

Finger Foods and Appetizers

Price is based on 2 each per person unless noted.

Seafood

bacon wrapped caribbean
shrimp skewers \$2.99

coconut crusted shrimp skewers \$2.99

seafood quesadillas \$2.29

blackened fish mini burritos \$1.99

shrimp caprese skewers \$2.59

crab stuffed jumbo mushrooms \$2.99

crab stuffed twice baked potatoes \$2.99

smoked salmon mousse in cucumber
cups w/fresh dill \$2.99

surf & turf – seared tenderloin w/chipotle
cream & tequila shrimp w/cilantro cream \$2.99

tuna tartare w/wasabi crème fraiche &
plum sesame seeds in savory cones

black sesame seed crusted, seared
tuna w/sweet papaya soy sauce

*chilled gazpacho w/tequila
marinated prawn \$2.59

*fresh seafood ceviche \$2.99

*1 Per Person

Poultry

*prosciutto wrapped duck medallions stuffed
with apricots, figs & red onions \$2.29

whiskey-molasses smoked duck w/garlic
mascarpone cheese & figs \$1.99

wasabi potato chip crusted
chicken skewers \$2.99

cilantro, lime & mango chicken in corn
& black bean phyllo shells \$2.29

*german sausage stuffed chicken breast w/
crumbled bleu cheese on pumpernickel crostini
w/apple cardamom mustard sauce \$1.79

*foie gras parfait \$5.99

Meat

moroccan style beef, apricots and almond
tartlets with turmeric yogurt sauce \$2.29

orange and ginger braised pork
belly lollipops \$1.99

greek marinated lamb en croute \$2.29

bite sized leek and andouille sausage pie \$2.29

curried beef skewers \$1.99

roasted jalapeño "boats" with seasoned
beef and tropical fruit salsa \$2.29

coconut curried pork in edible spoons \$2.59

beef negimaki skewers \$2.59

antipasto skewers \$2.59

Bruschetta Trio

Choose 3 \$3.99

Walnut, Gorgonzola & Red Grape

Teriyaki Chicken

Smoked Pork Shoulder & Cilantro Cream

Pear, Brie & Candied Pecan

Olive Tapenade w/Apricots & Almonds

Tomato, Basil, Mozzarella & Herbed Olive Oil

Smoked Duck w/Apple Cardamom
Mustard & Red Onion

Smoked Salmon, Dill Cream
Cheese, Capers & Red Onion

Walnut Pesto Cream Cheese w/
Roasted Red Pepper

Caribbean Beef

Peanut Curried Chicken

Herbed Feta, Kalamata Olive & Cucumber

Chilled Roasted Vegetable w/
Roasted Garlic Cream Cheese

Bleu Cheese Mousse w/Bacon & Apples

Coconut Curried Beef

Pricing Is Per Person

minimum order : 25 guests

Serving staff and rental charges may apply.

Pricing subject to change without notice.

All Menus are Subject to Washington State

Tax and 18% Service Charge.

Please contact us for Staffing and Rental pricing.

Vegetarian

savory gorgonzola cheesecake tarts \$2.29

sun dried tomato & herbed feta tartlets
w/balsamic reduction \$1.99

roasted corn & chive flan in pastry shells \$2.29

pistachio coated, grape stuffed
goat cheese \$1.79

caprese skewers \$1.79

bleu cheese mousse canapés w/
lambrusco poached pear \$2.59

roasted asparagus, wild mushroom
& shaved parmesan tartlet \$2.99

truffled potato "lollipops" w/
parsley crème fraiche \$1.99



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