



Cocktail Receptions & Parties

Canapé Menu

Canapés are bite sized appetizers which are tray passed by our service team

Select 3 canapés (served for up to an hour) ~ 9 per person

Select 5 canapés (served for up to 3 hours) ~ 22 per person

Mini Dungeness Crab Cake, meyer lemon aioli

Oyster Shooter, bloody mary base

Roasted Pork Sausage, sliced tomato, whole grain mustard

Tuna Tartare, wasabi tobiko, crispy wonton

Fried Green Tomatoes, corn-peach salsa, goat cheese

Ceviche, pico de gallo, corn tortilla

Smoked Salmon Panini, gruyere, dill, lemon crème fraîche

Goat Cheese, nicoise olive tapenade, crostini

Grugere Gougere, prosciutto

Roasted Pork Belly, arugula purée

Tuna Tacos, spicy crema, ice burg, diakon, cucumber, wasabi guacamole, pickled onions

Wild Mushroom Arancini

Fried Alaskan Shrimp, spicy chili sauce

Twice Baked Potato, lobster, crème fraîche, chives

Lobster Shooter, gazpacho

Beef Capriccio, shaved parmesan, truffle aioli, brioche crostini

Curry Chicken Salad, endive leaf

Artisanal Platters

Includes up to a 1 hour of pre-meal stationed items or up to a 3 hour reception event

Braised Pork

Bbq sauce, coleslaw, brioche bun

Served up to 1 hour ~ 8 per person

Served up to 3 hours ~ 20 per person

Market Vegetable

Seasonal assortment may include peppers, onion, squash, eggplant & mushrooms

Served up to 1 hour ~ 8 per person

Served up to 3 hours ~ 14 per person

Seafood Tasting

Examples include oysters, prawns, mussels, dungeness crab claws, shrimp

Served up to 1 hour ~ 20 per person

Served up to 3 hours ~ 50 per person

Cheese

Examples include mt. tam, bermuda triangle & fourme d'ambert with candied nuts, sliced fruit, honey comb, crostini

Served up to 1 hour ~ 8 per person

Served up to 3 hours ~ 20 per person

Charcuterie

Examples include sausages, pates, duck pastrami & paprika cured pork loin with crostini, marinated vegetables, whole grain mustard

Served up to 1 hour ~ 8 per person

Served up to 3 hours ~ 20 per person