



HORS D'OEUVRES

Chilled Hors D'oeuvres

Minimum three dozen per item

Assorted bruschetta with sundried tomato, kalamata olive tapenade, artichoke and almonds

Prosciutto wrapped melon

Fresh fruit kebobs

Old-fashioned deviled eggs

Fresh mozzarella and oven dried tomato skewers

\$26.00 per dozen



Caviar and crème fraîche topped red potatoes

Crab salad filled deviled eggs

Smoked trout crostini

Belgium Endive with goat cheese and Northwest lox

\$32.00 per dozen



Poached shrimp with spicy cocktail sauce

Assorted sushi with dipping sauces

Seared ahi tuna on roasted sliced yukon potato with olive tapenade

\$40.00 per dozen

Prices and menus subject to change.

All food and beverage prices are subject to a 20% service charge and applicable Washington State sales tax.



Hot Hors d'oeuvres

Minimum three dozen per item

Herbed cocktail meatballs in a light tomato sauce
Marinated grilled flank steak spirals
Asian sesame chicken skewers
Chicken drumettes braised and marinated 24 hours in barbecue sauce
Parmesan mushroom caps with vegetarian filling
Chinese style egg rolls with sweet chili dipping sauce
\$28.00 per dozen



Quesadillas with grilled chicken and queso blanco
Vegetarian potstickers with soy sauce
Mushroom caps with smoked bacon filling
Caramelized onion and gruyere cheese tartlets
Spanakopita with cheese and spinach
\$30.00 per dozen



Smoked salmon cakes with lemon garlic aioli
Dungeness crab and goat cheese tartlets
\$42.00 per dozen



Hors d'oeuvres Display Platters

Serves up to 40 guests
(half size platters also available)

Baked Brie

wrapped in puff pastry and toast points
(half size platter unavailable)

\$65.00



Seasonal Fruit Display

honey yogurt dipping sauce

\$155.00



Deli Meat and Cheese Assortment

lettuce leaves, sliced tomatoes, red onions, condiments and sandwich breads

\$175.00



Cheese and Seasonal Fruit

Northwest cheese, imported cheese, dried fruit, toasted nuts and crackers

\$155.00



Mediterranean Antipasto Platter

market fresh marinated vegetables, cured olives, fresh mozzarella cheese, sliced artisan breads and assorted dips

\$180.00



Smoked Salmon Lox

herbed cream cheese, sliced red onion, capers and bread

\$195.00



Market Fresh Vegetable Crudités

hummus and grilled pita bread

\$145.00



Northwest Seafood Platter

oysters on the half-shell, poached prawns, and steamed marinated manila clams and mussels

\$250.00

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Pasta Bar

Roasted chicken tortellini with garlic cream sauce
Penne with roasted tomato sauce
Ravioli with three cheeses, basil pesto, bell peppers and fresh herbs
Garlic bread and grated cheeses
\$11.00 per guest



Carving Station*

Served with an assortment of petite rolls and condiments

Choice of one of the following:

Roast strip loin with a horseradish cream
Marinated beef tri-tip with overnight barbecue sauce
Roasted turkey breast with pan sauce
\$13.00 per guest

**All carving and action stations require a Chef Attendant at \$50.00 for every two hours.*



Dessert Display Station

Minimum of three dozen per item

Assorted Petite Desserts

\$52.00 per dozen



Double Dipped Chocolate Strawberries

\$35.00 per dozen



Assorted Fruit and Nut Tartlets

\$56.00 per dozen

Coffee and Tea

Freshly brewed Starbucks coffee and assorted Tazo teas

\$40 per Gallon

International Coffee Station

Freshly brewed Starbucks coffees accompanied by fresh whipped cream, cinnamon sticks, shaved chocolate, and an assortment of flavored syrups

\$45.00 per gallon

Miscellaneous

Mixed Nuts
\$18.50 per pound

Pretzels
\$16.00 per bowl



Potato Chips with Assorted Dips
\$15.00 per bowl

Tortilla Chips with Fresh Salsa
\$15.00 per bowl

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RECEPTION PACKAGE

Minimum of 35 guests required
\$55.00 per person

Butler Passed Hors D'oeuvres

Choice of three from our menu



Reception Displays

Mediterranean antipasto
Imported and domestic cheese
Market fresh vegetable crudités



Carving and Action Stations

Choice of two items from the following:

Caesar salad station with grilled chicken and smoked salmon
Roasted salmon fillet
Grilled tri-tip roast
Roasted turkey breast with cranberry relish



Sweets

Fresh fruit display
Assorted mini pastries



*Reception Package is based on a two hour period.
All carving and action stations require a Chef Attendant at \$50.00 for every two hours.*

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