



HORS D'OEUVRES

PASSED OR DISPLAYED

sold by the dozen
3 dozen minimum

VEGAN

- Chickpea Cake** artichoke-pine nut pistou | \$27
- Caponata Crostini** eggplant-tomato relish, toasted French bread | \$27
- Vegetable Samosa** curried squash and green beans | \$27
- Housemade Tofu Burger Sliders** mushrooms, ginger, miso glaze | \$30

VEGETARIAN

- Grilled Cheese** tomato soup dip | \$27
- Tartlettes** (minimum order applied to each) | \$27
 - Tomato, avocado mousee
 - Savory brie, fresh grape, tarragon
 - Mushroom, blue cheese
 - Parsnip, apple relish, sage
- Caprese Banderilla** one-bite skewer of tomato, mozzarella, basil | \$28
- Date Banderilla** one-bite skewer of goat cheese stuffed date, green apple | \$28
- Arancini Saffron** risotto ball stuffed with mozzarella | \$30
- Mushroom Duo** truffled mushroom sandwiches, creamy mushroom soup | \$30

MEAT

- Assorted Muffaletta Sandwiches** ham, cured meats, olive tapenade | \$28
- Chevre Banderilla** one-bite skewers of herbed goat cheese, serrano ham, green apple | \$28
- Pulled Pork Sliders** housemade barbeque sauce | \$32
- Grilled Chicken Satay** peanut sauce | \$33
- Sesame Beef Skewers** thai chili dipping sauce | \$33
- Seared Duck Breast** orange preserves, mascarpone, brioche | \$35
- Burger Sliders** Chef Tiffany's secret sauce | \$35
- Lamb Lollipop** olive filling, herb crust, yogurt-mustard dipping sauce | \$45

SEAFOOD

- Oysters on the Half Shell** sciracha cocktail sauce, cucumber-cilantro mignonette | \$30
- Hawaiian Ahi Poke** taro chip | \$32
- Grilled Calamari Skewers** coconut milk, cilantro, lime-chili sauce | \$32
- Crispy Prawn Satay** spicy sweet-n-sour sauce | \$33
- Dungeness Crab Cake** avocado, red pepper aioli | \$35
- Cured Salmon** poached fingerling potato, herbed cream cheese, capers, red onion | \$32

All Catering Provided Exclusively by



Food & Beverage are subject to a 16.4% gratuity and a 4.6% taxable administrative fee. All applicable charges will be subject to current Washington State sales taxes. All menus subject to change with Thirty days notice



HORS D'OEUVRES

DISPLAYED PLATTERS

each serves 25 people

Seasonal Fruit | \$60

Crudités Platter | \$60

fresh market vegetables, house-made ranch dip

Taqueria Sampler | \$75

Pico de gallo, guacamole, fruit salsa, lime cream, tortilla chips

Balsamic Grilled Vegetables | \$85

grilled seasonal vegetables lightly brushed with olive oil and balsamic reduction

Mediterranean Spreads | \$95

hummus, baba ganoush, olive tapenade, warmed pita

Baked Brie En Croute | \$100

whole brie wheel in puff pastry served with apples and crackers

Select Artisan Cheeses | \$145

garnished with fresh and dried fruit, spiced nuts, assorted crackers

Chef's Sampler | \$150

seasonal bites

Italian Antipasto | \$175

cured meats, grilled vegetables, olives, assorted cheeses, rustic breads, grissini

Market Seafood Display | \$325

chilled cocktail prawns oysters on the half shell fresh dugeness crab meat

steamed clams & mussels champagne mignonette traditional cocktail sauce

Cured salmon & smoked trout served with herbed cream cheese, capers, shaved red onions, lemon wedges

All Catering Provided Exclusively by



Food & Beverage are subject to a 16.4% gratuity and a 4.6% taxable administrative fee. All applicable charges will be subject to current Washington State sales taxes. All menus subject to change with Thirty days notice