



Finger Foods

- Filo Tartlets pesto, artichoke, roasted garlic, smoked salmon \$1.50 each
- Grilled Sliced Sausages w/ Mustard Bar \$3.25
- Pesto Cream Cheese Piped on Seasoned Roasted Red Potatoes w/ Caper Garnish \$1.25 each
- Stuffed Potato Skins \$1.50 each
- Cold Canapes \$2.50 each
- Spanikopita \$1.50 each
- Dolmas \$1.25 each
- Citrus Mousse Crustini w/ Bay Shrimp \$1.50 each
- Jumbo Cocktail Shrimp \$1.75 each
- Crab Stuffed Endive \$2.25 each
- Mini Croissant Sandwiches Stuffed with Tuna, Chicken or Ham Salad \$2.75 each
- Teriyaki Steak Skewers 2oz \$2.25 each
- Thai Peanut Chicken Skewers 2oz \$2.00 each
- Mini Meatballs swedish, BBQ, teriyaki \$1.75
- Coconut Shrimp \$1.75 each
- Garlic Wonton Wrapped Shrimp \$1.75 each
- Scallops Wrapped in Bacon \$1.75 each
- Asparagus, Cream Cheese & Prosciutto \$1.75 each
- Chicken Wings Teriyaki, Buffalo & BBQ \$3.75
- Spring Rolls \$2.00 each Chicken, Pork or Veggie w/ Plum Sauce
- Crustinis w/ Blue Cheese Crumbles, Poached Pears, Pecans and Honey \$1.50
- Stuffed Mushrooms Price will vary.
- Avocado, Lime and Bay Shrimp Stuffed Endive \$2.25 each

Appetizer Platters

- Fruit w/ Lime Yogurt Dipping Sauce
- April-October \$2.50 per guest November \$3.50
- Marinated Roasted Veggies w/ Chipolte Dip \$2.75 per guest
- Raw Veggies Bleu Cheese, Ranch, Chipolte or Cusabi \$2.75 per guest
- Salmon Mousse w/ Fresh Baguette \$2.75 per guest
- Smoked Salmon Fillet w/ Capers, Red Onion & Dill \$3.75 per guest
- Chunk Cheese Board Foi Epi, Chipolte Cheddar, 5 year Gouda, Cabot Sharp Cheddar, Crackers & Fruit Garnish \$2.75 per guest
- Three Tiered Seafood w/ Dungeness Crab & Jumbo Shrimp Cocktail \$10.95 per guest
- Hummus w/ Olive Oil & Basil w/ Pita Bread \$1.75 per guest
- Anti Pasta Misto: Fresh Mozzarella, Fresh Basil, Italian Meats, Olives, Artichokes, Veggies ala Greque served over a bed of Gourmet Salad Greens \$3.75 per guest
- Sliced Party Spiral Sandwiches \$3.25 per guest
- Deviled Eggs \$7.80 per dozen
- Bake Brie w/ Apples & Pears \$2.75 per guest
- Bourbon Pastry Baked Brie w/ Apples & Grapes \$3.00 per guest
- Caramelized Onion & Prosciutto Puffed Pastry Squares \$1.50 per guest
- Fruit Skewers w/Citrus Drizzle \$3.00 per guest

Kiddie Buffets

3-10 years old

- Chicken Fingers, Mini Burgers OR Hotdogs
- Macaroni & Cheese OR Buttered Noodles
- Baby Carrots & Ranch OR Celery & Peanut Butter
- Fruit Snacks OR Grapes
- Natural Juice Boxes

\$5.50 each



BEVERAGE OPTIONS

Prestige Labels Include: Smirnoff, Beefeater, Dewars, Jack Daniel's, Canadian Club, Bacardi & Cuervo Gold
Super Premiums Include: Absolut, Tanqueray, Chivas Regal, Maker's Mark, Crown Royal, Bacardi & 1800

Per Drink Pricing Host or Cash Bar

- Prestige Label \$5.00
- Super Premium \$6.00
- Red & White Wine \$4.00
- Northwest Wine \$6.00
- Premium Wine \$5.50
- Domestic Beer \$3.25
- Premium Beer \$4.00
- Sparkling & Still Water \$2.00
- Soft Drinks \$1.25

Soft Beverage

- Coffee & Tea \$1.50 per guest
- Punch \$1.75 per guest
- Punch per Gallon \$5.00
- Coffee & Tea Service Free w/ full service catering.

Wine Bar

Cooler White & Pantry Red
\$7.50 per guest

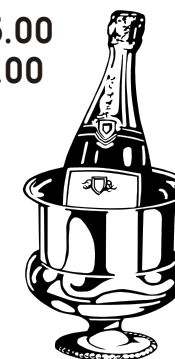
Mimosa/ Champagne Brunch
\$8.50 per guest

Premium Wine Bar by consumption using bottle Pricing. See current wine list.

Sparkling Apple Cider
\$6.00 per bottle

Beer

Domestic Keg \$225.00
Micro Brewed \$325.00



3 HOUR COCKTAIL PARTY

Pick 4 Hors d' oeuvres (*) and a Carving Station with Assorted Mini Rolls & Condiments
or
10 Hors d'oeuvres (*)

- Full Open Bar • Pastry Table • Coffee

\$39.95 per guest

Add a 2 Choice Pasta Station for \$5.95 per guest



One bartender for every 100 guests. Disposables and Plasticware provided.