



206-723-5596

## *Appetizer Menus*

### **VEGETARIAN**

Tuscan Grape & Chevre - herb goat cheese, butter crostini, shallot-grape relish

Poached Pear & Brie Tart - flaky puff pastry, citrus glazed poached pear

Sweet Potato Napoleon - herbed ricotta, candied hazelnuts, honey

Watermelon Cucumber Cups - agave glaze, fresh mint, feta cheese

Mediterranean Plate - tzatziki, roasted garlic hummus, olive tapenade, pita

Caprese Skewers - fresh mozzarella, tomato, basil pesto, balsamic reduction

Glazed Pear & Roquefort - garlic crostini, Port reduction

Butternut Maple Crostini- herbed goat cheese, maple glazed squash spread

Asparagus Parmesan Crisp- marinated asparagus, crisp pastry dough, parm

Polenta Primavera- crisped polenta bite, roasted veggie relish, fresh parm

Mama Lil's Mac & Cheese Bite- Mama Lil's Pepper cream sauce filo crisp, chives

Butternut Maple Baguette- grilled baguette, feta cheese, herbs

Wild Mushroom Tart- mixed wild mushrooms, fontina, fresh herbs

Margherita Slider- roma tomatoes, fresh basil, fresh mozzarella, balsamic glaze

Beets & Chevre Wonton- herbed chevre, roasted beets, chive, wonton crisp

Corn Confetti Cups- jalapeno, red pepper, habanero lime dressing, cotija

Dijon Deviled Eggs- capers tabasco, fresh chive

Seasonal Fruit Skewers

Add selection of two appetizers to menu for \$4 - \$7



## **PORK / POULTRY APPETIZERS**

Prosciutto Wrapped Asparagus - mascarpone, balsamic reduction

Curried Chicken Filo Crisp - celery, green apple, scallions

Braised Pork Slider - slow braised pork shoulder, red pepper aioli

Chicken Parmesan Crostini - fresh Mozzarella, tomato jam

Poached Pear Crostini - mascarpone, prosciutto

Stuffed Italian Meatballs - provolone, Spanish pomodoro

Coconut Chicken Skewer - crusted chicken, cilantro lime sauce

Curried Chicken - golden raisins, toasted almond, Belgian endive

BLT Focaccia Bite - apple wood smoked bacon, caramelized leeks, tomato jam

Figs in a Blanket - bacon wrapped Gorgonzola stuffed figs, maple glaze

Buffalo Style Pulled Chicken Tart - Gorgonzola crumbs, fresh chives

Sweet & Sour Pork Belly – seared pork belly, pickled Asian cabbage, wonton crisp

Candied Bacon Tart - goat cheese cream, marinated frisee

Chicken Florentine Filo Crisp - garlic wilted spinach, sun dried tomato cream

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## **BEEF / SEAFOOD APPETIZERS**

Prosciutto Wrapped Gorgonzola Prawns - raspberry chipotle glaze

Dungeness Crab Cakes - citrus aioli

Herb Roasted Beef Slider - caramelized onion, horseradish aioli

Braised Beef Slider - Mama Lil's aioli, arugula

Smoked Salmon Tart - dill cream cheese, capers, pickled red onions

Grilled Sun Dried Tomato Shrimp - fire grilled, sun dried tomato chimichurri

Salmon Avocado Tostada - Smoked Salmon, avocado, crisp flour tortilla

Shrimp & Crab Cocktail - spicy house cocktail sauce

Garlic Prawn - garlic roasted prawn, tangerine reduction, black sesame seeds

Bacon Wrapped Scallops - browned butter maple glaze

Ahi Tuna Tartare – rice vinegar, soy, scallions, black & white sesame, wonton

Coconut Prawns - sweet ginger chili sauce

Truffle Beef Tenderloin Crostini - artichoke cream

Lemon Dill Shrimp Skewer - capers, Dijon dill vinaigrette

Smoked Salmon Spread- rosemary crackers, lemon zest

Seared Wild Salmon Bite – citrus aioli

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## PLATTERS / DISPLAYS

Seasonal Fresh Fruit & Berry

Crudité – seasonal fresh vegetables w/garlic herb dip or avocado aioli

Dry Smoked Salmon – lemon, capers, garlic herbed cream cheese, assorted crackers

Mediterranean Antipasto - imported & domestic cheese, marinated vegetables, cured meats, olives, assorted crackers

International Cheeseboard – bountiful medley of imported and domestic cheeses, fruit, assorted crackers

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