

HORS D'OEUVRES

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CHEF'S SELECTION OF DOMESTIC AND INTERNATIONAL CHEESES

SMALL(12-15 PEOPLE) \$55 LARGE(20-25 PEOPLE)\$75

artisan market organic cheese, fresh berries, toasted walnuts and crackers

BAKED BRIE LARGE

\$45

wrapped in puff pastry with fig jam, toasted almonds, and honey

MEZZE PLATTER

SMALL(12-15 PEOPLE) \$45 LARGE(20-25 PEOPLE)\$65

edamame hummus and red pepper-feta dip, lavash crackers, naan bread and vegetables

CHARCUTERIE PLATTER

SMALL(12-15 PEOPLE) \$85 LARGE(20-25 PEOPLE)\$115

savory cuts of dry meats served with ale mustard, chef's choice NW pâté, roasted and pickled vegetables, domestic, organic cheeses, crackers

CEDAR SMOKED SALMON

SMALL(12-15 PEOPLE) \$85 LARGE(20-25 PEOPLE)\$115

with capers, dill creme fraiche, red onions, tomato, cucumbers and crostini

À LA CARTE APPETIZERS

\$3 per 2 pc/guest

PIGS IN A BLANKET

beer sausage wrapped in pastry puff with ale-stoneground mustard

MOROCCAN CHICKEN BROCHETTES (GF)

herb-citrus marinated chicken skewers, flame grilled and served with cucumber-yogurt sauce

BUFFALO CHICKEN MEATBALLS

ground chicken and pork meatballs with hot sauce and crumbled blue cheese

THAI CHICKEN SKEWERS (GF)

with peanut-chili sauce

GRILLED BEEF BITES (GF)

grilled flat iron steak, creamy horseradish, and gremolata

KRAUT KRUGA

prime cut beef and cabbage savory turnovers with creamy horseradish dipping sauce

PUB BURGER SLIDER

hand formed chuck patty, parker house roll, burger sauce and pickle

BACON AND SHRIMP SKEWERS (DF) (GF)

peppered bacon wrapped shrimp

SMOKED SALMON MOUSSE

brioche toast with capers, red onion, and dill

CRAB CAKES

sweet northwest crab meat cakes served with lemon aioli

TEQUILA SEAFOOD (GF) (DF)

northwest bay shrimp and crab meat tossed with avocado, lime juice, and tomatoes

AHI TOSTADA (DF)

soy and ginger tossed tuna served on crisp wonton with avocado fresh salsa

CHINESE SHRIMP TOAST

ginger-shrimp mouse baked on finger toast with sweet chili sauce

MAC N CHEESE BITES

creamy macaroni, baked in perfect bite size

TEX-MEX DEVILED EGGS

with cilantro and jalapeño rings

MEATBALL SLIDERS

with melted Swiss and tomato sauce

CORNBREAD BITES

with serrano creme

MINI GRILLED CHEESE

and tomato basil soup

BUFFALO CHICKEN NUGGET

with blue cheese dressing and celery

MINI REUBEN SLIDER

with homemade bread, sauerkraut, and Swiss

THAI SALAD ROLLS (DF) (GF)

fresh salad rolls of rice noodles, basil, mint, carrots and red pepper with sweet chili dipping sauce

WATERMELON AND CHEVRE CANAPÉ (GF)

fresh watermelon rounds topped with whipped chèvre cheese and mint sprouts

POLENTA AND TOMATO-FETA RELISH (DF)

crisp polenta crouton topped with relish of tomato, olive and feta cheese

BITE-SIZE CAPRESE SKEWERS (GF)

fresh mozzarella and sweet grape tomato wrapped in basil leaf with balsamic vinegar syrup

ARTICHOKE AND PARMESAN DIP

artichoke and jalapeño dip baked on crisp parmesan toast

FRENCH ONION STUFFED MUSHROOMS

caramelized onion and whisky gravy baked in mushroom caps with baked gruyere

BRIE AND FIG POP TARTS

creamy brie, fig preserve, baked in puff pastry

STUFFED ENDIVES (GF)

caramelized fig, blue cheese mousse and candied walnuts

OPEN FACED CROQUE MONSIEUR

on toasted brioche with ham and melted gruyere