

# Receptions INCLUDES:

Chilled & Warm Hors d'oeuvres

Signature Displays

Sweet Finishes

## Chillded Hors d'oeuvres

2 Dozen Minimum Order Per Appetizer

#### FRUIT SKEWERS \$33.00 PER DOZEN

assorted fruit with creme fraiche dipping sauce

#### CAPRESE SKEWERS \$28.00 PER DOZEN

cherry tomato, ciliegine mozzarella, fresh basil, balsamic glaze

#### GRAPE GOAT CHEESE TRUFFLES \$30.00 PER DOZEN

grape, goat cheese, pistachio

#### CHARCUTERIE SKEWERS \$33.00 PER DOZEN

feta cheese, salami, kalamata olives

#### STUFFED EGGS \$34.00 PER DOZEN

tomato, pickled pepper aioli, toasted rye

#### SMOKED SALMON CROSTINI \$52.00 PER DOZEN

whipped dill & caper cream cheese

#### BEEF AND BLEU CROSTINI \$48.00 PER DOZEN

seared sirloin beef, bleu cheese sauce, garnished with chives

#### SHOOTERS PER PIECE

veggie crudité \$4.50

spicy shrimp \$6.50

mac & cheese \$6.50

marinated olives \$7.00

## Warm Hors d'oeuvres

2 Dozen Minimum Order Per Appetizer

#### SLIDERS \$6.25 PER PIECE

bourbon onion beef or buffalo chicken

#### FISH & CHIP CONES \$6.50 EACH

rock fish, crispy fries, classic tarter, lemon wedge

#### CARAMELIZED ONION TARTLETS \$29.00 PER DOZEN

eggs, caramelized onions, oven roasted tomato garnish

#### FIG TARTLETS \$34.00 PER DOZEN

with goat cheese

#### THAI CHICKEN SATAY \$48.00 PER DOZEN

with peanut sauce

#### COCONUT PRAWNS \$72.00 PER DOZEN

with sweet & spicy sauce

#### SWEET CRAB CAKES MARKET PRICE PER DOZEN

with lemon caper aioli

#### SALMON CAKES MARKET PRICE PER DOZEN

with red pepper aioli sauce

## Signature Displays

All Displays Serve 20 People

#### SOUTHERN PIMENTO CHEDDAR CHEESE DIP \$38.00

assorted artisan crackers

#### **HUMMUS & OLIVE TAPENADE \$44.00**

house made tortilla chips {gf}, grilled pita

#### GRILLED & CHILLED VEGETABLES \$150.00

grilled & raw vegetables, dipping sauces

#### FRUIT DISPLAY \$220.00

assorted tropical & domestic fruit

#### ANTIPASTO TRAY \$225.00

cured meats, roasted peppers, greek olives, marinated mozzarella, artichoke hearts, mushrooms

#### CRAB DISPLAY | MARKET PRICE

snow crab claws, cocktail sauce, lemon

#### PRAWN DISPLAY | MARKET PRICE

classic jumbo prawns, cocktail sauce

#### OYSTER TRIO | MARKET PRICE

local Hood Canal selection, tabasco, lemon

## Signature Displays

All Displays Serve 20 People

#### IMPORTED & DOMESTIC CHEESES \$250.00

assorted artisan crackers, fig jams, fresh berries, mixed nuts

#### LOCAL ARTISAN BREAD \$175.00

assorted artisan bread, whipped butter, balsamic vinegar, olive oil

#### SMOKED SALMON \$270.00

capers, red onion, cream cheese, gourmet crackers

#### JALAPEÑO AND ARTICHOKE DIP \$150.00

house made corn tortilla chips {gf}, crostini

## **Specialty Stations**

Stations Serve 20 People

#### \$75.00 CARVING ATTENDANT FEE PER STATION, PER EVENT

All carved entrées served with rolls & whipped butter

#### PORK LOIN \$200.00 EACH

house made au jus sauce

#### ROASTED TURKEY \$250.00 EACH

house made gravy and cranberry sauce

#### PRIME RIB MARKET PRICE EACH

house made au jus sauce and horse radish cream

## **Sweet Finishes**

2 Dozen Minimum Order Per Item

LEMON CITRUS BARS \$25.00 PER DOZEN

BERRY CRUMBLE BARS \$29.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES \$30.00 PER DOZEN

CHOCOLATE BROWNIES \$35.00 PER DOZEN

MINI CRÈME BRÛLÉE \$36.00 PER DOZEN

ASSORTED PETIT FOURS \$40.00 PER DOZEN

CHEESECAKE BITES \$48.00 PER DOZEN

ASSORTED MINI MACARONS \$48.00 PER DOZEN

#### DESSERT SHOOTERS \$4.50 EACH

minimum 1 dozen per flavor

strawberry shortcake, mocha chocolate mousse, apple cinnamon crisp

#### BEVERAGE PAIRINGS

Please inquire for dessert wine, sparkling wine, champagne selections



## Hosted & Cash Bars

BARTENDER FEE: \$75.00 PER HOUR, PER BAR

### Hosted Bar

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House Liquor	\$11.00 per	drink
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House Red & White Wine \$39.00 per bottle

Northwest Microbrews, Domestic Beer, Imported Beer

Non-Alcoholic Beverages

#### GOLD PREMIUM BAR

Gold Liquor	\$	1	1.(	$\mathcal{O}($	)	per	drin	ık
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Premium Red & White Wine \$49.00 per bottle

Northwest Microbrews, Domestic Beer, Imported Beer

Non-Alcoholic Beverages

#### PLATINUM DELUXE BAR

Platinum Liquor	\$12.00 per drink
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Deluxe Red & White Wine \$59.00 per bottle

Northwest Microbrews, Domestic Beer, Imported Beer

Non-Alcoholic Beverages

#### BEER

Northwest Microbrews	\$10.00 per bottle
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Domestic Beer \$9.00 per bottle

Imported Beer \$10.00 per bottle

#### NON-ALCOHOLIC

Bottled Water & Assorted Sodas \$5.00 each	ch
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Craft Sodas \$6.50 each

All prices are subject to 23% service fee and prevailing sales tax.

Prices are subject to change without notice.

## Cash Bar

#### Cash Bar Pricing Includes Tax

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House Liquor	\$11.00 per drink
House Red & White Wine	\$10.00 per glass

Northwest Microbrews, Domestic Beer, Imported Beer

Non-Alcoholic Beverages

#### GOLD PREMIUM BAR

Gold Liquor	\$12.00 per drink
Premium Red & White Wine	\$11.00 per glass

Northwest Microbrews, Domestic Beer, Imported Beer

Non-Alcoholic Beverages

#### PLATINUM DELUXE BAR

Platinum Liquor	\$14.00 per drink
Deluxe Red & White Wine	\$13.00 per glass

Northwest Microbrews, Domestic Beer, Imported Beer

Non-Alcoholic Beverages

#### BEER

Northwest Microbrews	\$11.00 per bottle
Domestic Beer	\$10.00 per bottle
Imported Beer	\$11.00 per bottle

#### NON-ALCOHOLIC

Bottled Water & Assorted Sodas	\$5.00 each
Craft Sodas	\$6.50 each