



# Hors D'oeuvres

## Cold

*Hors d'oeuvres are sold in increments of 100 Pieces Per Item, but can be sold in increments of 25 Pieces Per Item, and will be priced accordingly.*

### **\$4.00 Per Piece**

<i>Fresh Fruit Kebobs</i>	<i>Prosciutto Ham and Melon</i>
<i>Marinated Artichoke Hearts on Tomato with Parmesan Cream</i>	<i>Pita Bread with Hummus, Cucumber, Tomato, and Olive Relish</i>
<i>Smoked Salmon Crêpes with Cream Cheese and Caviar</i>	<i>Roasted Red Pepper Relish and Goat Cheese on Toast</i>
<i>Ham Rolls with Asparagus</i>	<i>Smoked Salmon on Pumpernickel</i>
<i>Artichoke Hearts with Seafood Salad</i>	<i>Japanese Pickle Vegetable Rice Roll</i>
<i>Mushrooms stuffed with your choice of Shrimp or Crab Meat</i>	<i>Choice of Chicken Salad or Smoked Ham Mousse Tartelettes</i>
<i>Dried Figs with Stilton Cheese on Date Nut Bread</i>	<i>Roma Tomato with Roasted Eggplant Mousse</i>
<i>Smoked Trout, Chive, and Horseradish Cream on Cucumber</i>	<i>Smoked Turkey, Toasted Almonds and Grapes on Sourdough</i>
<i>Curried Coconut Profiteroles</i>	<i>Char Siu Pork with Hot Mustard</i>
<i>Eggs stuffed with Caviar</i>	<i>Celery filled with Cream Cheese</i>
<i>Assorted Finger Sandwiches</i>	<i>Salami Cornets with Olives</i>
<i>Artichoke Hearts with Chicken Salad</i>	<i>Pea Pods with Rondele</i>
<i>Mushroom Caps stuffed with Walnuts and Cheese</i>	<i>Bruschetta with Tomato Olive Tapenade</i>
<i>Tomato Basil Mozzarella Skewers with Balsamic Jus</i>	<i>Endive with goat cheese, fig and glazed pecans</i>
<i>Mushroom with Sun-Dried Tomato, Ricotta Cheese, and Artichoke Hearts</i>	



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*(continued)*

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### **\$4.75 Per Piece**

*Local Oysters (Quilcene or Kumamoto)*

*Lobster Salad in a Cucumber Boat*

*Smoked Salmon with Dill Caper Cream  
Cheese on Rye*

*Prosciutto Ham with Peppered Papaya Melon  
Relish*

*Belgian Endive  
with Crabmeat Cilantro Salad*

*Curry Shrimp Mousse  
with Pineapple in Bouchée*

*Cherry Tomatoes, Boursin Cheese and  
Asparagus Tips*

*Spring Potatoes with Crème Fraiche, Caviar  
and Chives*

*Assorted California Rolls with Soy Sauce, Ginger, and Wasabi*

### **\$5.50 Per Piece**

*Dungeness Crab Legs*

*Jumbo Shrimp*

*Lobster Salad with Mint, Lime, and Melon*

*Crab Meat, Avocado, and Tarragon  
on an Artichoke Bottom*

*Foie Gras Mousse on Poppy Seed Wheat  
Bread with Pear*

*Lobster Medallion with Parsley, Lemon,  
Butter, and Caviar*

*Brie Cheese with Fresh Raspberry on Toast  
Points*

*Assorted Nigiri Sushi with Soy Sauce, Ginger,  
and Wasabi*

*Carpaccio Roast Sirloin of Beef with Cornichon and Potato-Sour Cream Mousse*



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**\$4.00 Per Piece**

*Wild Mushroom Strudel*

*Quiche Lorraine*

*Vegetable Strudel*

*Mushroom Quiche*

*Steamed Pot Stickers with Soy Sauce*

*Chicken Winglets with Barbecue Sauce*

*Spicy Barbecued Pork Spare Ribs*

*Spinach and Feta Phyllo Triangles*

*Grilled Pot Stickers with Teriyaki Glaze*

*Sweet and Sour Won Tons with Hot Mustard*

*Chicken Turnovers*

*Mussels and Marinara with Fresh Basil*

*Spring Rolls with Plum Sauce*

*Mushroom Caps with Italian Sausage and Provolone*

*Spicy Crab Puffs*

*Salmon Quiche*

*Smoked Sausage en Croûte*

*Marinated Salmon Morsels*

*Ham and Cheddar Puffs*

*Ham, Pimiento, and Jalapeño Quiche*

*Deep Fried Artichokes with Garlic Mayonnaise*



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**\$4.25 Per Piece**

<i>Crab Meat Quiche</i>	<i>Bouchées with Shrimp</i>
<i>Sweet and Sour Chicken Skewers</i>	<i>Bouchées with Lobster Newburg</i>
<i>Malaysian Beef Skewers with Peanut-Chili Sauce</i>	<i>Mushroom Caps stuffed with Curried Crab Meat</i>
<i>Warm Potato Cakes with Smoked Salmon and Chives</i>	<i>Miniature Calzone with Sun-Dried Tomato Pesto, Olives, and Cheese</i>
<i>Parmesan Risotto Croquettes with Tomato Basil Cream</i>	<i>Spinach, Ricotta, Garlic, and Mushroom Calzone</i>
<i>Peking Barbecued Duck</i>	<i>Fried Goat Cheese Ravioli with Tomato Basil Cream</i>
<i>Feta Cheese and Spinach Puffs</i>	<i>Chorizo Sweet Pepper Sausage in Pastry</i>
<i>Wild Mushroom, Leek , and Gruyère Quiche</i>	<i>Miniature Ham and Cheese Croissants</i>
<i>Smoked Chicken, Rosemary, and Danish Bleu Cheese Pizza on Focaccia</i>	



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### **\$4.50 Per Piece**

<i>Filipino Duck Quesadilla</i>	<i>Roasted Oyster Spinach Rockefeller</i>
<i>Macadamia Nut Mahi Mahi with Banana Curry</i>	<i>Jerk Pork Tenderloin with Pineapple and Papaya Mustard</i>
<i>Hawaiian Beef Short Ribs</i>	<i>Beef Empanadas</i>
<i>Blackened Chicken Tenders With Watermelon Relish</i>	<i>Seared Crab Parmesan Polenta with Garlic Cream</i>
<i>Dungeness Crab Cake with Shichimi Aioli</i>	<i>Pissaladiere with Onions, Capers and Anchovy</i>
<i>Shrimp, Scallop, and Chili Fritters with Cajun Mayonnaise</i>	

### **\$4.75 Per Piece**

<i>Seared Shrimp with Shichimi Butter</i>	<i>Shrimp Tempura with Soy Sauce</i>
<i>Crab Stuffed Shrimp Wrapped with Bacon</i>	<i>Coconut Shrimp with Pineapple Plum Sauce</i>
<i>Crispy Crab Cakes with Citrus Butter Sauce</i>	<i>Shrimp Satay with Cilantro Dipping Sauce</i>
<i>Warm Duck Tartlet</i>	<i>Lamb Chops with Bleu Cheese Sauce</i>
<i>Dill Deviled Quail Eggs with Caviar</i>	<i>Mini Cheese Burger with Fries</i>
<i>Mini Reubens on Dark Rye</i>	<i>Mini Grilled Cheese</i>
<i>Seared Tuna and Shiitake Mushrooms with Mango Sesame Sauce</i>	

### **\$5.50 Per Piece**

<i>Sautéed Shrimp in Scampi Garlic Butter</i>	<i>Sea Scallops with White Wine Tarragon Cream</i>
<i>Petite Beef Wellington with Bearnaise Sauce</i>	<i>Filet Mignon Medallions with Gorgonzola Cheese</i>
<i>Wild Washington Mushroom Sambal Purses</i>	<i>Asian Beef Wrapped Around Charred Scallion</i>
<i>Grilled Lam Chops with Lemon, Garlic and Herbs</i>	



