

A la Carte Hors D'oeuvres

Caribbean Spice Chicken Satay w/ a Pineapple Coconut Reduction
\$4

Ginger Lime Tropical Fruit Skewers
\$3

Mini Crudités w/ Housemade Ranch Dip
\$3.25

Eggs Diavolo (Italian Style Deviled Eggs)
\$2.5

Quick Fire Applewood Fruit Skewers w/ Toasted Coconut & Cane Sugar
\$3.50

*Mini Caprese Bites w/ Grape Tomatoes, Fresh Basil
& Mozzarella Pearls*
\$2.75

Prosciutto wrapped Melon Bites
\$3.5

Baked Margerita Melts
\$2.5

Beef Sliders w/ Gourmet Condiments
\$3.5

Portabella Mushroom & Chevre Cheese Crostinis
\$3

Mini Dungeness Crab Cakes w/ Plum Sauce & Siracha Aioli
\$8

*Savory Caramelized Onion Tartlets
w/ Five Onions Garnished w/ Pancetta*
\$3

Coconut Curry Chicken Bites
\$3.5

Sweet & Sour Meatballs
\$3

Meatballs Marinara
\$3

Baked Dungeness Crab & Spinach Crostinis
\$5

Prawn Scampi
\$6

*Beef Tenderloin Bites w/ Fire Roasted Tomatoes,
Gorgonzola & Cabernet Onion*
\$6

*Sesame Soy Tuna Tar Tar
Atop Wonton Crisps*
\$7

Smoked Salmon Cucumber Kisses
\$3.5

*Grave Lox Canapés, Herb Cream Cheese,
Capers & Dill*
\$4

Dungeness Crab Artichoke & Spinach Dip w/ Baguettes & Crackers
\$5

Grilled Eggplant & Roasted Pepper Crostinis w/

Roasted Garlic & Basil
\$3

Coast to Coast Seafood Dip
w/ Maine Lobster, Gulf Prawns & Dungeness Crab
served w/ Baguettes & Crackers
\$7