



## Hors d'Oeuvres Platter Menu

Each Platter has 75 Pieces Per Platter

### VEGAN APPETIZERS (75 Pieces Per Platter)

Spring Rolls with Sweet Chili Sauce (Note: Sweet Chili Sauce is inside Spring Rolls) (GF)	\$150.00
Display of Crisp Crudités with Hummus (GF)	\$145.00
Display of Fresh Seasonal Fruits & Berries (GF)	\$185.00
Black Bean Hummus & Roasted Salsa dip Platter (GF, DF)	\$145.00
<i>Served with Housemade Tortilla Chips</i>	
Butternut Squash served on a Crostini with Crispy Shallots	\$125.00
Herb Roasted Seasonal Vegetables (GF)	\$150.00
Portabellas Mushroom Skewers topped with Cilantro Lime Gremolata (GF)	\$165.00
Watermelon, Mint & Blueberry Skewer with a Balsamic Drizzle (GF)	\$145.00
Petite Black Bean Cake served with Mango Habanera Mustard	\$180.00
Tofu & Veggie Slaw Lettuce Cups	\$145.00
Individual Crudités Pots with Ginger Miso Sweet Pea Spread and Walla Walla Onion Ash	\$250.00
Jackfruit "Crab" Cakes with Cajun Remoulade (GF)	\$195.00

### VEGETARIAN APPETIZERS ( 75 Pieces per Platter)

Apricot with Goat Cheese, Cracked Pepper & Basil (Seasonal) (GF)	Market Price
Display of Crisp Crudités with Green Goddess Dipping Sauce (GF)	\$165.00
Artichoke Jalapeno Dip (GF, DF)	\$135.00
<i>Served with Housemade Potato Chips</i>	
Balsamic Fig Preserve with Whipped Burrata on a Crostini <i>Garnished with Basil</i>	\$170.00
Blackberry, Feta Cheese & Mint Skewer with a Balsamic Drizzle (V,GF) (Seasonal)	\$150.00
Boursin Stuffed Cherry Tomato with a Bloody Mary Pipette (w/out bacon)	\$170.00
Three cheese Platter with Roasted Pear & Spiced Nuts <i>Served with Baguettes &amp; Crackers</i>	\$200.00
Grape Salsa on a Goat Cheese Crostini	\$160.00
Baked Brie with Northwest Berry Chutney <i>Served with Rice Crackers &amp; Flat Breads</i>	\$175.00
Baked Brie with Fig, Lemon & Tarragon <i>Served with Rice Crackers &amp; Flat Breads</i>	\$175.00
Basil Stuffed Mushrooms (GF)	\$140.00
Beecher's Cheese on a Crostini with Green Apple Slice topped with Cranberry Pepper Jam	\$135.00
Caprese Edible Spoon with Sliced Cherry Tomato, Whipped Burrata & Basil	\$180.00
Caramelized Onion Tartlets topped with a Parmesan Mousse	\$150.00
Classic Deviled Eggs (GF)	\$170.00
Earth Burger Sliders topped with Lettuce, Tomato & French Dressing	\$175.00
Endive Spear Topped with Goat Cheese, Fig Preserve, Sliced Blood Orange & Toasted Walnuts	\$180.00
French Onion Stuffed Mushrooms Au Gratin	\$160.00
Fresh Tomato Bruschetta served with Grilled Crostini	\$140.00
Macaroni & Cheese Croquettes with Fontana & Parmesan Cheese (V)	\$185.00
Petite Antipasto Skewer: Cheese Tortellini, Marinated Artichoke	\$180.00
<i>Kalamata Olives &amp; Cherry Tomatoes Served with an Oregano Feta Dressing</i>	

Plus 24% Operations Fee, W.S.S.Tax & Labor/Delivery charges will apply  
Prices include appropriate serviceware (china or compostable) and buffet décor.

