



Hors d'oeuvres Packages

The Harbor Reception

Not quite dinner, but more than "just a bite".

For parties of 30 or more.

Northwest and Imported Cheeses served with Fresh Fruit and Gourmet Crackers

Warm Brie, baked in puff pastry, served with Candied Walnuts

Seasonal Fresh Fruit Display

Assorted Petite Sandwiches on Fresh Baked Parker House Rolls with Dijonaise – roast beef, honey ham and sage turkey

Hot Crab and Artichoke Dip served with Crostini

Alaskan Smoked Wild Salmon with Accompaniments

Coffee, Tea and Decaf

The Petite Reception

The definition of "light refreshments".

For parties of 30 or more.

Northwest and Imported Cheeses and Gourmet Crackers

Seasonal Fresh Fruit Display

Your choice of three of the following appetizers:

Chinese-style Barbeque Pork Tenderloin served with Hot Mustard and Sesame Seeds

Tuscany Bruschetta, served with Crostini

Smoked Salmon Mousse on Cucumber Canape

Meatballs with Brandy Mushroom Sauce

Grilled Chicken Skewers with Red Pepper Pesto

Chicken Satay with Thai Peanut Sauce

Antipasto Skewers

Crab Rangoon

Spanakopita

Coffee, Tea and Decaf

The above items are subject to taxable 18% gratuity and prevailing Washington State Sales Tax



a la carte Appetizers

Display Appetizers

There is a minimum party size of 30 for some items. Most can be arranged for parties of any size. Please inquire.

Northwest and Imported Cheeses served with Gourmet Crackers
Hot Crab and Artichoke Dip with Crostini
Alaskan Smoked Wild Salmon with Accompaniments
Baked Brie in Puff Pastry served with Fruit and Gourmet Crackers
Tomatoes and Mozzarella with Basil Chiffonade
Seasonal Fresh Fruit Display
Vegetable Crudité Basket or Garden with Chef's Choice Dips

Appetizers by the Dozen

There is a minimum order of 3 dozen of each appetizer selected. Passed Appetizers can be arranged for an additional charge.

Chilled

Black Tiger Jumbo Prawns with Cocktail Sauce and Lemon
Assorted Petite Sandwiches on Fresh Baked Parker House Rolls
Smoked Salmon Mousse on Cucumber Canape
Chinese-style Barbeque Pork Tenderloin
Tuscany Bruschetta with Crostini
Miniature Fruit Tarts
Antipasto Skewers
Classic Deviled Eggs
Fresh Fruit Kabobs

Hot

Mini Lobster Crab Cakes, Blackberry Red Pepper Sauce
Scallops wrapped in Bacon
Coconut Prawns with Sweet & Spicy Thai Chili Sauce
Dungeness Crab-stuffed Mushrooms
Crab and Artichoke Dip in Phyllo Cups
Crab Rangoon
Brie Tarts with Marionberry Preserves in Phyllo Cups
Grilled Chicken Skewers with Red Pepper Pesto
Chicken Satay with Thai Peanut Sauce
Coconut Chicken Skewers with Apricot Sauce
Meatballs in Brandy Wine Sauce
Spanakopita

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