

Hors D' Oeuvres Packages

Spanish

Jalapeno & Roasted Garlic Prawn Skewers

Grilled Sweet Chile Fruit Bites

Habanero Mango Chicken Satay

Manchego Cheese & Grape Crostini

Salsa Trio

Roasted Corn & Black Bean, Pico De Gallo & Salsa Roja

Fresh Guacamole & Stone Ground Tortilla Chips

\$20 per person

Northwest

Seasonal Fruit Display

Dungeness Crab Sweet Potato Cakes

Fine Local Cheese Board
w/ Crackers

Walla Walla Sweet Onion Tartlets w/ Toasted Pancetta
& Chive Crème Fraiche

Portabella Mushroom & Chevre Cheese Crostinis
w/ Savory Balsamic Drizzle

Grave Lox Canapés w/ Herb Cream Cheese, Capers & Dill

\$26 per person

Mediterranean

Prawn Scampi w/ White Wine, Lemon, Fresh
Herbs & Roasted Garlic

Fine Imported Cheese w/ Crackers

Select Cured Meats w/ Fresh Baguette

Caprese Bites w/ Whole Milk Mozzarella
Fresh Basil & Extra Virgin Olive Oil

Meatballs Marinara

Prosciutto Wrapped Tuscan Melon

Cove Hummus & Pita

\$22 per person

Asian

Szechwan Kobe Beef Bites atop Black Pepper
Thin Crisps

Seared Asparagus Spears w/ Sesame Ginger Dressing

Ponzu Chicken Lettuce Wraps
w/ Water Chestnuts & Crunchy Rice Noodles

Won Ton Cups w/ Oriental Slaw, Toasted
Cashews & Lemongrass Vinaigrette

Sweet & Sour Meatballs

Shrimp Spring Rolls w/ Assorted Dipping Sauces

\$24 per person

French

*Foie Gras Medallions w/ Plum Chutney
& Shallot Triangle Toasts*

*Red & Black Caviar Canapés
w/ Crème Fraiche & Fresh Chervil*

*Rabbit & Porcini Mushroom Endive Boats
w/ Huckleberry Demi Glace*

Crudités w/Tarragon & Chive Aioli

*Baked Brie Wheel Stuffed in Puff Pastry
w/ Wild Mushrooms OR Apricots, Cranberries & Pistachios*

Mini Quiche

\$30 per person

Vegetarian substitutions available

**Save \$3. per person by eliminating any one item from
Any Hors D' Oeuvres package**

**Save \$7. per person by eliminating any two items from
Any Hors D' Oeuvres package**

Please inquire for 'A la carte pricing