

Appetizers

Prices by the dozen, minimum order of 2 dozen

★House favorites

BEEF

***NEW* Mushroom Swiss Slider with Chipotle Aioli** 38

Lean ground beef patty stuffed with sautéed mushrooms and onions, topped with Swiss cheese and chipotle aioli

***NEW* Barbecue Brisket Sliders** 38

House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun

Beef Skewers 35

Thinly sliced flank steak, marinated in our teriyaki sauce, garnished with green onions and sesame seeds **GF**

★ Roast Beef Tenderloin 38

Seared medium rare, served on a panko-crusted polenta round, topped with creamy horseradish, red onions, a tomato wedge, and garnished with parsley

***NEW* Mini Reuben** 38

Corned beef, Swiss cheese and sauerkraut on mini toasted rye bread

***NEW* Mini Taco Bites** 36

Mexican-spiced ground beef and cheddar cheese, served in a mini pie shell and topped with sour cream and pico de gallo

Roast Beef Tenderloin



Chicken Satay Skewers



Grape Tomato Caprese



Italian Meatballs - Sweet and Sour OR Marinara 16

Italian-style meatballs cooked until tender, served in your choice of either our sweet and sour sauce with assorted peppers and pineapple OR our marinara sauce topped with fresh Parmesan cheese



***NEW* Bacon-Wrapped Tenderloin Bites** 34

Seared beef tenderloin tips wrapped with honey-smoked bacon **GF**

Prawn Skewers



PORK

***NEW* Cuban Pork Sliders** 38

Cuban seasoned pulled pork topped with sliced pickles served on a brioche bun

***NEW* Pulled Pork Slider with Garlic Aioli** 38

Pulled pork mixed with our BBQ sauce and topped with a dollop of our garlic aioli

***NEW* Apple and Pancetta Flatbread** 34

Flatbread with pancetta, apple, aged cheddar cheese and fresh arugula

***NEW* Prosciutto-Wrapped Melon** 36

Assorted melon wedges wrapped with prosciutto ham **GF**

Pork Pot Stickers 38

Pot stickers served with our sweet chili dipping sauce

POULTY

***NEW* Ginger Chicken Slider** 38

Chicken and ginger patties topped with our lime aioli

★ **Chicken Satay Skewers** 34

Tender strips of chicken breast glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds **GF**

★ **Chicken Teriyaki Skewers** 34

Tender strips of chicken breast marinated in our teriyaki sauce and garnished with green onions and sesame seeds **GF**

Pesto and Sun-Dried Tomato Cheese Torta



***NEW* Chicken Zucchini Croquettes** 33

Served with guacamole relish **GF**

***NEW* Scallion Meatballs with a Soy-Ginger Glaze** 16

Turkey meatballs with a soy sauce and ginger glaze

***NEW* Thai Chicken Salad** 36

Shredded chicken, carrots, cabbage, pecans and Thai peanut sauce served in a Belgium endive spear **GF**

SEAFOOD

★ Sesame-Crusted Crab Cakes 39

Dungeness crab cakes, served on an Asian soup spoon, topped with wasabi aioli, fresh ginger and a cucumber wedge

***NEW* Smoked Salmon Crisps** 39

House-smoked salmon, shallots, and chives, sprinkled with lemon zest served atop a crostini

★ Coconut Prawns 36

Hand-breaded jumbo prawns served with sweet chili sauce

Prawn Skewers 38

Jumbo prawns marinated in our garlic-chili sauce and skewered on wooden chopsticks **GF**

***NEW* Crab Avocado Bites** 38

Dungeness crab and cheddar cheese served in a tart shell, topped with Parmesan and green onions

★ English Cucumbers 38

Cucumber boats stuffed with Dungeness crab meat, garnished with a red pepper fan **GF**

Bacon-Wrapped Sea Scallops 42

North Atlantic sea scallops wrapped in thickly sliced honey-cured bacon **GF**



Ahi Tuna Poke

Cubes of Ahi tuna, marinated, served on an Asian soup spoon and garnished with pickled ginger **GF**

