

HORS D'OEUVRES

Served by the dozen with a minimum of three dozen.

Pricing is per dozen

COLD

Caprese Skewers \$20

with Tomato, Mozzarella, and Fresh Basil

Assorted Bruschetta \$20

Crispy Crostini with a Variety of Toppings

Vegan Endive Boats \$23

Endive Leaves, Spinach, Cranberries and Pecans
with Rice Wine Vinaigrette

Stuffed Beets \$24

with Boursin Cheese and Pickled
Bunapi Mushroom

Chef's Deviled Eggs \$24

with Shaved Radish

Smoked Salmon Rosettes \$26

Served on a Cucumber Wheel with Bell Pepper and a
Chipotle Crème Fraîche

Chilled Prawns \$30

with Cocktail Sauce

Egg Salad Sliders \$30

with Shaved Radish and Green Onion

Bistro BLT Sliders \$30

Crispy Pancetta, Roma Tomato,
Romaine, and Garlic Aioli

HOT

Crispy Vegan Spring Rolls \$18

with Sweet Chili Sauce

Mongolian Meatballs \$18

with Hoisin Barbecue Glaze

Baked Brie Stuffed Red Jacket Potato \$23

with Crème Fraîche, and Chive Baton

Vegetarian Spanakopita \$23

with Goat Cheese and Spinach

Fried Mac and Cheese \$23

with Tomato Basil Dipping Sauce

Vegetarian or Pork Pot Stickers \$23

with Orange Soy Glaze

Marinated Chicken Satay \$29

with a Sweet Chili Coconut Cream

Chicken and Waffle Pops \$29

with Chili Maple Sauce

Classic Sliders \$30

with American Cheese and Special Sauce

Bacon Bleu Cheese Beef Sliders \$30

with Horseradish Aioli

Pulled Pork Sliders \$30

with Bourbon BBQ Sauce and Creamy Slaw

Vegan Black Bean Sliders \$30

with Red Garnet Yams and Mango Coconut Cream

Northwest Fish Cakes \$34

with Tartar Sauce

Menus and prices are subject to change. All food and beverage is subject to applicable local sales tax and a 20% taxable service charge. Of that amount, half will be paid directly to your service personnel



RECEPTION DISPLAYS

*Displays serve 50 guests.
Pricing is per display.*

Sliced Seasonal Fresh Fruit \$225

Assorted Seasonal Fruits and Berries

Market Fresh Vegetables \$225

with Ranch Dipping Sauce

Imported and Domestic Cheese \$250

with Sliced French Bread and Crackers

Antipasto Platter \$250

Grilled Vegetables, Cured Olives, Fresh Mozzarella,
Cured Meats, Hummus, Olive Tapenade,
Sliced French Bread and Crackers

Salish Sea Smoked Salmon Platter \$235

Herbed Cream Cheese, Sweet Onions,
Capers, Lemon, and Mini Bagels

Baked Brie en Croûte \$175

with Caramelized Onions,
Spiced Fig Puree and Hazelnuts

Elliott Bay Seafood Display \$375

Smoked Salmon, Steamed Manila Clams,
Jumbo Prawns, Steamed Mussels and Cracked Crab Legs

Vegan Nosh Display \$225

Grilled Vegetables, Assorted Tapenades,
Cured Aromatics, Crackers and Flatbread

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