



FALL-WINTER 2024 APPETIZER BUFFET PACKAGES:

LIGHT HORS D'OEUVRES (PICK 4 ITEMS) STARTS AT \$55 PER GUEST

MODERATE HORS D'OEUVRES (PICK 6 ITEMS) STARTS AT \$70 PER GUEST

HEAVY HORS D'OEUVRES (PICK 8 ITEMS) STARTS AT \$85 PER GUEST

COLD HORS D'OEUVRES

SMOKED SALMON CROSTINI House-smoked salmon spread, lox, red onion, capers + herbs

SMOKED WAGYU BEEF CROSTINI smoked + grilled wagyu beef, horseradish sauce, arugula, smoked sea salt +6

TRUFFLED GOAT CHEESE CROSTINI Truffle infused goat cheese, meyer lemon zest, truffle oil, herbs

WHITE BEAN HUMMUS served w/ garlic butter + herb pita

TUNA POKE*<raw> yellowfin tuna, soy, yuzu, chile + sesame on a cucumber chip

"EL CHINGON" SHRIMP TOSTADA baja-style Chilean shrimp cocktail, cilantro + tajin

THE "DEVIL'S" EGGS a variety of eggs from the devil himself

COLD FRIED CHICKEN SLIDERS jidori chicken thigh, lettuce, house pickle, herb dressing + house-baked roll

COCKTAIL PRAWNS Argentine red prawns, smoked tomato cocktail, lemon +7

CHIPS + DIP house-made thick-cut potato chips w/ charred onion dip

CRUDITÉ local farmers market vegetables w/ herb yogurt dip

FARMERS MARKET FRUIT fresh + local fruits w/ sweet cultured cream dip

COLUMBIA RIVER NOVA LOX* cured steelhead, "everything" cream cheese, capers, onion + bagel chips +5

CHARCUTERIE an assortment of salumi, cheeses, nuts + other accoutrements +7

TASTE OF THE PACIFIC * jumbo prawns, <raw> oysters, dungeness crab, house-smoked salmon **MP**

HOT HORS D'OEUVRES

MEATBALLS pork + beef meatballs w/ peppers + onions in house bbq sauce

VEGETABLE SPRING ROLLS served w/ thai ginger sauce

BIRRIA STREET TACOS beef birria served w/ mini corn tortillas + salsa verde +6

WAGYU BEEF SKEWERS grilled marinated american kobe beef, chimichurri sauce +5

PACIFIC SALMON CAKES w/shaved fennel slaw +5

DUNGENESS CRAB CAKES w/ spicy "bread + butter" remoulade +12

BACON WRAPPED SCALLOPS fresh scallops wrapped in housemade bacon; w/ sherry vinegar reduction +8

WINGS Korean bbq or buffalo (pick one)

ROASTED KIELBASA oven-roasted smoked sausage, peppers, onions, fennel, hot honey

BLT STEAMED BUNS housemade bacon, smoked tomato jam, lemon aioli + baby arugula +6

"DOLLAR" SANDWICH BAR <minimum 30 guests>

chef carved meat, fresh rolls, "bread + butter" pickles, stone ground mustard + horseradish

SNAKE RIVER FARMS AMERICAN "KOBÉ" BEEF* +12 |guest

KUROBUTA HAM +7 |guest

HERB ROASTED TURKEY +6 |guest

*consuming raw or undercooked foods may increase the risk of foodborne illness