42

***NEW* Smoked Salmon Flatbread**

Lox, cream cheese, capers, chives and fresh dill served on flatbread

39

★ Shrimp Shooters

Jumbo prawn served in a shot glass with cocktail sauce, garnished with a lemon wedge and cilantro **GF**

36



Pesto-Stuffed Cherry Tomatoes

VEGETARIAN

***NEW* Portobello Mushroom Slider**

Portobello marinated in olive oil and Balsamic vinegar, grilled and served with melted cheddar cheese and dill pickle aioli on a brioche bun **V**

38

***NEW* Fig Jam and Goat Cheese Crostini**

Crostini topped with chevre goat cheese and fig jam **V**

30

★ Bruschetta

Fresh grilled eggplant, Roma tomato, fresh mozzarella, served on a crunchy crostini and topped with fresh basil **V**

33

Traditional Italian Deviled Eggs

Farm-fresh eggs filled with creamy egg yolks and fresh herbs **V GF**

33

★ Cherry Tomatoes

Vine-ripened cherry tomatoes stuffed with pesto cream cheese **V GF**

30

★ Grape Tomato Caprese

Fresh mozzarella, basil and grape tomatoes, marinated in olive oil and balsamic vinegar, served on a frill pick **V GF**

30

***NEW* Marinated Vegetable Flatbread**

Assorted grilled marinated vegetables served on flatbread and drizzled with our balsamic reduction **V**

34



Market-Fresh Fruit Platter



Cheese Platter

★ **Rice Paper Rolls** 33

Filled with Asian vegetables, carrots, celery, bean sprouts, Napa cabbage, snow peas, red onions, tossed in our Thai peanut sauce, served with a spicy Kalbi sauce, and garnished with peppers and sesame seeds 

Petite Vegetable Skewers 30

Mushrooms, zucchini, squash, onions, and peppers, marinated in olive oil, balsamic vinegar, and Italian seasoning 

Vegetarian Mini Egg Rolls 33

Seasonal vegetables, fried in a wonton wrapper, served with Chinese hot mustard, garnished with sesame seeds and green onions 

***NEW* Roasted Pesto Potato Bites** 33

Slices of Yukon gold potatoes, roasted and topped with a potato puree and dollop of pesto 

***NEW* Sweet Potato Bites** 33

Sliced sweet potato, roasted and topped with cilantro and pesto puree 

Spinach-Stuffed Mushroom Caps 32

Large button mushrooms filled with spinach, herbs, and feta cheese 

Wild Mushroom Tartlets 33

Wild mushrooms in a rich quiche batter, topped with Asiago cheese, served in a mini pie shell 

Spanakopita 30

Filo dough stuffed with feta cheese and spinach 

***NEW* Watermelon, Mozzarella, Blueberry Bites** 28

Fresh watermelon and mozzarella balls with blueberries served on a skewer 



Platters

Small (serves 10-15)/Medium (serves 20-25)/Large (serves 50-55)

Market-Fresh Fruit Platter

50/75/155

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 

***NEW* Vegetable Crudité**

50/75/155

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus *OR* roasted red pepper hummus 

★ Cheese Platter

60/95/198

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers 

***NEW* Baked Brie with Seasonal Berries and Pecans**

75 per brie

Brie topped with candied pecans and seasonal berries, served with an assortment of crackers and sliced baguette 

★ Pesto and Sun-Dried Tomato Cheese Torta

65/102/210

Layered house-made pesto and sun-dried tomatoes with goat and cream cheeses, served with assorted crackers 



***NEW* Trio of Spreads**

60/90/165

Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño dips, served with an assortment of baguettes and pita triangles ✓

Mini Baguette

50/75/155

Baguette filled with a variety of smoked turkey, Bavarian ham, roast beef and assorted vegetables and sliced ✓ *included*

7-Layer Dip

50/75/150

Refried beans layered with sour cream, guacamole, salsa, Tillamook cheddar cheese, tomatoes, onions, and olives, served with tortilla chips ✓ GF

★ Grilled Marinated Antipasto

65/102/210

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, grilled over an open flame, served with salami, provolone cheese, and fresh mozzarella balls, accompanied by garlic dipping oil and sliced French baguettes

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.