

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 • 65
marinated chicken thighs, red curry peanut sauce

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

SALTY'S BEEF SLIDERS • 72
brioche, tillamook swiss, garlic herb aioli

PEPPERED BEEF CARPACCIO CANAPE • 60
sourdough crostini, danish blue, raspberry

LAMB KOFTA • 48
spiced ground lamb, tazaki

SEA APPETIZERS

MINI CRAB CAKES, LEMON CAPER DILL • 100
dungeness crab, lemon caper aioli

COCONUT PRAWNS • 65
pineapple relish, sweet thai chili sauce

GRAVLAX CANAPE • 50
crostini, herbed goat cheese, shallots, capers

PAN-SEARED SCALLOP SKEWERS • 100
lemon garlic butter, crispy prociutto

OYSTERS ON THE HALF SHELL • 48
raspberry pink peppercorn mignonette

VEGETARIAN/VEGAN

BRUSCHETTA CLASSICA • 36
marinated tomatoes, fresh mozzarella, basil

BEET ROOT HUMMUS • 36
marcona almonds, cucumber (gf)

STRAWBERRY AND RICOTTA CANAPE • 36
marinated strawberries, marcona almond crumble

Stationed Appetizers

PLACED ON THE BUFFET TABLE
EACH TRAY SERVES 25 GUESTS

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

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

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

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

MEDITERRANEAN DISPLAY • 325
chefs' selection charcuterie, imported olives, oil-cured tomato, marinated peppers, grissini

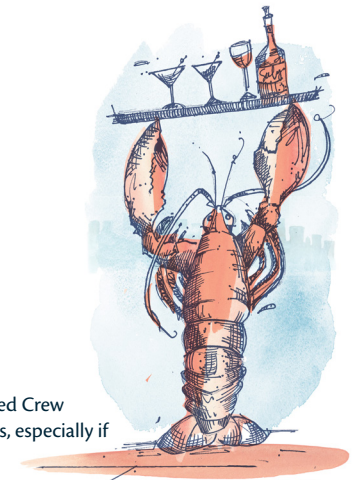
POACHED SEAFOOD DISPLAY • 600
white wine citrus poached prawns, steelhead, garlic herb marinated whole clams, house-made cocktail, lemon

SMOKED SEAFOOD DISPLAY • 600
apple-wood smoked steelhead, prawns, shellfish, cocktail and lemons

SMOKED SALMON LOX • 250
shallots, capers, herbed cream cheese, bagels

POACHED PRAWNS • 250
house made cocktail, lemons

SEARED TUNA DISPLAY • 800
sesame crusted, togarashi crusted, hawaiian poke, wasabi, picked ginger



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 12th, 2025