## **Hors D'oeuvres** *Seafood Displays*

***Whole Decorated Salmon***  
with Dill Mayonnaise and Fresh Lemons

*Serves 80 - \$395.00*

***Whole Side of Smoked Salmon***  
with Traditional Accompaniments

*Serves 60 - \$370.00*

***Warm Stuffed Salmon***  
with Spinach, Mushrooms, Brie,  
and Champagne Sauce

*Serves 75 - \$425.00*

***Whole Glazed, Asian Curried, Roasted  
Side of Salmon***

with Cucumbers, Sprouts, Chinese Parsley,  
Crepes, and Dipping Sauce

*Serves 45 - \$425.00*

***Pacific Northwest Oysters***  
Displayed on Ice with Cocktail Sauce, Brandy  
Sauce, and Lemons

*\$370.00 Per 100 Pieces*

***Dungeness Crab Legs***  
Displayed on Ice with Cocktail Sauce, Brandy  
Sauce, and Lemons

*\$475.00 Per 100 Pieces*

***(If served with a Nautical Ice Carving - \$425.00 additional)***



# Hors D'oeuvres

## Carving Stations

**Roasted Whole Baron Round of Beef**  
served with Mustard, Horseradish, Mayonnaise,  
and Miniature Rolls

Serves 125 to 150 - \$695.00

**Roast Leg of Lamb Stuffed with Spinach,  
Feta, Garlic and Rosemary**  
served with Pesto and Pita Bread

Serves 50 - \$345.00

**Chili Roasted New York Strip Loin**  
served with Caramelized Onion Sauce and  
Miniature Rolls

Serves 30 to 40 - \$425.00

**Honey Mustard Glazed Bone-in Ham**  
served with Buttermilk Biscuits

Serves 40 to 50 - \$315.00

**Molasses Marinated Tenderloin of Beef**  
served with Grilled Corn Cakes and Peppered  
Pear Chutney

Serves 25 to 30 - \$485.00

**Marinated Roasted Rack of Veal**  
served with Morel Mushroom Sauce and French  
Bread

Serves 40 to 50 - \$395.00

**Roasted Prime Rib of Beef**  
served with Mustard, Horseradish, Mayonnaise,  
and Miniature Rolls

Serves 40 - \$475.00

**Chili Roasted Whole Tom Turkey**  
served with Potato Biscuits and  
Cranberry-Orange Relish

Serves 60 - \$295.00

**Herb and Mustard Crusted Lamb Racks**  
(8 bones rack) served with Rosemary Jus

\$160.00



# Hors D'oeuvres

## Specialty Presentations

**Tray of Fresh Raw Vegetables**  
with choice of Dill, Ranch, or Bleu Cheese Dip

*\$4.50 Per Guest*

**Sliced Fresh Seasonal Fruits and Berries**

*\$4.75 Per Guest*

**Hot Crab, Artichoke, and Jalapeño Dip**  
with Tortilla Triangles

*\$9.75 Per Guest*

**Potato Skin Bar**  
with Cheese, Bacon, Chopped Scallions, Butter,  
and Sour Cream

*\$6.00 Per Guest*

**Fajitas**  
Marinated Grilled Chicken and Beef, Warm  
Tortillas, Grilled Peppers and Onions, Cheese,  
Salsa, Sour Cream, and Cheddar Cheese

*\$14.00 per Guest*

**Layered Bean Dip with Tortilla Chips**

*\$4.25 Per Guest*

**Domestic and Imported Cheese Board**  
with breads and crackers

*\$5.25 Per Guest*

**Wheel of Baked Brie en Croûte**  
One Kilo Wheel served with Sliced French  
Baguettes

*\$130.00*

**Italian Pasta Bar**  
Tortellini, Ravioli, and Spirelli with Marinara,  
Pesto, and Alfredo Sauces served with Garlic  
Bread

*\$11.25 Per Guest*

**Swiss Raclette of Cheese**  
served with White Butter Cream Potatoes,  
Cocktail Onions, Cornichon, and Sliced  
Baguettes

*\$6.25 Per Guest*

**Traditional Antipasto Platter**  
Prosciutto Ham, Salami, Pepperoni, Provolone, Cambozola, Fontinella, Buffalo, Mozzarella, Ricotta  
Salad, Black and Green Olives, Grilled Marinated Vegetables, Peppers, Mushrooms, Artichoke  
Hearts, Sun-Dried Tomatoes,  
and Red Onion served with Herb Focaccia and Olive Oil

*\$14.50 Per Guest*



# Hors D'oeuvres

## Specialty Presentations

*(continued)*

### **Salad Station**

*One Selection - \$9.50 Per Guest*

Spinach Salad with Mushrooms, Bacon,  
Onion, Egg, and Honey Mustard Dressing

Greek Salad with Romaine, Feta, Olives,  
Tomatoes, and Creamy Oregano Dressing

Classic Caesar Salad

### **Create Your Own Taco Bar (Beef and Chicken)**

Served with Warm Flour Tortillas, Crispy Corn Tortillas, Shredded Lettuce, Diced Onion,  
Tomato, Cheddar Cheese, Salsa, Guacamole, and Sour Cream

*\$12.50 Per Guest*

### **Mashed Potato Bar**

Served in a Martini Glass: Choice of Buttermilk Potatoes or Baby Red Potatoes  
Bar supplied with six toppings of your choice: Roasted Peppers and Corn, Sautéed Portobello  
Mushrooms, Chives, Caramelized Onions, Herb Roasted Vegetables, Cheddar Cheese,  
Gorgonzola Cheese, Sour Cream, Parmesan Alfredo Cream Sauce, Clam Sauce and  
Marinara Sauce

*\$14.50 Per Guest*

### **Dim Sum Station**

Served with Grilled Pot Stickers with Teriyaki Glaze, Spring Rolls with Plum Sauce, Sweet and  
Sour Won Tons with Hot Mustard, Crispy Crab Cakes with Citrus Butter Sauce, and Sticky  
Jasmine Rice

*\$12.25 Per Guest*

### **Gourmet Pizzas**

*8" Pizzas cut into 4 or 8 slices each*

*\$12.50 per pizza*

*Chicken, Roasted Garlic, Rosemary,  
and Bleu Cheese*

*Italian Sausage, Mushrooms,  
and Olives*

*Roma Tomato, Spinach, Buffalo, Mozzarella,  
and Asiago Cheese*

*Prosciutto Ham, Artichoke Hearts,  
Asparagus, and Kalamata Olive*

*Smoked Turkey, Roasted Corn, Peppers, and  
Goat Cheese*

*Roasted Potato, Green Onion, Pesto,  
and Arugula*



# Hors D'oeuvres

## Desserts

### ***White, Dark, or Milk Chocolate Fondue***

Served with whole Strawberries, and other seasonal fresh fruit, Pound Cake Squares, Marshmallows, Pretzels, and Biscotti  
*(Minimum Order of 6 Dozen Pieces)*

*\$33.50 Per Dozen*

*\$8.95 Per Guest*

### ***Chocolate Dipped Strawberries***

*\$29.00 Per Dozen*

### ***Miniature Desserts***

*Opera Torte*

*Macadamia Nut Wedges*

*Cheese Cakes*

*Passion Fruit Mousse in a Sherry Glass*

*Key Lime Pie Tarts or Bars*

*Fruit Tarts*

*Apple Tarts*

*Apricot Petit Fours*

*Mini Eclairs*

*Raspberry Petit Fours*

*Decadence Bars*

*Chocolate Dipped Strawberries*

*\$4.25 Each*

### ***Assorted Hand-Crafted Chocolate Truffles***

*\$3.00 per piece*



# Hors D'oeuvres

## *Additional Selections*

### **Cocktail Snacks**

*Estimate One to Two Ounces of Dry Snacks per Guest*

Smokehouse Almonds	<i>\$31.50 Per Pound</i>
Fancy Mixed Nuts	<i>\$22.75 Per Pound</i>
Roasted Peanuts	<i>\$13.50 Per Pound</i>
Bar Mix (Mixture of Cheez-Its, and Pretzels)	<i>\$14.25 Per Pound</i>
Soft Jumbo Pretzels (Plain & Rock Salt) with Spicy Mustard	<i>\$3.75 Per Pretzel</i>
Pretzel Sticks	<i>\$13.50 Per Pound</i>
Potato Chips or Tortilla Chips	<i>\$13.50 Per Pound</i>

### **Assorted Dips**

Blue Cheese, French Onion, Clam, Jalapeño Cheese, Salsa, or Guacamole

*\$15.75 Per Bowl*