



## Hors d'Oeuvres Platter Menu

Each Platter has 75 Pieces Per Platter

### VEGAN APPETIZERS (75 Pieces Per Platter)

Spring Rolls with Sweet Chili Sauce	\$130.00
Display of Crisp Crudites with Hummus	\$130.00
Display of Fresh Seasonal Fruits & Berries	\$160.00
Butternut Squash served on a Crostini	\$100.00
Herb Roasted Seasonal Vegetables	\$125.00
Portabellas Mushroom Skewers topped with Cilantro Lime Gremolata	\$150.00
Watermelon, Mint & Blueberry Skewer with a Honey Balsamic Drizzle	\$110.00

### VEGETARIAN APPETIZERS ( 75 Pieces per Platter)

Display of Crisp Crudites with Green Goddess Dipping Sauce	\$130.00
Boursin Stuffed Cherry Tomato with a Bloody Mary Pipette (w/out bacon)	\$125.00
Three cheese Platter with Roasted Pear & Spiced Nuts <i>Served with Baguettes &amp; Crackers</i>	\$175.00
Grape Salsa on a Goat Cheese Crostini	\$145.00
Baked Brie with Northwest Berry Chutney <i>Served with Rice Crackers &amp; Flat Breads</i>	\$155.00
Baked Brie with Fig & Tarragon <i>Served with Rice Crackers &amp; Flat Breads</i>	\$155.00
Basil Stuffed Mushrooms (GF)	\$125.00
Black Bean Cake Sliders served with Mango Habanera Mustard	\$160.00
Classic Deviled Eggs (GF)	\$120.00
Cranberry Pepper Jam, Cream Cheese & Chives in a Sea Salt Tartlet	\$105.00
Earth Burger Sliders topped with Lettuce, Tomato & French Dressing	\$160.00
Caramelized Onion Tartlets topped with a Parmesan Mousse	\$145.00
Fresh Tomato Bruschetta served with Grilled Crostini	\$125.00
Macaroni & Cheese Croquettes with Fontina & Parmesan Cheese (V)	\$170.00
Petite Antipasto Skewer: Cheese Tortellini, Marinated Artichoke <i>Kalamata Olives &amp; Cherry Tomatoes Served with a Lemon Feta Dressing</i>	\$165.00
Quinoa Cakes topped with a Cilantro Crème (GF)	\$125.00
Roasted Golden Beats, Herbed Goat Cheese & Arugula with a Balsamic Drizzle on Flatbread	\$155.00
Savory Tartlet with roasted Brie & Figs topped with a Tarragon Sprig <i>(must cook onsite)</i>	\$165.00
Spanakopita Blossoms	\$135.00
Petite Vegetarian Quiche	\$125.00
Spinach & Artichoke Dip served with Flatbreads	\$175.00
Tiny Twice Baked Potatoes (without Bacon) (GF)	\$145.00
Tomato Soup Shooters served with a Mini Grilled Cheese	\$210.00
Tomato, Basil & Mozzarella Skewers served on a Skewer in Wheat Grass (GF)	\$125.00
Thai Pot Stickers served with Honey Ginger Dipping Sauce	\$120.00
Trio of Dipping Sauces: Romesco, Garlic & Parmesan, Avocado & Feta <i>Served with Grilled Flat Bread &amp; Bread Sticks</i>	\$125.00

Plus 20% Operations Fee, W.S.S.Tax & Labor/Delivery charges will apply  
Prices include appropriate serviceware (china or compostable) and buffet décor.

Warm Roasted Garlic, Parmesan, Fresh Herbs & Cream Cheese Spread \$155.00  
*Served with Crackers & Pita Chips*

### **BEEF (75 Pieces per Platter)**

Classic Swedish Meatballs (125 Meatballs) \$165.00  
 Crostini with Boursin Cheese, Flank Steak & Caramelized Fennel \$150.00  
*Drizzled with a Cabernet Balsamic Glaze*  
 Kalbi Beef Pop drizzled with Lime & Chive Gremolata (GF, DF) \$175.00  
 Kobe Beef Sliders served with Cheese & Aioli Mayo garnished with a Petite Pickle \$200.00  
 Kobe Beef Sliders served with Bacon Jam, Bleu Cheese Crumbles & Arugula \$200.00  
 Meatloaf Bite with a Whipped Potato Topping \$175.00  
 Mini Reuben Panini – Corned Beef, Swiss Cheese, Sauerkraut & Dressing \$165.00  
 Petite Tacos with a Beef & Cheese Filling garnished with Cilantro (GF) \$185.00  
 Rosemary Beef Satay (GF, DF) \$200.00  
 Sliced Beef Tenders with Caramelized Onion & Horseradish Cream \$175.00  
*Served on a Parmesan Cracker*

### **POULTRY (75 Pieces per Platter)**

Chicken Satay with a Cahew Dipping Sauce (GF, DF) \$175.00  
 Duck Confit topped & a Pear Vinaigrette garnished with Micro Greens (GF, DF) \$210.00  
 Ginger Chicken Lettuce Wraps Garnished with Peanuts (GF, DF) \$185.00  
 Fried Chicken & Waffle Bites served with a Warm Maple Syrup Pipette \$190.00  
 Jalapeno Glazed Chicken Skewers with a Cilantro Lime Crème (GF, DF) \$165.00  
 Lemon Herb Chicken Skewers with Chive Yogurt \$175.00  
 Roasted Turkey Sliders with Cranberry Cream Cheese \$195.00  
 Sesame Chicken Slaw in a Wonton Cup \$165.00  
 Thai Chicken Satay with Peanut Dipping Sauce \$165.00  
 Petite Tacos with Chicken & Cheese Filling garnished with Cilantro (GF) \$180.00  
 Turkey Bite topped with whipped Sweet Potato \$145.00

