



Appetizers

Catering Menu

SMALL BITES

24 PIECE MINIMUM PER ITEM

Cucumber Cups (V or VG, GF) \$3.00

Choice of filling:

-Mediterranean tapenade (VG, GF)

-Pesto goat cheese (V, GF)

Stuffed Mushroom Caps (V, GF) \$3.25

Caramelized onion, parmesan,
GF panko breadcrumbs

Mini Hummus Cups (VG, GF) \$4.00

Bell pepper, carrot, celery

Brie, Fig, and Honey Crostini (V) \$3.25

Vegetable Samosas (V) \$4.25

Spiced potatoes, peas, carrots

Apricot, Goat Cheese, and Basil Crostini (V) \$3.25

Pear Gorgonzola Crostini (V) \$3.50

Toasted walnuts, balsamic glaze

Deviled Eggs (V, GF) \$3.25

Paprika and chives

Truffled Deviled Eggs (V, GF) \$3.50

Roasted Grape, Feta, and Oregano Crostini (V) \$3.25

Grilled Bruschetta on Crusty Bread (VG) \$3.00

Balsamic glaze



Appetizers

C a t e r i n g M e n u

SMALL BITES

24 PIECE MINIMUM PER ITEM

Spinach Artichoke Phyllo Cup (V, GF) \$3.50

Baked Falafel (VG) \$3.50

Choice of sauces:

-Tzatziki (V)

-Tahini (VG)

Black Bean Tostada (VG, GF) \$3.75

Pickled red onions, pico de gallo

Chickpea Blinis (VG, GF) \$3.75

Beets, walnuts, capers, vegan cream cheese

Minty Green Pea Canape (VG, GF) \$3.75

Radish, chili oil

French Onion Tartlet (V) \$3.50

Gruyere, rosemary

Bacon-wrapped Dates (GF) \$4.25

Goat cheese, smoked bacon

Curried Chicken Salad in Puff Pastry \$4.00

Red grapes, pecans

Greek Chicken Meatballs (GF) \$4.00

Tzatziki

Steak Crostini \$4.25

Sun-dried tomato, mascarpone, dark chocolate, nutmeg

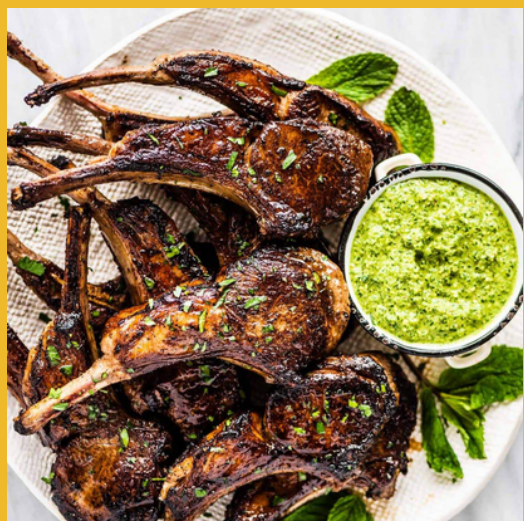


Appetizers

Catering Menu

SMALL BITES

24 PIECE MINIMUM PER ITEM



Steak Bite (GF)

\$4.50

Choice of sauce:

- Chimichurri
- Blue cheese mousse

Meatballs

\$3.50

Choice of sauce:

- Pineapple teriyaki
- Spicy BBQ
- Marinara
- Honey garlic

Pickled Shrimp (GF)

\$4.00

Cocktail sauce, dill

Bacon-wrapped Scallops (GF)

\$5.00

Soy-maple glaze

Mini Crab Cakes

\$3.75

Citrus aioli

Roasted Lamb Lollipops (GF)

