



Appetizers

Most items priced per person

Pita Chips with Hummus 6

Marinated Chicken Skewers

Marinated then Oven Baked and served with Sauce 7.50

Mini Tostadas

Smoked Habanero Pulled Pork or Bourbon Brisket topped with shredded Lettuce, Tomato, Queso Fresco and Salsa 8

Chocolate Dipped Strawberries

Strawberries dipped in Dark Chocolate with Milk Chocolate drizzle 8.50

Chicken Wings

Jumbo Wing drumette spiced with your choice of Sauce, Parmesan Garlic Cajun Butter, Frank's hot Butter Sauce or House made Chipotle Cream served with Celery and Bleu Cheese Dipping Sauce. 7

Spanakopita

Feta Cheese and Spinach in baked Phyllo Dough. 7

Salmon Bruschetta

Toasted Baguette slices topped with Marinated Tomato, Smoked Salmon and Monterey Jack Cheese. 8

Margarita Bites

Flat bread topped with fresh Mozzarella, Tomato, Fresh Basil and Balsamic drizzle 7.50

Mini Deli Sandwiches

An assortment of Turkey, Ham and Roast Beef with Lettuce, Tomato, Cheese on Brioche Bunn with your choice of Spread Honey Dijon, Sriracha Aioli, Chipotle Cream Cheese, Cilantro Lime Mayo, Creamy Avocado Spread 8

Sliders

Mini Pulled Pork Slider on Dinner Roll with Smoky Habanero Sauce topped with cilantro and Sweet Onions 8.50
Add Slow Roasted Brisket 10

Pulled Pork Tartlet 6

Appetizers

Pacific Northwest Seafood Display

A succulent selection of fresh Pacific Seafood.

Prawns, Clams, Oysters on the Half Shell, and Smoked Mussels surround a Side of Smoked King Salmon. Displayed with a variety of Dipping Sauces.

Market Price

Chef's Display Mirrors

Fresh Seasonal Fruits

Features assorted varieties of Melons, Berries, Pineapple and Grapes.
Includes a Hand Carved Centerpiece 5

Gourmet Cheese Platter

Includes an assortment of Imported and Domestic Cheeses served with Crackers and garnished with Seasonal Fruit 5

Fresh Vegetables Crudit 

A beautiful display of Seasonal Vegetables, Marinated Mushrooms, Olives and Peppers served with dipping sauce 5