Quinoa Cakes topped with a Cilantro Crème (GF)	\$145.00
Samosas with Tamarin Date Chutney & a Cilantro Crème	\$155.00
Savory Tartlet with roasted Brie & Figs topped with a Tarragon Sprig <i>(must cook onsite)</i>	\$180.00
Spanakopita	\$140.00
Petite Vegetarian Quiche	\$175.00
Petite Leek, Thyme & Goat Cheese Quiche	\$175.00
Spinach & Artichoke Dip served with Grilled Flatbreads	\$195.00
Roasted Bruschetta with Feta Served on a Crostini	\$145.00
Roasted Walnut Goat Cheese Crostini Garnished with Honey and Fried Sage (GF, DF)	\$145.00
Tandoori Paneer & Vegetable Skewers with Cilantro Mint Chutney (GF)	\$165.00
Tiny Twice Baked Potatoes (without Bacon) (GF)	\$145.00
Tomato Soup Shooters served with a Mini Grilled Cheese	\$225.00
Tomato, Basil & Mozzarella Skewers served on a Skewer in Wheat Grass (GF)	\$150.00
Trio of Dipping Sauces: Romesco, Garlic & Parmesan, Avocado & Feta <i>Served with Grilled Flat Bread &amp; Bread Sticks</i>	\$165.00
Warm Roasted Garlic, Parmesan, Fresh Herbs & Cream Cheese Spread <i>Served with Grilled Flatbread &amp; Crackers</i>	\$195.00

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

BBQ Beef Brisket Sliders	\$225.00
Cheesy Polenta with Herb & Wine Braised Beef Topped with Pickled Shallots (GF)	\$200.00
Classic Swedish Meatballs (125 Meatballs)	\$175.00
Crostini with Boursin Cheese, Flank Steak & Caramelized Fennel <i>Drizzled with a Cabernet Balsamic Glaze</i>	\$185.00
Crying Tiger Steak Skewer with Thai Dipping Sauce (GF, DF) \$200.00 <i>Drizzled with a Cabernet Balsamic Glaze</i>	
Kalbi Beef Pop drizzled with Lime & Chive Gremolata (GF, DF)	\$200.00
Kobe Beef Sliders served with Cheddar Cheese & Aioli Mayo garnished with a Petite Pickle	\$200.00
Kobe Beef Sliders served with Bacon Jam, Bleu Cheese Crumbles & Arugula	\$220.00
Marinated Beef Skewer topped with Scallion Slaw (GF)	\$200.00
Meatloaf Bite with a Whipped Potato Topping	\$195.00
Mini Reuben Panini – Corned Beef, Swiss Cheese, Sauerkraut & Dressing	\$185.00
Petite Tacos with a Beef & Cheese Filling garnished with Cilantro (GF)	\$195.00
Polenta Cake with Goat Cheese, Flank Steak & Pepper Relish (GF)	\$195.00
Rosemary Beef Satay (GF, DF)	\$200.00
Sliced Beef Tenders with Caramelized Onion & Horseradish Cream <i>Served on a Parmesan Cracker</i>	\$210.00
Sliced Teres Majors with Roasted Poblano Pesto & Fried Parsnips (DF) <i>Served on a Crostini</i>	\$200.00
Sliced Teres Majors with Parsley Caper Sauce & Caramelized Port Onions (DF) <i>Served on a Crostini</i>	\$200.00
Teriyaki Flank Skewer with Sesame Seeds	\$200.00

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

Al Pastor Chicken Skewers with a Cilantro Crème Dipping Sauce (GF)	\$195.00
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Chicken Satay with a Cashew Dipping Sauce (GF, DF)	\$195.00
Cajun BBQ Chicken Skewers with Creole Marmalade Dipping Sauce (GF)	\$195.00
Cilantro Lime Grilled Chicken Skewers with Chive Crème (GF)	\$195.00
Duck Confit with a Riesling poached pear garnished with Micro Greens (GF, DF)	\$230.00
Duck Confit with Balsamic Fig & Micro Greens Topped with a Brie Crisp	\$230.00
<i>Served on a Spoon</i>	
Ginger Chicken Lettuce Wraps Garnished with Chopped Peanuts (GF, DF)	\$200.00
Fried Chicken & Waffle Bites served with a Warm Maple Syrup Pipette	\$210.00
Hazelnut Chicken Skewer served with a Fruit Chutney (GF)	\$200.00
Lemon Herb Chicken Skewers with Chive Yogurt (GF)	\$195.00
Lemongrass Chicken Skewers with a Coconut Curry Dipping Sauce (GF)	\$195.00
Roasted Turkey Sliders with Cranberry Cream Cheese	\$200.00
Sesame Chicken Slaw in a Wonton Cup	\$180.00
Thai Chicken Satay with Peanut Dipping Sauce (GF)	\$195.00
Petite Tacos with Chicken & Cheese Filling garnished with Cilantro (GF)	\$195.00
Turkey Loaf Bite topped with whipped Sweet Potato (GF)	\$195.00
Turkey Samosa with Cilantro Mint Chutney	\$165.00
<i>Drizzled with a Cabernet Balsamic Glaze</i>	

