

HORS D'OEUVRES | TIER 2

[NUMBER OF SELECTIONS SUBJECT TO CONTRACT]

WARM HORS D'OEUVRES

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

Peking Duck Roll

Marinated roasted duck breast with leafy napa cabbage, green onions, Asian herbs, and spices inside a thin crispy spring roll

Korean Steak Taco

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

Vegetable Samosa (V)

Assorted vegetables and spices inside a flaky puff pastry

Coconut Shrimp

Wild, seasoned tiger shrimp battered and rolled in a mixture of sweet coconut flakes and 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 25 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, olive tapenade, cucumber and carrots, 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