

High Desert Friends of NRA Special Event

May 8, 2026, 4:00 PM to 9:00 PM

Customized Appetizer Menu

Passed by Servers Hors D'oeuvres

- Smoked elk pastrami on a toasted crostini with horseradish cream cheese topped with blackberry gelee
- Yakitori roasted pineapple beef skewer topped with toasted sesame, scallion and yakitori sauce
 - smoked salmon skewer topped with blueberry compote
 - BBQ meatballs topped with crispy garlic and fresh herbs
 - Bacon wrapped dates stuffed with Italian sausage

Displayed Hors D'oeuvres

Station 1 Pre-Built Salad

- Ceasar salad with candied walnuts craisin and house crouton
- Mixed green salad with fetta, cucumber, roasted grapes, shaved red onion and red wine vinaigrette

Station 2 Assorted Sliders

- Wagyu beef sliders topped with cheddar and Riverhouse burger sauce
 - pulled pork sliders with house BBQ sauce and coleslaw
- Braised beef slider tossed in house steak sauce and topped with fried onions

Station 3 Displays

- Oregon seafood tower with Kumamoto oysters topped with yuzu mignonette, Dungeness crab legs and poached shrimp with classic cocktail sauce, house tartar sauce and warm garlic butter on the side
- Artisan cured meat and cheese display with grilled naan, sour cherry jam, Marion jam apple cider stone ground mustard and pickled vegetables

Station 4 Gourmet Mac and Cheese Station

- Gouda and bacon mac and cheese topped with crispy garlic
- Dungeness crab mac and cheese top with herbed bread crumb

Station 5 Carving Station

Garlic and herb roasted rack of lamb with marionberry compote and mint jelly