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# HORS D'OEUVRES | TIER 2

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## WARM HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

### **Korean Steak Taco**

Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeno, rolled into a tortilla flute

### **Teriyaki Tofu Bites (VG), (GF)**

Marinated in gluten free soy sauce and garlic and glazed with sweet warm chili sauce

### **Coconut Shrimp**

Wild, seasoned tiger shrimp battered and rolled in a mixture of sweet coconut flakes and panko bread crumbs

### **Stuffed Mushroom Cups (V), (VG)**

Stuffed with tomato and red pepper pesto, topped with crispy panko bread crumbs

## COLD HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

### **Beef Tenderloin Small Bite**

Black pepper crusted beef on a crispy crostini and a dollop of chipotle aioli

### **Crab Salad on Cucumber (GF)**

Dungeness crab salad on cucumber round, garnished with dill sprig

### **Deluxe Antipasto Display (minimum of 50 or more guests)**

Hot capicola, prosciutto, wine dried cured salami, ham, local olives, roasted tomatoes, pearl onions in white balsamic vinegar, marinated artichokes, shaved cheese, roasted peppers and marinated mozzarella

### **Mediterranean Crostini Display (V), (VG), (GF)**

Hummus, baba ghanoush and olive tapenade served with display of pita bread, crispy lavash and crostini

### **Local Farmstead and Imported Cheeses (V), (GF)**

Chef's selection cheese board with local dried fruit, grapes, strawberries, and gourmet crackers on the side

\*(V)-Vegetarian, \*(VG)-Vegan, \*(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU