



## **PASSED APPETIZER MENU**

*Appetizers are priced by the dozen/ 2 dozen minimum unless otherwise noted*

*\*gluten free (gf), vegetarian (vg), vegan (vgn)*

### SEA

Dungeness Crab Cakes - Green Goddess Aioli, Tobiko \$50

Coconut Prawns - House Thai Chili, Pineapple Relish Toasted Sesame Seeds \$42

Chilled Poached Prawns - Cocktail Sauce \$39 gf

Bacon Wrapped Scallops - Chipotle Aioli, Basil Pesto \$65 gf

Grilled Saffron Prawns - Avocado Chimichurri and Tropical Salsa \$50 gf

Ahi Tuna Poke - Sweet Vinegar Rice, Wakame, Togarashi, Edamame, Ponzu Dressing, Wonton Chips \$43

Taylor Shellfish Oyster on the ½ Shell - Raspberry Pink Peppercorn Mignonette \$42 gf

### LAND

Thai Chicken Skewers - Peanut Sauce \$35

Pork and Veal Meatball Bites - House Red Sauce, Micro Basil Ground Parmesan & Pecorino \$36

Wagu Beef Sliders - Applewood Smoked Cheddar, Sweet Onion Mayo, House Brioche \$32

Grilled Lamb Skewers - Lemon, Cumin, and Tzatziki Sauce \$42

Grilled Steak Skewers – Blue Cheese Fondue \$45

### GARDEN/VEGETARIAN

Bruschetta Classica - Tomato Basil Chutney, Fresh Mozzarella Garlic Rubbed Crostini \$24 vg

Cucumber Wheel - Garbanzo Beans, Almonds, Dried Cherry Salad \$24 vg,vgn,gf

## **BUFFET APPETIZER DISPLAYS**

*Serves 25 guests/ 50 guests gluten free (gf), vegetarian (vg), vegan (vgn)*

Domestic & Imported Cheese Display - Fig Jam, Essential Bakery Artisan Crackers, Dried Fruit & Marcona Almonds \$120 / \$225 vg

Seasonal Fruit Display - Melons, Grapes, Berries & Pineapple \$95 / \$175 gf & vgn

Raw and Marinated Vegetable Crudit  Display - Celery, Cucumber, Mini Zucchini, Baby Patty Pans Purple Cauliflower, Sweet Peppers, Rainbow Carrots & Grape Tomatoes

Served with Ranch, White Bean Hummus \$100 / \$190 gf, vg

Baked Brie - Fig Jam, Essential Bakery Artisan Crackers, Dried Fruit \$100 / \$175 (*seasonal*)

Antipasti Display – Grissini, Artisan Crackers, Genoa & Wine Salami, Sopressata, Finocchiona, Prosciutto, Marinated White Beans, Olives, Roasted Red Peppers, Charred Broccolini, Marinated Tomatoes \$120 / \$200

Mediterranean Display -White Bean Hummus, Baba Ghanoush, Tabbouleh, Marinated Artichokes, Olives, Cucumber Salad, Crostini, Crumbled Sheep’s Milk Feta, Pickled Peppers & Grilled Pita Bread \$110 / \$200 vg

House Smoked Seafood Display - Applewood Smoked Salmon, Prawns, Scallops, and Mussels. Served with Picked Red Onion, Whipped Cream Cheese, Cornichons, Lemon & Tartar Sauce, Crostini \$375 / \$700

Seafood Display - Poached Scallops, Shrimp, Salmon, Charred Spanish Octopus, Clams, Mussels, Spiced Crayfish \$400 / \$750 gf

The Crabtastic Display - Dungeness Crab, Snow Crab & Claws, and King Crab Served with Cocktail Sauce, Lemons, Pickled Red Onion, Green Goddess Aioli, Drawn Butter \$575 / \$999 gf

Crab & Artichoke Dip – Dungeness & Snow Crab, 3 Cheeses, Herbed Artichokes, Spinach, Crostini \$170 / \$290

Northwest Sushi Platter – Chef's Selection of Market Fresh Sashimi and Nigiri \$MP

### **Carving Stations**

*Serves 50 Guests, Includes Chef attendant*

Stuffed Pork Loin - Washington Apple, Celery, Sweet Onion, Garlic, Served with House Brioche Stuffing, Grain Mustard \$380

Roasted Prime Rib -Rosemary Au Jus, Served with Creamy Horseradish Sauce, Grain Mustard, House Brioche \$700

Herbed Leg of Lamb - Mint Apple Jelly, Tzatziki \$390 gf

Herb & Garlic Rubbed New York Strip Loin - Point Reyes Blue Cheese Fondue, Rosemary Au Jus, House Brioche \$650