

# Salty's Catering Appetizer Menu



## Appetizers

ALL APPETIZERS ARE SERVED BY THE DOZEN  
2 dozen minimum for each selection.  
All appetizers below are tray passed.

### LAND OPTIONS

**THAI CHICKEN SKEWERS, SPICY PEANUT SAUCE • 28**  
*marinated chicken breast, thai peanut sauce*

**GROUND CHICKEN AND PRAWN MEATBALLS • 32**  
*asian bbq sauce*

**PEPPERED BEEF AND WHITE TRUFFLE PEA CANAPE • 40**  
*locally raised beef, black pepper, english peas, parsley,  
white truffle, crostini*

**SALTY'S BEEF SLIDERS • 36**  
*house ground beef, salty's seasoning salt, brioche bun,  
gruyere cheese, garlic herb aioli*

**LAMB SLIDERS • 32**  
*ground lamb, feta, tzatziki, mint*

### SEA APPETIZERS

**MINI CRAB CAKES, TARRAGON AIOLI • 46**  
*dungeness and deep-sea red crab, onions, peppers*

**COCONUT PRAWNS • 40**  
*pineapple relish, toasted sesame seeds, sweet thai chili sauce*

**SHRIMP MOUSSE PROFITEROLES • 32**  
*prawns, cream cheese, heavy cream, herbs, shallots, lemon, garlic*

**GRAVLAX CANAPE • 32**  
*salmon gravlax, crostini, herbs, goat cheese, shallots, capers*

**SCALLOP CEVICHE • 40**  
*scallops, citrus, green onion, cilantro, chili*

**OYSTERS ON THE HALF SHELL • 36**  
*treasure cove oysters, raspberry pink peppercorn mignonette*

### VEGETARIAN/VEGAN

**FRUIT SKEWER • 26**  
*watermelon, pineapple, apples, mint, lime zest*

**BRUSCHETTA CLASSICA • 28**  
*marinated tomato, fresh mozzarella, basil, crostini*

**FOREST MUSHROOM ARANCINI • 32**  
*tarragon aioli*

**POTATO CROQUETTE • 26**  
*piquillo pepper romesco*

**HAZELNUT CRUSTED CHEVRE BROCHETTE • 30**  
*roasted grapes, granny smith apple, honey drizzle*

## Stationed Appetizers

EACH TRAY SERVES 25 GUESTS

### SEASONAL FRUIT DISPLAY

*honeydew, watermelon, pineapple, cantaloupe, grapes,  
strawberry, and blueberries • 110*

### CHARBROILED VEGETABLE DISPLAY

*zucchini, yellow squash, red onions, cauliflower, broccoli,  
asparagus (seasonal), rainbow carrots, roasted garlic oil,  
balsamic reduction • 95*

### HUMMUS DISPLAY

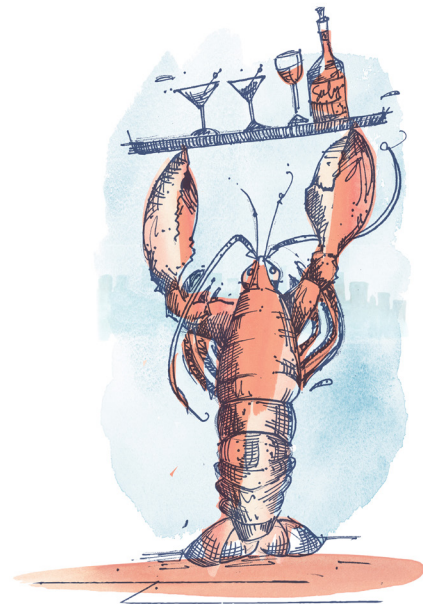
*grilled pita bread, rainbow carrots, celery, bell peppers,  
house made hummus • 65*

### MEDITERRANEAN DISPLAY

*hot copa, genoa salami, Italian dry salami, prosciutto,  
greek and spanish olives, marinated tomato,  
roasted red peppers, grissini • 190*

### POACHED SEAFOOD DISPLAY

*white wine and citrus poached prawns, scallops,  
steelhead, garlic and herb marinated whole clams,  
served with cocktail and lemons • 190*



Prices subject to change without notice

Presented by Executive Chef Paolo DiGregorio and His Talented Crew  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases  
your risk of foodborne illness, especially if you have certain medical conditions.

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