



Food and beverage prices are subject to a 20% service charge plus current Washington State sales tax. Menu prices are subject to change but will be confirmed three months prior to the event.

## **Hors D'oeuvres**

All prices per person

Paired with dinner or combination of three hors d'oeuvres minimum order

### ***Deluxe Whole Poached Salmon Display* - 10.**

Cold poached whole salmon displayed on large mirror with cheese, fruit and vegetable garnishes. A beautiful site to behold, makes an excellent and impressive centerpiece for any event.

### ***Honey Ham and Cream Cheese* - 4.**

Smoked honey ham thin sliced and rolled with sundried tomato cream cheese

### ***Steamed Prawns Chilled on Ice* - 6.**

Large prawns steamed with wine and herbs, chilled and served with spicy cocktail sauce and lemon

### ***The Vegetable Garden* - 4.**

Crudités of fresh vegetables with chef's choice house made dip

### ***Cheese Platter* - 5.**

Selection of artisan and imported fine cheese, served with a medley of crackers

### ***Antipasto Platter* - 5.**

A chef's combination of cured meats, vegetables, olives, marinated peppers, and cheese

### ***Baked Brie* - 7.**

Large wheel of brie topped with house made mango chutney wrapped in fillo dough and baked, served with seasonal and dried fruits

***Crab and Spinach Stuffed Mushrooms*** - 6.

Large mushrooms stuffed with fresh crabmeat, spinach, and cream cheese

***Chicken Satay*** - 5.

Tender strips of chicken breast sautéed and topped with Thai peanut sauce, green onion, and sesame seeds

***Sweet Chili Shrimp*** - 6.

Large prawns marinated in a Vietnamese sweet chili sauce, sautéed and served hot

***Spicy Chicken Wings*** - 6.

Deep fried chicken wings tossed with a hot honey barbeque sauce

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