



## Handcrafted Hors d'Oeuvres Menu

### **PACIFIC NORTHWEST**

#### **Heavy Hors d'Oeuvre Buffet \$26.95 per Guest**

- Grilled Salmon Bites with Smoked Sea Salt and Light Garlic Butter (GF)
  - Marinated Beef Pops with Chive and Lime Gremolata (GF, DF)
  - Dungeness Crab Salad Canape served in a Wonton Cup
  - Watermelon, Mint & Blueberry Skewer with a Honey Balsamic Glaze (Vegan, GF)
  - Tiny Twice Baked Potatoes with Cheddar Cheese, Bacon and Chives (GF)
  - Three Cheese Platter including Locally Crafted – Flagship Beecher's Cheese, Roasted Pears & Spiced Nuts
- Served with Baguettes & Crackers*

### **FIESTA**

#### **Heavy Hors d'Oeuvre Buffet \$24.95 per Guest**

- Crispy Tostadas with Pork Carnitas, Grilled Pineapple & Cotija Cheese (GF)
- Petite Taco's with Chicken & Cheese Filling garnished with Cilantro (GF)
- Stuffed Jalapeno Poppers wrapped in Bacon (GF)
- Tortilla Chips Fire Roasted Salsa, Queso Dip & Guacamole (GF)
- Shrimp Ceviche Shot (GF)
- Roasted Corn & Black Bean Salad with Lime Dressing (V, GF)

### **TROPICAL**

#### **Heavy Hors d'Oeuvre Buffet \$26.95 per Guest**

- Huli Huli Chicken Satays (GF)
- Kalua Pulled Pork Sliders
- Tropical Fruit Display (Vegan, GF)
- Jicama Avocado Mango Salad with Lime Agave Dressing (V, GF)
- Petite Tuna Poke served in a Shot Glass with Taro Root Chip Garnish (GF)
- Island Fried Rice (Vegan, GF)

### **INTERNATIONAL**

#### **Heavy Hors d'Oeuvre Buffet \$25.95 per Guest**

- Kalbe Beef Pop drizzled with Chive & Lime Gremolata (GF, DF)
- Coconut Curry Chicken Satay (GF, DF)
- Arapes with Pork Carnitas, Grilled Pineapple & Sriracha Aioli (GF)
- Spring Rolls with Sweet Chili Sauce (Vegan, GF)
- Sesame Asian Slaw (V, DF)
- Swiss Cheese Fondue with Assorted Breads, Apple Slices, Rainbow Cauliflower and Broccoli Florets (V)

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

**Minimum Order: 15 Guests**