

Sample Appetizer Menu

\$2.50/one each person

Spinach & Artichoke Stuffed Mushroom (V)

- Filling similar to spinach & artichoke dip, crimini mushrooms, breadcrumb topping

Whipped Feta & Dill Sweet Peppers (V, GF)

- Creamy whipped feta, fresh dill, fresh chives, stuffed in mini sweet peppers

Grilled Vegetable Platter with Romesco Sauce (V, GF)

- Mixed grilled vegetables, red pepper based Spanish Romesco sauce, not spicy

Roasted Tomato & Basil Bruschetta on Polenta Crostini (vegan, GF)

- Slow roasted roma tomatoes, fresh basil, olive oil, atop creamy polenta crostini

Mexican Chili Lime Salad (GF)

- Individual two bite bowl, honeydew, watermelon, chili powder, lime, cotija cheese

Blackberry Cucumber Caprese Skewers (GF)

- Fresh blackberries, cucumber, basil & fresh mozzarella, balsamic glaze

Watermelon Feta Skewers (V, GF)

- Watermelon square, feta, fresh mint, balsamic drizzle

Mexican Street Corn Skewer (GF)

- Individual quarter size corn on cob, paprika, avocado cilantro cream, cotija cheese

\$3.75/one each person

Steak & Horseradish Crostini

- Marinated sirloin steak, horseradish aioli, caramelized onions, baguette

Smoked Salmon & Chive Endive Spear (GF)

- Wild Alaskan Hot Smoked Salmon, dill, chive cream cheese, capers, fresh endive spear

Mac N Cheese Balls (V)

- Our 3 Cheese Mac, breaded in parmesan & panko, fried golden

Chicken Parmesan Meatballs

- Chicken parmesan meatballs in tomato sauce, individual skewers, mozzarella, basil

Cuban Shredded Beef Sweet Potato Coins Canape (dairy free, GF)

- Cuban spiced shredded beef, braised til tender, served atop roasted sweet potato coin

BBQ Pulled Pork Hand Pie

- Coffee dry rubbed pork shoulder, Kansas style bbq sauce, puff pastry shell

Prosciutto & Blue Cheese Wrapped Pear (GF)

- A blend of salty/sweet, mild blue cheese, with a honey drizzle over top at the end

Thyme Roasted Mushrooms on Polenta Bite (V, GF) (omit gruyere for vegan option)

- Rich and savory, thyme roasted mixed mushrooms, gruyere cheese, polenta square

Beef & Asparagus Negimaki (GF)

- A PNW play on the classic negimaki with fresh local asparagus wrapped inside tender steak

\$4.50/one each person

Chimichurri Smoked Salmon Skewers (GF)

- Wild Alaskan Smoked Salmon, chimichurri marinade, skewered, smoked salt

Paprika & Chili Rubbed Shrimp with Mango Salsa (dairy free, GF)

- Wild Alaskan Shrimp, paprika & chili dry rub, lime zest, fresh mango salsa

Mini Corn Tacos (gf) choice of: (minimum of 24)

- Braised carnitas with red onion cilantro salsa
- Chicken Tinga with Cotija cheese
- Jackfruit & Roasted Mushroom (vegan)

Chicken & Waffle Bite

- Crispy breaded chicken thigh, cornbread waffle, maple bourbon drizzle

Caramelized Pork Belly Skewers (GF)

- Vietnamese style caramel sauce, grilled pork belly, zucchini ribbon on skewer