\$5.50

Parsley-mint sauce



Appetizers

Catering Menu

SKEWERS

24 PIECE MINIMUM PER ITEM



Caprese Skewers (V, GF) \$3.00

Mozzarella, basil, cherry tomato, balsamic glaze

Fresh Melon Skewers (V, GF) \$3.00

Honeydew, mint, lime, honey

Watermelon and Feta Skewers (V, GF) \$4.00

Chili oil, black sea salt

Melon and Prosciutto Skewers (GF) \$4.00

Antipasto Skewers** \$3.50

Mozzarella, cherry tomato, salami, cheese tortellini, green olive

**Vegetarian option available

Teriyaki Chicken Skewers (GF) \$4.00

Grilled Balsamic Chicken and Fig Skewers (GF) \$4.25

Lemon Rosemary Chicken Skewers (GF) \$4.25

Grape tomato, red onion, basil

Pineapple and Red Pepper Chicken Skewers (GF) \$4.50

Honey-soy glaze

Cajun Shrimp and Andouille Skewers (GF) \$4.25

Pork Belly Skewers (GF) \$4.75

Maple-bourbon glaze



Appetizers

Catering Menu

SKEWERS

24 PIECE MINIMUM PER ITEM



- | | |
|---|--------|
| Grilled Pork Tenderloin Skewers (GF) | \$4.50 |
| Cardamom peach glaze | |
| Sweet and Spicy Pork Tenderloin Skewers (GF) | \$4.50 |
| Brown sugar - sriracha glaze | |
| Steak and Mushroom Skewers (GF) | \$4.50 |
| Red wine, garlic, rosemary | |





Appetizers

Catering Menu

SLIDERS

24 PIECE MINIMUM PER ITEM



Caramelized Onion Beef Sliders

\$5.50

Cheddar cheese, brioche bun

French Dip Sliders

\$5.50

Provolone, caramelized onions, jus, brioche bun

Philly Cheesesteak Sliders

\$5.50

American cheese, grilled onions and peppers, pretzel bun

BBQ Chicken Sliders

\$5.50

Caramelized onion jam, brioche bun

Garlic Chicken Bacon Sliders

\$5.50

Cabbage slaw, tomato, brioche bun

Bang Bang Chicken Sliders

\$5.50

Mozzarella cheese, pretzel bun

Turkey and Cranberry Sliders

\$5.00

Cream cheese, Dijon mustard, pretzel bun

Pesto Turkey Sliders

\$5.00

Mozzarella cheese, tomato, pretzel bun

Mortadella Sliders

\$5.00

Green olive tapenade, lemon aioli, brioche bun

Mini Hot Dogs

\$4.75

Ketchup, mustard, mayo

Mini Seattle Dogs

\$5.50

Cream cheese, caramelized onions, jalapeno

Hawaiian Pulled Pork Sliders

\$5.50

Pineapple-ginger glaze, cabbage slaw, Hawaiian roll

Kalua Pork Bao Bun

\$5.50

Pickled red onion, pineapple hoisin sauce



Appetizers

Catering Menu

PLATTERS

Hummus Trio with Grilled Pita Points (VG) \$112

32ct

Traditional, beet, chef's seasonal

Bruschetta Platter with Garlic Crostini (VG) \$104

32ct

Grilled Vegetable Platter (VG, GF) \$108

36ct

Spinach Artichoke Dip with Garlic Crostini (V) \$112

32ct

Smoked Salmon Dip Platter with Garlic Crostini \$120

32ct

Italian Pinwheel Platter \$120

Salami, capicola, pepperoni, prosciutto, provolone, herbed cheese spread, flour tortilla

24ct

Cucumber and Herbed Cream Cheese

Tea Sandwich Platter (V) \$108

24ct

Tomato, Pesto, and Mozzarella

Tea Sandwich Platter (V) \$108

24ct



Appetizers

Catering Menu

PLATTERS

International Cheese Platter (V)

Domestic and international cheese, fresh and dried fruit, Dijon mustard, fruit compote, crackers

Medium 12" Serves 10-12 guests \$120

Large 16" Serves 12-16 guests \$180

X-Large 18" Serves 16-20 guests \$225

International Meat and Cheese Platter

Domestic and international cheese, cured meats, fresh and dried fruit, Dijon mustard, fruit compote, crackers

Medium 12" Serves 10-12 guests \$120

Large 16" Serves 12-16 guests \$180

X-Large 18" Serves 16-20 guests \$225

Fresh Fruit Platter (VG)

\$160

Serves 12 guests

Veggie Platter (V or VG)

\$150

Serves 12 guests

Choice of dip:

-Hummus (VG)

-Ranch (V)