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

Bacon Wrapped Cream Cheese & Cheddar Stuffed Jalapeño (GF)	\$190.00
Boursin Stuffed Cherry Tomato with Bacon & a Bloody Mary Pipette (GF)	\$185.00
Bratwurst Skewer marinated in Local Ale served with a spicy mustard sauce (DF)	\$165.00
Chevre stuffed Dates Wrapped in Applewood Bacon (GF)	\$185.00
Chorizo Potato Empanada with Roasted Salsa	\$155.00
Cranberry Bacon Jam & Cheddar Crostini Topped with Fried Sage	\$185.00
<i>Served with Crackers &amp; Fresh Baguette</i>	
Crispy Pork Dumplings & Ginger Scallion Dipping Sauce (DF)	\$155.00
Crispy Mini Tostada with Pork Carnitas, Grilled Pineapple, Cilantro & Cotija Cheese (GF)	\$210.00
Kalua Pork Sliders served with Slaw	\$210.00
Prosciutto Wrapped Cantaloupe Bites (GF, DF)	\$165.00
Pulled Pork Slider (with a little heat) served with Slaw (DF)	\$210.00
Tiny Twice Baked Potatoes with Bacon & Cheese (GF)	\$180.00
Tiny Twice Baked Potatoes with Chorizo, Chives & Cheese (GF)	\$185.00
Sage Sausage & Apple Stuffing Stacks	\$170.00
Sausage Rolls with a Stone Ground Mustard Dipping Sauce	\$170.00
Petite Ham & Cheese Quiche	\$160.00
Charcuterie - Salami, Prosciutto Three Cheeses, Roasted Pear, Olives & Spiced Nuts	\$230.00
<i>Served with Crackers &amp; Fresh Baguette</i>	
Petite Corn Dogs served with Classic Yellow Mustard	\$175.00
Vietnamese Lemongrass Pork Meatballs served with Scallion Soy Dipping Sauce	\$195.00

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

Ahi Tuna served Siracha Aioli & Furikake in a Chip	\$250.00
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Cucumber Cups with Smoked Salmon Mousse (GF)	\$160.00
Cajun BBQ Shrimp with Creole Marmalade Dipping Sauce (GF)	\$225.00
Chili Lime Shrimp in a Tortilla Cup with Mango Habanera Slaw	\$250.00
Cold Smoked Salmon with Creamy Honey Mustard Chive Sauce & Fried Capers	\$225.00
<i>Served with Semolina Gnocchi Square</i>	
Dungeness Crab Salad Canape served in a Crisp Wonton Cup	\$300.00
Grilled Salmon Bites with a Hickory Smoked Sea Salt & light Garlic Butter (GF)	\$200.00
Hot Artichoke & Crab Dip in Phyllo Cups	\$220.00
Honey Garlic Glazed Salmon Bites (GF,DF)	\$220.00
Maple Salmon Bites with Sesame & Soy Marinade	\$220.00
Classic Petite Crab Cakes with Lemon Caper Mayo	\$395.00
Lox Display with Petite Bagels, Lemons, Capers, Dill, Red Onion & Herbed Cream Cheese	\$250.00
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
Sesame Seared Ahi Tuna with Wasabi Aioli, Mango & Pickled Ginger Slaw	\$270.00
<i>Served in an edible wasabi spoon.</i>	
Grit Squares topped with Etouffee & Spicy Cajun Prawns	\$260.00
Thai Prawns (GF, DF)	\$225.00
Tuna Poke with Taro Root Chips (GF)	\$250.00
Bacon Wrapped Teriyaki Prawns	\$250.00
Tandoori Shrimp with Cucumber Raita (GF)	\$225.00

