



Catering & Event Productions

Hors-d'oeuvres to pair with White Wines

Trio of Crostini 's

Basil Pesto with Fresh Mozzarella

Sundried Tomato Pesto with Parmigiano Reggiano

Sweet Pepper Pesto with Dry Aged Jack

Dungeness Crab Puffs with Pernod Sauce and Chives

Dungeness Crab Cakes with Meyer Lemon Aioli

Yukon Gold Blini with Creme Fraiche, Caviar and Chives

Sparkling Wine Battered Fresh Cod with Basil Avocado Aioli

Smoked Salmon Flatbreads with Pickled Red Onions, Capers and Dilled Cream Cheese

Handmade Mini Pizza's with Summer Tomatoes, Mozzarella,
Nicoise Olives and Basil Leaves

Risotto Croquettes with Prociutto, Tomatoes and Fresh Mozzarella

Szechwan Shrimp Skewers with Toasted Macadamia Nuts

Grilled Shrimp Skewers with Fresh Mango Salsa

Pan Seared Scallops with Vanilla Bean Beurre Blanc, Orange Zest, and Chives

Dungeness Crab Stuffed Mushrooms with Havarti and Dill

Gruyere Fondue with Sourdough

Baked Brie Puffs with Raspberry Cabernet Coulis

Asparagus and Goat Cheese Filo Wraps

Fried Creamer Potato Skins with Fresh Dungeness Crab Salad, Havarti,
Sour Cream, and Chives

Homemade Hummus, Feta, Cucumbers and Black Sesame Seeds,
wrapped in Whole Wheat Lavash

Bay Shrimp Salad with Cream Cheese, Red Onions, and Dill
wrapped in Spinach Lavash

Sweet Corn and Jalepeno Fritters with Sweet Pepper Aioli

Grilled Eggplant Tahini with Flat Bread Triangles and Toasted Sesame Seeds

Grilled Bruschetta's with Brie, Tapenade and Organic Tomatoes

Hors-d'oeuvres to pair with Red Wines

Spicy Braised Chicken Quesadillas with Sweet Peppers,
Caramelized Onions, and Havarti

Grilled Lolyop Lamb Chops with Garlic Thyme Pesto and Gremoulada

Cambazola Cheese Toasts with Balsamic Onions and Apricot Glace

Mini Tacos with Cast Iron Spicy Braised Chicken, Pico De Gallo,
Guacamole and Sour Cream

Certified Angus Beef Grilled Mini Hamburgers with Caramelized Onions,
Baby Arugula, and White Truffle Aioli

Grilled Vegetable and Imported Olive Bruschetta's with Roasted Garlic
and Fresh Herbs

Mini Deep Fried Potato Skins with Applewood Smoked Bacon, Vermont Cheddar,
Crème Fraiche, and Chives

Spinach and Spicy Sausage Stuffed Mushrooms with Pepper Jack Cheese

Brie, Pear, and Carmelized Onion Flatbreads with Caramelized Onions
and Fried Sage Leaves

Red Grapes Rolled in Creamy Goat Cheese and Chopped Pistachios

Cambazola Cheese Toasts with Balsamic Onions and Blackberry Glaze

Grilled Cumin Beef Tenderloin Skewers

Grilled Beef Tenderloin Crostini with Pink Peppercorn Aioli and Mizuna

Miniature Beef Wellington with Zinfandel Demi Glace

Dessert Wines and Ports

Layered Mousses in Shot Glasses, Crème Brulee, Mini Tartlets, Truffles, and Cookies