Pinwheels – 9.00 per dozen
- Deviled Eggs – 9.00 per dozen
- Assorted Mini Sands – 12.00 per dozen
- Prosciutto Wrapped Melon – 12.00 per dozen
- Assorted Fancy Open Faced Canapés – 12.00 per dozen
- Smoked Salmon Mousse Stuffed Cherry Tomatoes – 12.00 per dozen
- Hazelnut and Bleu Cheese Grapes – 12.00 per dozen
- Salmon Mousse Endive – 15.00 per dozen
- Stuffed Grape Leaves – 18.00 per dozen
- Tofu, Krab and Avocado, or Egg Sushi – 18.00 per dozen
- Jumbo Prawn Platter – 18.00 per dozen
(Served with cocktail sauce and fresh lemons)

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Add that little something extra to your party with passed appetizers or cocktails

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All prices are subject to change and items to seasonal availability

*These items may require an on-site kitchen for quality purposes

Combo Party Platters

Designed to serve approximately 20 people with a combination of small bites.

Bite Platter – 50.00

(Veggie Pizza Bites, Tortilla Pinwheels, and Deviled Eggs)

Crostini Platter – 50.00

(Garlic Artichoke Mousse, Hummus, Smoked Salmon Mousse and Crostini)

Crostini and Veggie Platter – 50.00

(Includes two Crostini Dips, Garlic Ranch Dip, Veggies, and Crostini)

Fresh Fruit, Cheese, Crackers and Veggie Party Platter – 55.00

Fresh Fruit, Cheese, Cracker and Mini Sand Platter – 60.00

Meat, Cheese, Crackers and Roasted Veggie Party Platter – 70.00

Seafood Party Platter – 75.00

(Jumbo Prawns, Smoked Salmon Mousse, Bay Shrimp, fresh lemons and Cocktail dipping sauce)

Dazzling Buffet Displays

Wow your guests with these appetizing and impressive displays of culinary delights.

(Minimum fifty people)

Cascading Fruit Display

Tiered Seafood Display

Decorative Ice Bowl

Cascading Fruit and Cheese Display

Chocolate Fountain

Ice Sculpture

Sushi Station

Cornucopia of Bread

Whole Decorated Salmon

Staffed Carving or Sauté Stations

As an option to a traditional reception buffet, consider themed food stations at different locations in the room.

Italian, Fiesta, Greek, Fruit and Cheese, Salad and Sandwich,

Dessert, Seafood, staffed pasta or sauté stations, and more!

Made to Order Receptions

In the Beginning 9.75 per person

Start your party off with a big bang with our elegantly simple assortment of appetizers that will please everyone. This reception includes fresh fruit, crisp vegetables and dip, a cheese party platter, BBQ meatballs, and chicken skewers.

Fiesta Night 12.50 per person

Any day can be Cinco de Mayo with this festive reception menu! Get your party started with our layered fiesta dip and tortilla chips, fresh fruit and crisp vegetables, mini quesadillas and Mexican pizzas, and a festive assortment of mini desserts.

A Night to Remember 18.00 per person

You too can make your night a night to remember with a beautiful fancy fruit platter accompanied by crisp fresh vegetables and assorted cheeses, petite open-faced canapés, succulent Prosciutto wrapped prawns, tasty crab-stuffed mushrooms, smoked salmon endive, and a delightful assortment of mini desserts.

The Oregon Trail 15.00 person

Enjoy the bounty of Oregon with this unique reception menu of fresh seasonal fruits and vegetables, assorted Oregon cheeses and nuts, a hummus platter, hazelnut and cheese stuffed mushrooms, our house smoked salmon, Alsea crab cakes, and hazelnut bleu cheese grapes.

Pacific Rim Reception 18.50 per person

Take a trip around the Pacific Rim with this culinary adventure. This reception includes seasonal fresh fruit, roasted vegetables, assorted sushi with pickled ginger and wasabi, succulent jumbo prawns and cocktail sauce, fried wontons and potstickers with dipping sauces, Thai chicken skewers, and Teriyaki meatballs.

My Big Fat Greek Reception 19.95 per person

Find yourself on the terrace in old Greece with our antipasto platter, fire-roasted vegetables, stuffed grape leaves, hazelnut and gorgonzola grapes, fresh bruschetta, tasty mini spanakopita, hot garlic and artichoke dip, and festive mini desserts.