

FINGER FOODS & CANAPES

Filo Tartlets \$1.75

- Smoked salmon cream cheese & fresh dill
- Pesto cream cheese w/ capers
- Brie, fig jam & roasted garlic cloves

Crostinis \$1.85

- Pear, blue cheese, toasted hazelnuts & honey
- Tomato, basil, mozzarella & spices
- Beef caviar, sour cream, chives on rye toast
- Fontina cheese & sauteed mushrooms

Seafood

- Cajun shrimp skewers \$2.25
- Jumbo prawn cocktail \$2.50
- Shrimp purses w/ lemon garlic drizzle \$2.25
- Coconut shrimp w/ raspberry reduction sauce \$2.25
- Roasted garlic wonton jumbo shrimp \$3.00
- Scallops wrapped in bacon \$2.50
- Crab stuffed endive \$2.50
- Crab cakes w/ chili lime aioli \$2.25

Chicken/ Steak/ Pork

•Chicken Wings-

- Teriyaki, buffalo, BBQ \$3.25
- Teriyaki steak skewers \$2.50
- Thai peanut chicken skewers \$2.25

•Croissant Sandwiches-

- Chicken salad, albacore tuna salad or ham/ pea salad \$3.00
- Grilled Gourmet Sausages w/ three mustards \$3.25
- Bite Size Meatballs-
teriyaki, sweet & sour or barbeque \$2.75

Favorites

- Asparagus, cream cheese & prosciutto \$2.00
- Pinot noir poached figs w/ Marscarpone, hazelnuts & shaved chocolate \$2.25
- Carmelized onion & prosciutto puffed pastry squares \$1.75
- Carmelized onion & roasted red pepper puffed pastry squares \$1.50
- Roasted figs wrapped w/ prosciutto \$2.00
- Herb roasted red potatoes w/ pesto cream cheese & capers \$1.75
- Spanikopita, feta cheese & spinach baked in filo dough \$1.75
- Dolmas, spiced rice wrapped in grape leaves \$1.50
- Stuffed mushrooms, organic herb stuffing topped w/ parmesan \$2.50
- Tabouli on bib lettuce \$1.50
- Deviled eggs-
traditional, spicy or bacon & thyme \$7.80 per dozen

APPETIZER PLATTERS

•Fruit Basket w/ Lime Yogurt Dipping Sauce

•April-October \$2.95 November \$3.50

•Fruit & Cheese Waterfall \$5.00

Domestic & imported cheeses w/ the freshest fruits of the season, crackers, seeded baguettes, garnished with edible flowers

•Marinated Roasted Veggies w/ Chipotle Dip \$3.00

•Raw Veggies Blue Cheese, Ranch, Chipotle or Cusabi \$2.75

•Salmon Mousse w/ fresh seeded Baguette \$3.00

•Smoked Salmon Fillet w/ fresh dill & capers \$4.00

•Chunk Cheese Board A variety of domestic & imported cheeses with crackers & fruit garnish \$2.75

•Bake Brie w/ apples & pears \$3.00

•Homemade Hummus w/ olive oil, paprika & pita bread \$2.50

•Anti Pasta Misto: Fresh mozzarella, fresh basil, prosciutto, dry salami, olives, artichokes, veggies ala greque

served over a bed of gourmet salad greens \$3.75

•Baba Ganoush & Tzatziki Sauce w pita bread \$3.25

“SMALL PLATE” OPEN HOUSE NOSHING

•Cheese and Crackers, Gigante Beans in Minted Olive Oil

•Roasted then grilled on site:

carrots, beets, green beans, squash and baby red potatoes all served with aioli dip

•Hummus and Roasted Eggplant Spreads with Pita

•Smoked Salmon Fillet Red Onion,

•Lettuce Sandwiches:

•Thai Sticky Rice, Shredded Chix or Tempeh, Teriyaki Sauce and Sesame Seeds

•Filo Tartlets • Crustinis • Potato Skins

•Fresh Strawberries or seasonal fruit with chocolate dipping sauce \$21.00 per guest

27.95 per guest w/ Red & White Wine Service

WINE & CHEESE RECEPTION

(4 hour party)

•Chunk Cheese Board & Crackers

•Smoked Salmon Fillet

•Baked Brie w/ Seasonal Local Apples & Pears

•Asparagus, Herb Cream Cheese & Prosciutto

•Marinated Seasonal Vegetables

•Sweet & Savory Filo Tartlets

Cooler White, Pantry Red & Domestic Beer
\$22.00 per guest

Include: Northwest Wine Bar
\$32.00 per guest