

A la Carte Hors D'oeuvres

Garlic & Herb Chicken Satay

\$4

Ginger Lime Tropical Fruit Skewers

\$3

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

\$2.5

Prosciutto wrapped Melon Bites

\$3.5

Baked Caprese Bites Atop Artisan Bread

\$2.5

Beef Sliders w/ Gourmet Condiments

\$2.5

Portabella Mushroom & Chevre Cheese Crostinis

\$3

Mini Dungeness Crab Cakes w/ Plum Sauce & Sracha Aioli

\$6

*Savory Caramelized Onion Tartlets
w/ Five Onions Garnished w/ Pancetta*

\$3

Coconut Curry Chicken Bites
\$3.5

Sweet & Sour Meatballs
\$3

Meatballs Marinara
\$3

*Genoa Salami, Roma tomato, Basil
& Fresh Mozzarella Bruschetta*
\$3.5

Baked Dungeness Crab & Spinach Melts
\$5

Prawn Scampi
\$5

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

*Sesame Soy Tuna Tar Tar
Atop Wonton Crisps*
\$6

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