



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

Blackberry, Mint, Brie Tartlets (V) \$3.25



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

Bruschetta on Grilled Crusty Bread (VG) \$3.00

Balsamic glaze

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, avocado

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

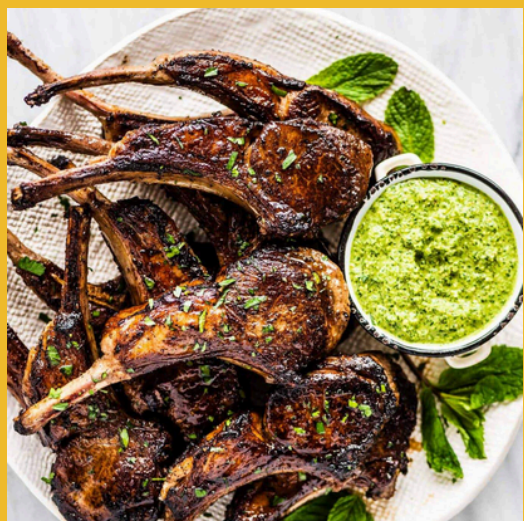


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Greek Chicken Meatballs (GF) \$4.00
Tzatziki

Steak Crostini \$4.25
Sun-dried tomato, mascarpone, dark chocolate, nutmeg

Steak Bite (GF) \$4.50
Choice of sauce:
-Chimichurri
-Blue cheese mousse

Meatballs (DF) \$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



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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 & Fig Skewers (GF) \$4.25

Lemon Rosemary Chicken Skewers (GF) \$4.25

Grape tomato, red onion, basil

Pineapple & Red Pepper Chicken Skewers (GF)

Honey-soy glaze \$4.50



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SKEWERS

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Cajun Shrimp and Andouille Skewers (GF) \$4.25

Pork Belly Skewers (GF) \$4.75
Maple-bourbon glaze

Grilled Pork Tenderloin Skewers (GF) \$4.50
Cardamom peach glaze

Sweet & 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, brioche bun



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Mortadella Sliders

\$5.00

Green olive tapenade, lemon aioli, brioche bun

Hawaiian Pulled Pork Sliders

\$5.50

Pineapple-ginger glaze, cabbage slaw, Hawaiian roll

Mini Hot Dogs

\$4.75

Ketchup, mustard, mayo

Mini Seattle Dogs

\$5.50

Cream cheese, caramelized onions, jalapeno



Pork Bao Bun

\$5.50

Pickled red onion, cucumber, pineapple hoisin sauce, carrot, sesame seeds





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PLATTERS

Trio of Dips with Grilled Pita Points (VG)	\$112
32ct Minty pea dip, cannellini bean dip, traditional hummus	
Bruschetta with Garlic Crostini (VG)	\$104
32ct	
Bruschetta, Honeyed Whipped Ricotta, and Garlic Crostini (V)	\$115
32ct	
Grilled Vegetables (VG, GF)	\$108
36ct	
Spinach Artichoke Dip with Garlic Crostini (V)	\$112
32ct	
Smoked Salmon Dip with Garlic Crostini	\$120
32ct	
Italian Pinwheels	\$120
Salami, capicola, pepperoni, prosciutto, provolone, herbed cheese spread, flour tortilla	
24ct	
Cucumber and Herbed Cream Cheese Tea Sandwiches (V)	\$108
24ct	
Tomato, Pesto, and Mozzarella Tea Sandwiches (V)	\$108
24ct	



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PLATTERS

International Cheese Platter (V)

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

Medium 12"	Serves 10-12 guests	\$155
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	\$155
Large 16"	Serves 12-16 guests	\$180
X-Large 18"	Serves 16-20 guests	\$225

Garden Veggie Board

Seasonal vegetables, choice of ranch or hummus

Medium 12"	Serves 10-12 guests	\$135
Large 16"	Serves 12-16 guests	\$156
X-Large 18"	Serves 16-20 guests	\$187

Seasonal Fruit Board

House-made yogurt dip

Medium 12"	Serves 10-12 guests	\$145
Large 16"	Serves 12-16 guests	\$166
X-Large 18"	Serves 16-20 guests	\$197

