

## HORS D'OEUVRES

(Minimum Order of 25 pieces per item)

Chilled Wild Prawns with House-Made Cocktail Sauce(GF)	\$5.00
Pancetta Wrapped Prawns with Orange Butter Sauce	\$5.25
Clams on the Half Shell with Panzanella	\$3.00
Grilled Chicken Skewers with Sesame-Peanut Dipping Sauce(GF*)	\$4.25
Rosemary-Orange Glazed Lamb Lollipops(GF)	\$7.00
Crispy Fried Prawns with Togarashi BBQ Sauce	\$5.00
Grilled Marinated Beef Skewers with Chimichurri Sauce(GF*)	\$4.00
Salmon Slider, Mini Brioche Bun, Vine Ripened Tomato, Sriracha Aioli	\$7.00
Caprese Skewers with Fresh Mozzarella, Tomato, and Basil	\$4.00

Items that may be passed or displayed  
(additional labor fee for butler passed:)

Ahi Tuna Tartare, Crostini, Sriracha Aioli, Red Onion, Micro Greens	\$5.00
Smoked Salmon Toast Point with Chive Mascarpone	\$4.25
Two Bite Dungeness Crab Cake with Miso-Ginger Aioli	\$5.50
Dungeness Crab Stuffed Jumbo Mushrooms	\$5.50
Spinach and Feta filled Puff Pastry	\$4.00
Basil Pesto Focaccia with Smoked Bacon and Asiago Cheese	\$4.00

These prices do not include service charge and current state sales tax  
(GF\*) Can be made with Gluten Free soy sauce

## **SPECIALTY DISPLAYS**

(Minimum of 25 guests)

Vegetable Crudité (VGT/GF)  
Seasonal Chilled Garden Vegetables  
Jalapeno Ranch Dip, Blue Cheese Dip  
\$7.00 per person

Grilled Vegetable Display(VGT/VEG/GF)  
Grilled and Chilled Seasonal Vegetables Dressed with Basil-Balsamic Marinade  
\$8.00 per person

Antipasto Display  
(GF no crackers)  
Assorted Italian Cured Meats, Cheeses, and Marinated Olives & Crackers  
\$12.00 per person

Specialty Fruit Display(VGT/VEG/GF)  
Sliced Seasonal Melons, Pineapple, Grapes and Berries  
\$12.00 per person

Artisan Cheese Display  
Chef's Selection of Imported and Artisan Cheeses  
Garnished with Fruit, Assorted Breads and Crackers  
\$13.00 per person

Baked Brie en Croute (VGT)  
Filled with Sun-Dried Fruit and Nuts  
Served with Crostini & Artisanal Crackers  
\$8.00 per person

Assorted Miniature Dessert Display  
Chef's Selection of Assorted Miniature Desserts  
\$10.00 per person

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## **SEAFOOD DISPLAYS**

(Minimum Order of 25 pieces per item)

Split Alaskan Snow Crab Legs  
Miso-Ginger Aioli, Lemon Wedges, Cocktail Sauce  
Market Price

Oysters on The Half Shell(GF)  
Ginger-Cilantro Mignonette (not GF), Cocktail Sauce and Fresh Horseradish  
\$5.00 per piece

Traditional Smoked Salmon(GF)  
Capers, Red Onion, Lemon, Bagels(not GF), Whipped Cream Cheese,  
\$225.00 per display (30 servings)

Seafood Tower  
Hot & Cold Seafood Extravaganza!  
Freshly Shucked(GF), Smoked(GF) & BBQ Oysters, Gulf Prawns(GF),  
Crab Legs, Mussels, Fried Calamari,  
Togarashi Prawns  
\$25.00 per person

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