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

Lamb Meatballs with a Tomato Spice Jam (DF)	\$210.00
Grilled Baby Lamb Chops marinated in Rosemary, Lemon & Garlic (GF, DF)	\$425.00
Grilled Baby Lamb Chops marinated in Cumin, Citrus Balsamic & Mint	\$425.00
Tandoori Lamb Skewers Served with Cucumber Raita (GF)	\$250.00

### **SALADS - Serves 25 Guests**

Arugula Salad with Crispy Shallots and Sea Salt tossed in a Citrus Vinaigrette	\$80.00
Arugula Salad with Pear, Orange, Pistachio, Feta tossed in a Sherry Vinaigrette	\$100.00
Broccoli Cheddar & Bacon Salad (GF)	\$85.00
Cucumber Salad with onions tossed in apple vinaigrette	\$65.00
Greek Salad Cucumbers, Red Onion, Feta Cheese, Kalamata Olives & Citrus Oregano Vinaigrette	\$110.00
Massaged Kale and Apple Salad with Bleu Cheese	\$80.00
Mixed Greens with Beets & Goat Cheese tossed in a White Balsamic	\$115.00
Mixed Green Salad with Sunflower Seeds & Blueberries tossed in a Sweet Onion Vinaigrette	\$85.00
Northwest Greens, Green Apples, Candied Pecans, Gorgonzola Cheese & Balsamic Vinaigrette	\$110.00
Quinoa Salad with Sweet Onion, Orange Peppers, Feta Cheese & Lemon Herb Vinaigrette	\$100.00
Romaine & Spinach tossed in Citrus Dressing, Raspberries, Pear Slices & Blue Cheese Crumbles	\$110.00
Sesame Chicken Salad	\$145.00
Jicama Avocado Mango Salad	\$85.00
Classic Caesar Salad with Shaved Parmesan & Lemon Wedges	\$95.00

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Caprese Wreath – Heirloom Tomatoes, Basil Leaves and Mozzarella Cheese	\$110.00
Spinach Salad with Roasted Butternut, Pomegranate Seeds, Pepitas, Parmesan <i>Tossed in a Sherry Vinaigrette.</i>	\$110.00
Spinach Salad with Strawberries, Hazelnuts & Goat Cheese <i>Tossed in a White Balsamic Vinaigrette</i>	\$110.00
Spinach & Arugula Salad with Roasted Butternut, Pomegranate Seeds, Pepitas, Parmesan & Shaved Onions <i>Tossed in a White Balsamic Vinaigrette</i>	
Soba Noodle Salad	\$100.00
Tropical Mixed Green Salad with Macadamia Nuts, Toasted Coconut, Pineapple <i>Tossed in a Pineapple Vinaigrette.</i>	\$100.00

### **PASTA - Serves 30 Guests**

Spinach and Zucchini Rigatoni with a Lemon Cream Sauce & Grated Parmesan	\$190.00
Mac & Cheese (V)	\$210.00
Penne Pasta with Wild Mushrooms, Fresh Spinach, Peas & Garlic (V) <i>In a light White Wine Cream Sauce</i>	\$200.00
Potato Gnocchi with Krispy Kale, Caramelized Onions, Manchego Cheese And diced Sweet Potatoes (V)	\$215.00
Potato Gnocchi with Spinach & Ricotta served with Vodka Sauce	\$215.00
Smoked Mozzarella Pasta Salad (V)	\$120.00
Pasta Primavera (V)	\$120.00
Penne Pasta with Basil Pesto Cream Sauce	\$175.00
Penne Pasta Marinara	\$155.00
Grilled Chicken & Lemon Bow Tie Pasta Salad with Cherry Tomato Halves, Parsley & Feta	\$175.00
Tuscan Pasta Salad	\$145.00

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