



Passed Appetizers - Cold
all prices are per dozen

APPLEWOOD-SMOKED WILD SALMON

with dill cream, caper berries on pita chips
\$29

“JUNIPER GROVE FARM” GOAT CHEESE

with apple pear compote on crostini
\$26

BEEF TENDERLOIN

horseradish cream and chives on sourdough toast points
\$31

OYSTER SHOOTER

18-month serrano cream, pickled melon, celery
\$32

ASPARAGUS WRAPPED WITH PROSCIUTTO

finished with smoked salt and lemon zest
\$26

PDX ROLL

smoked salmon, herbed cream cheese, cucumber, toasted hazelnut
\$26

DUNGENESS CRAB ROLL

fresh dungeness crab, pickled mango, avocado salad, radish, sesame seed
\$31

VEGGIE RAINBOW ROLL

cabbage salad, tomato, carrot, avocado
\$24

SPICY TUNA ROLL

big-eye tuna, spicy aioli, orange tobiko
\$28

At Hotel Fifty, the culinary staff of H₅O bistro & bar caters to its customers' needs. Utilizing local fresh ingredients and the highest quality products, the team delivers a memorable dining experience. Should customers wish to customize items or personalize a menu, Chef welcomes the opportunity.

Group food & beverage subject to 21% service charge
Prices and selections are subject to change



Passed Appetizers – Hot
all prices are per dozen

SMOKED SALMON FRITTERS

parsley cream and lemon

\$29

MARINATED BEEF SKEWERS

with shiitake mushrooms and demi-glace

\$32

MOROCCAN MEAT BALLS

red curry and mint aioli

\$30

“TOM YUM” CHICKEN SKEWERS

kaffir lime and coconut cream

\$29

TEQUILA SHRIMP

with green tabasco cream cheese canapés

\$32

DUNGENESS CRAB CAKES

Citrus aioli and tarragon

\$39

TOMATO CROSTINI

shaved manchego and olives

\$26

COMTE GOUGERES

with warm dungeness crab salad

\$39

ARANCINI

stuffed with goat cheese and fine herbs

\$29

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Platters

(priced per platter to feed 15 people)

FRUIT AND CHEESE

hand-selected seasonal fruit, imported and domestic cheeses, assorted crackers

\$39

CHARCUTERIE BOARD

selection of cured meats, mustards, pickles and breads

\$41

SUSHI PLATTER

spicy tuna roll, smoked salmon roll and vegetarian roll

\$42

THE GREEK

fresh hummus and tatziki, warm pita
assorted olives, tomatoes and cucumbers

\$37

FARMERS' MARKET

classic farmers' market veggies with roasted red pepper ranch

\$37

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