



APPETIZER BUFFETS

PREPARED FOR A MINIMUM OF 25 GUESTS

SPRING/SUMMER 2025 APPETIZER 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
TUNA POKE* <raw> yellowfin tuna, soy, yuzu, chile + sesame on a cucumber chip
"EL CHINGON" SHRIMP TOSTADA baja-style Chilean shrimp cocktail, cilantro + tajin
COLD FRIED CHICKEN SLIDERS jidori chicken thigh, lettuce, house pickle, herb dressing + sweet 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
BANG BANG CHICKEN karaage-style chicken, bang bang sauce, sesame, scallion

"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