

# Salty's Catering Appetizer Menu

## Appetizers

ALL APPETIZERS ARE PRICED BY THE DOZEN  
2 dozen minimum for each selection.  
All appetizers below are tray passed by the server.

### LAND OPTIONS

**THAI CHICKEN SKEWERS, SPICY PEANUT SAUCE • 65**  
*marinated chicken breast, thai peanut sauce*

**TERIYAKI BEEF SKEWERS • 65**  
*marinated top sirloin, pineapple citrus gastrique*

**GROUND CHICKEN AND PRAWN MEATBALLS • 65**  
*asian bbq sauce*

**SALTY'S BEEF SLIDERS • 60**  
*house ground beef, salty's seasoning salt, brioche bun,  
gruyere cheese, garlic herb aioli*

**PEPPERED BEEF CARPACCIO CANAPE • 60**  
*peppered beef, blue cheese schmear*

**LAMB KOFFTA • 48**  
*spiced ground lamb, tazaki*

### SEA APPETIZERS

**MINI CRAB CAKES, TARRAGON AIOLI • 90**  
*dungeness and deep-sea red crab, onions, peppers*

**COCONUT PRAWNS • 60**  
*pineapple relish, toasted sesame seeds, sweet thai chili sauce*

**GRAVLAX CANAPE • 50**  
*salmon gravlax, crostini, herbs, goat cheese, shallots, capers*

**PAN-SEARED SCALLOP SKEWERS • 90**  
*lemon garlic butter, crispy prociutto crumbles*

**OYSTERS ON THE HALF SHELL • 48**  
*treasure cove oysters, raspberry pink peppercorn mignonette*

### VEGETARIAN/VEGAN

**BRUSCHETTA CLASSICA • 36**  
*marinated tomato, fresh mozzarella, basil, crostini*

**BEE T ROOT HUMMUS • 36**  
*beet root hummus, pita chip or cucumber (gf)*

**VEGETABLE PAKORA • 36**  
*mixed vegetable fritter, cilantro and mint chutney*

**STRAWBERRY AND RICOTTA CANAPE • 36**  
*house made ricotta, marinated strawberries*

## Stationed Appetizers

PLACED ON THE BUFFET TABLE  
EACH TRAY SERVES 25 GUESTS

**SEASONAL FRUIT DISPLAY**  
*honeydew, watermelon, pineapple, cantaloupe, grapes,  
strawberry, and blueberries • 150*

**HUMMUS DISPLAY**  
*grilled pita bread, carrots, celery, bell peppers,  
house made hummus • 110*

**VEGETABLE CRUDITE**  
*assortment of fresh vegetables, creamy garden herb dip • 150*

**DOMESTIC AND IMPORTED CHEESE DISPLAY • 325**  
*chef selection cheeses, dried fruit, marcona almonds, artisan crackers*

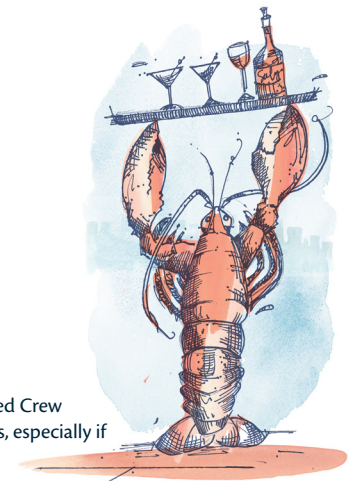
**MEDITERRANEAN DISPLAY**  
*hot copa, genoa salami, Italian dry salami, speck,  
greek and spanish olives, marinated tomato,  
roasted red peppers, grissini • 225*

**POACHED SEAFOOD DISPLAY**  
*white wine and citrus poached prawns,  
steelhead, garlic and herb marinated whole clams,  
served with cocktail and lemons • 600*

**SMOKED SEAFOOD DISPLAY**  
*applewood house smoked steelhead, prawns, shellfish,  
cocktail and lemons • 600*

**SMOKED SALMON LOX**  
*smoked salmon, shallots, capers, herbed cream cheese  
and bagels • 250*

**POACHED PRAWNS**  
*poached prawns served alongside house made cocktail  
and lemons • 250*



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. | Published February 16th, 2024