



# A La Carte Appetizers

*We do ask for a 5 Person Minimum Order Per Menu Item*

## **Skewers**

**\$4.00 / Person – 2 Portions Each**

- 5 Spice Sesame Fried Chicken with Chutney
- Shanghai Chicken Skewers *(DF)*
- Moroccan Chicken Skewers with Yogurt Dipping Sauce
- Yellow Curry Chicken Sate with Peanut Dipping Sauce *(DF, GF)*
- Caribbean Jerk Chicken Skewers *(DF, GF)*
- Tandoori Chicken Skewers *(GF)*
- Grilled Beef Steak with Port Dipping Sauce - **\$4.50 / Person – 2 Portions Each** *(GF)*

## **Buttercrust Tartlets, Polenta Cups, & Flatbreads**

**\$10.50 / Dozen**

- Roasted Vegetable Buttercrust Tartlet
- Bacon, Potato & Swiss Cheese Buttercrust Tartlet
- Custard, Bleu Cheese & Pear Buttercrust Tartlet
- Caramelized Onion Buttercrust Tartlet
- SW Grilled Chicken, Sweet Peppers & Jack Cheese Buttercrust Tartlet
- Italian Crustards with Sundried Tomato Tapenade & Basil Pesto
- BBQ Chicken **OR** BBQ Pork & Red Onion Flatbread
- Flatbread Pizzas with Roasted Garlic, Sundried Tomatoes & Feta
- Pesto Polenta Cups with Grilled Chicken (Available as Vegetarian) *(GF)*
- Dilled Pate A Choux with Smoked Salmon Mousse

## **Mini Sandwiches & Sliders**

**\$3.00 / Person – 2 Portions Each**

- Pulled Pork Chilled Mini Sandwich **OR** Hot Slider **OR** Bulk Pulled Pork With Rolls
- Smoke Roasted Pork Mini Sandwich with Chipotle Mayo
- Smoke Roasted Tri Tip Mini Sandwich
- Rosemary Chicken Salad Mini Sandwich
- SW Grilled Chicken Mini Sandwich
- Turkey Mini Sandwich with Cranberry Cream Cheese Relish
- Roast Beef **OR** Chicken Grilled Mini Panini
- Ground Beef Mini Slider
- Grilled Chicken Mini Slider



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## **Ribs, Meat Trays, Mushrooms, & Egg Rolls**

**\$4.00 / Person – 2 Portions Each**

- Korean Style BBQ Pork Ribs *(DF, GF)*
- American BBQ Baby Back Pork Ribs *(DF, GF)*
- New Zealand Lamb Chops *(On-Site Staff Suggested) (DF, GF)*
- Sliced Sesame Roasted Pork, with 3 Dipping Sauces *(DF)*
- Traditional Sliced Meat Platter *(GF)*
- Antipasti Platter with Roasted Vegetables, Sliced Meats, Olives, & Cheese *(GF)*
- Chicken **OR** Pork Egg Rolls *(On-Site Staff Suggested) (DF)*
- Mini Reuben Egg Rolls *(On-Site Staff Suggested)*
- Shanghai Chicken & Curry Noodle Spring Rolls *(DF)*
- Baked Mini Cocktail Frank Roll Ups with Dijon (4 Portions Each)
- Sausage Stuffed Mushrooms
- Antipasti Skewers – Salami, Roasted Vegetables, & Fresh Mozzarella *(GF)*

## **Seafood**

**\$4.00 / Person – 2 Portions Each**

- Locally Sourced White Fish Ceviche *(DF, GF)*
- Pacific NW Crab Cakes
- Madras Curry Poached Shrimp with Cocktail Sauce (3 Portions Each) *(DF, GF)*
- Chipotle Chili Poached Shrimp (3 Portions Each) *(DF, GF)*
- Lox Style Smoked Salmon Platter *(DF, GF)*
- Smoked Salmon Galantine Served on Grilled Crostini
- Bacon Wrapped Scallops with Fresh Basil & Lemon *(On-Site Staff Suggested) (DF, GF)*
- Crab Mousse Filled Pate A Choux – Crab Stuffed Pastry Puffs (2 Portions Each)
- Basil Fried Shrimp *(On-Site Staff Suggested) (DF, GF)*
- Chili Cornmeal Fried Shrimp *(On-Site Staff Suggested) (DF)*
- Maple Brined **OR** Smoked Salmon Wasabi Crisps *(On-Site Staff Suggested) (DF)*
- Coconut Fried Shrimp *(On-Site Staff Suggested) (DF)*

## **Fresh Vegetables, Dips, & Vegetarian Items**

**\$3.00 / Person – 2 Portions Each**

- Votive Crudités *(GF)*
- SW Roasted Corn Dip with Tortilla Chips *(GF)*
- Vegetarian Spring Rolls *(DF)*
- Fresh Vegetable Crudités with Roasted Red Pepper Dip *(GF)*
- Caprese Skewers - Olives, Fresh Mozzarella, Basil, & Tomato *(GF)*
- Roasted Vegetable Skewer *(DF, GF)*
- Vegetarian Stuffed Mushrooms
- Hummus *(DF)* with Fresh Pita Bread
- Roasted Vegetable & Ricotta Stuffed Mushrooms
- Savory Bread Pudding (3 Per Person)



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## **Cheese Platters, Cheese Cakes, and Fruit Displays**

**\$3.50 / Person**

- Smoked Salmon Savory Cheesecake with Handmade Flatbread Crackers - **\$40 Each**
- SW Pepper Savory Cheesecake with Handmade Flatbread Crackers - **\$40 Each**
- Traditional Cubed Cheese Platter (GF) with Handmade Flatbread Crackers
- Specialty Imported & Domestic Cheese Platter with Handmade Flatbread Crackers - **\$4.00 / Person**
- Baked Whole Brie with Handmade Flatbread Crackers - **\$30 Each**
- Fondue on a Stick (Fried Brie)
- Sliced Cheese Platter (GF)
- Seasonal Fresh Fruit (DF, GF)
- Mini Melon Skewers with Lime & Mint (DF, GF)
- Fruit Kabobs with Carved Melon Display (DF, GF)

## **Locally Sourced Ground Beef Meatballs & Lollipops**

**\$3.50 / Person – 3 Portions Each**

- Whiskey Cream Sauce
- American BBQ
- Sweet & Sour with Pineapple Glaze
- Basil Pesto & Asiago Cheese
- Ground Lamb with Lemongrass & Chutney
- Thai Style Ground Chicken with Basil

## **Finger Desserts**

**\$3.50 / Person – 4 Portions Each**

*Chef's Choice, or Please Choose 4 Items*

- Amaretto Brownie Bites
- Lemony Mini Cheesecakes
- Chocolate Ganache Sweet Tartlets
- Lemon Curd Sweet Tartlets
- Seasonal Fruit Sweet Tartlets
- Chocolate Dipped Strawberries (GF)
- Homemade Cookies
- Mini Cupcakes
- Blondies
- Strudel Bites
- Russian Tea Cookies
- Assorted Cookies

## **Specialty Finger Desserts**

**\$5.00 / Person – 4 Portions Each**

*Please call our event coordinators for seasonal selections*