### **PORK (75 Pieces per Platter)**

Boursin Stuffed Cherry Tomato with Bacon & a Bloody Mary Pipette \$135.00  
 Bratwurst Skewer marinated in Ale served with a spicy mustard sauce (GF, DF) \$135.00  
 Chevre stuffed Dates Wrapped in Applewood Bacon (GF) \$160.00  
 Crispy Pork Dumplings & Ginger Scallion Dipping Sauce (DF) \$120.00  
 Crispy Mini Tostada with Pork Carnitas, Grilled Pineapple & Cotja Cheese (GF) \$195.00  
 Prosciutto Wrapped Cantaloupe Bites (GF, DF) \$135.00  
 Smokey Pulled Pork Slider (with a little heat) served with Slaw (GF, DF) \$200.00  
 Tiny Twice Baked Potatoes with Bacon and Cheese (GF) \$165.00  
 Sausage & Stuffing Bites \$165.00  
 Sausage Rolls with a Honey Mustard Dipping Sauce \$165.00  
 Petite Ham & Cheese Quiche \$145.00  
 Charcuterie - Salami, Prosciutto Three Cheeses, Roasted Pear, Olives & Spiced Nuts \$195.00  
*Served with Crackers & Fresh Baguette*  
 Stuffed Jalapeño Poppers wrapped in Bacon \$120.00

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Petite Corn Dogs served with Classic Yellow Mustard \$165.00

### **FROM THE SEA (75 Pieces per Platter)**

Cucumber Disc with Smoked Salmon Mousse (GF)	\$125.00
Dungeness Crab Salad Canape served in a Crisp Wonton Cup	\$210.00
Dungeness Crab served with Lemon Poached Asparagus Sprigs drizzled with Hollandaise Sauce	\$235.00
Grilled Salmon Bites with a Hickory Smoked Sea Salt & light Garlic Butter	\$175.00
Hot Artichoke & Crab Dip in Phyllo Cups	\$210.00
Mini Lobster Rolls with Fresh Dill and Lemon Aioli (GF)	\$230.00
Classic Petite Crab Cakes with Lemon Caper Mayo	\$265.00
Lox & Petite Bagel with Lemon Caper Aioli, Dill & Pickled Red Onion	\$220.00
Poached Prawns with Classic Cocktail Sauce (GF, DF)	\$225.00
Rosemary, Garlic & Lemon Prawns (GF, DF)	\$225.00
Sashimi, Sushi & California Rolls (GF)	\$325.00
Shrimp on Grit Squares topped with Etouffee & Spicy Cajun Prawns	\$225.00
Smoked Salmon Cakes	\$195.00
Thai Prawns	\$225.00
Tuna Tartar with Taro Root Chips	\$245.00
Seared Prawn in a Crispy Wonton Cup with a Pickled Watermelon Radish and Chili Gastric	\$195.00
Classic Shrimp Cocktail served in a Champagne Flute	\$195.00
Bacon Wrapped Teriyaki Prawns	\$195.00
Shrimp Gazpacho Shot	\$175.00

### **Lamb (75 Pieces per Platter)**

Lamb Meatballs with a Tomato Spice Jam (DF)	\$185.00
Lamb Kofta & Herbed Tzatziki Sauce served on a Petite Naan	\$195.00
Grilled Baby Lamb Chops marinated in Rosemary, Lemon & Garlic (GF, DF)	\$410.00

### **SALADS - Serves 30 Guests**

Arugula Salad with Crispy Shallots and Sea Salt tossed in a Citrus Vinaigrette	\$75.00
Broccoli Cheddar & Bacon Salad (GF)	\$70.00
Cucumber Salad with onions tossed in apple vinaigrette	\$50.00
Greek Salad Cucumbers, Red Onion, Feta Cheese, Kasmata Olives & Citrus Oregano Vinaigrette	\$95.00
Massaged Kale and Apple Salad	\$65.00
Mixed Green Salad with Pine Nuts & Blueberries tossed in a Sweet Onion Vinaigrette	\$65.00
Northwest Greens, Green Apples, Candied Pecans, Gorgonzola Cheese & Balsamic Vinaigrette	\$95.00
Quinoa Salad with Sweet Onion, Orange Peppers, Feta Cheese & Lemon Herb Vinaigrette	\$95.00
Romaine & Spinach tossed in Citrus Dressing, Raspberries, Pear Slices & Blue Cheese Crumbles	\$90.00
Sesame Chicken Salad	\$125.00
Shaved Brussels' Sprout Salad tossed in a Raspberry Vinaigrette	\$125.00
Jicama Avocado Mango Salad	\$70.00
Classic Caesar Salad with Shaved Parmesan & Lemon Wedges	\$65.00
Caprese Wreath – Heirloom Tomatoes, Basil Leaves and Mozzarella Cheese	\$80.00
Soba Noodle Salad	\$75.00

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**PASTA - Serves 30 Guests**

Creamy Spinach and Zucchini Rigatoni	\$160.00
Mac & Cheese (V)	\$185.00
Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas & Garlic (V) <i>In a light White Wine Cream Sauce</i>	\$180.00
Potato Gnocchi with Krispy Kale, Caramelized Onions, Manchego Cheese And diced Sweet Potatoes (V)	\$200.00
Smoked Mozzarella Pasta Salad (V)	\$85.00
Pasta Primavera (V)	\$95.00
Smoked Salmon Pasta with Shallots and White Wine Cream Sauce	\$160.00
Pasta with Basil Pesto Cream Sauce	\$110.00
Pasta Marinara with Meatballs	\$155.00

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