

a la carte Appetizers



Display Appetizers *(price per guest)* *For parties of 20 or more.*

Northwest and imported cheeses served with fresh fruit and gourmet crackers.....	\$6
Hot crab and artichoke dip served with crostini	\$6
Wild Alaskan smoked salmon with accompaniments.....	\$6
Tomatoes and mozzarella with basil chiffonade.....	\$4
Seasonal fresh fruit display	\$3
Vegetable crudité basket or garden with chef's choice dips...	\$3/\$4

Appetizers by the Dozen *(price per dozen)* *Minimum order of three (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	\$21
Assorted petite sandwiches on fresh baked Parker House rolls	\$19
Smoked salmon mousse on cucumber canapé	\$18
Chinese-style barbecue pork tenderloin	\$18
Tuscany bruschetta with tomato and basil	\$17
Caprese skewers with tomato, basil and mozzarella	\$16
Classic deviled eggs	\$15
Fresh fruit kabobs	\$15

Hot

Coconut prawns with sweet and spicy Thai chili sauce	\$21
Dungeness crab-stuffed mushrooms	\$20
Crab and artichoke dip in phyllo cups.....	\$19
Brie tarts with marionberry preserves in phyllo cups.....	\$18
Grilled chicken skewers with red pepper pesto	\$17
BBQ chicken wings (with bleu cheese or ranch dressing)	\$17
Chicken satay with Thai peanut sauce	\$17
Meatballs in brandy wine sauce	\$16
Spanakopita	\$16

*Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness.
The above prices are subject to 20% service charge and 8.5% sales tax.
80% of service charge is distributed to non-managerial service staff.*

3211 56th St NW • Gig Harbor WA 98335 • 253.858.1111 • Fax: 253.851.5402
Reservations: 800.795.9980 • info@innatgigharbor.com • www.innatgigharbor.com



Receptions *(for parties of 30 or more)*

The Harbor Reception *\$24 per guest* *Not quite dinner, but more than "just a bite"*

Northwest and imported cheeses served with fresh fruit and gourmet crackers

Insalata caprese (fresh sliced tomato and mozzarella with basil chiffonade and balsamic drizzle)

Seasonal fresh fruit display

Assorted petite roast beef, honey ham, and sage turkey sandwiches on fresh baked Parker House rolls with dijonnaise

Hot crab and artichoke dip served with crostini

Wild Alaskan smoked salmon with accompaniments

Coffee, tea and decaf

The Petite Reception *\$17 per guest* *The definition of "light refreshments"*

Northwest and imported cheeses served with fresh fruit and gourmet crackers

Seasonal fresh fruit display

Choice of three of the following appetizers:

- Chinese-style barbecue pork tenderloin served with hot mustard and sesame seeds
- Tuscany bruschetta with fresh tomato and basil
- Smoked salmon mousse on cucumber canapé
- Meatballs with brandy-mushroom sauce
- Grilled chicken skewers with red pepper pesto
- Chicken satay with Thai peanut sauce
- Prawn cocktail display
- Spanakopita
- Caprese skewers with tomato, basil and mozzarella

Coffee, tea and decaf

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