HORS D’OEUVRES MENU

Cold Hors D’Oeuvres

$38

Sold by the dozen with a minimum of three dozen

Prices shown are per dozen

Vegan Edamame Hummus
with Pickled Ginger and Kaiware Sprouts

$38

Smoked Salmon Rosettes
with Cucumber Salsa and Chipotle Crème Fraîche

$38

Stuffed Fresh Strawberries
with Whipped Cambozola and Kiwi Garnish

$38

Cucumber Ensalada Trio
Ruby Beet Salad, Curried Chicken, Thai Beef

$38

Assorted Bruschetta
Crispy Crostini with a Variety of Toppings

$38

Vegan Fresh Summer Rolls
Rice Noodles, Herbs and Crispy Vegetables

$40

with Shrimp  $42
with BBQ Pork  $42

Seared Beef Carpaccio
Onion Jam and Horseradish Cream Cheese, Rustic Crostini

$42

Sushi and Nigiri Assortment
hand rolled by some of the most skilled local sushi chefs

$52

Chilled Prawns
with Wasabi Spiked Cocktail Sauce

$46
Hot Hors D’Oeuvres
$38

Sold by the dozen with a minimum of three dozen
Prices shown are per dozen

Baked Brie Stuffed Red Jacket Potato
with Crème Fraîche and Chive Baton
$38

Vegan Pakora Fritter
with Onion, Potato, Cauliflower and Mango Chutney
$38

Cedar Plank Roasted Salmon Skewer
with Soy Ginger Glaze
$40

Chicken Marsala Pot Pie
with Portobello Mushroom Cream
$42

Crispy Vegan Spring Rolls
with Sweet Chili Sauce
$38

Fiery Mongolian Meatballs
Hoisin Barbecue Glaze
$38

Vegetarian Spanakopita
with Goat Cheese and Spinach
$38

Forest Mushroom Tart
with Braised Leeks and Montrachet
$38

Vegetarian or Pork Pot Stickers
with Ginger Shoyu Sauce
$38

Chicken Tikka Satay
with Mango Tzatziki Sauce
$40

Shepherd’s Pie
with Braised Short Rib, Huckleberry Demi and Parsnip Crown
$42
Mini Vegetarian Baked Brie
and Raspberry en Crûte
$42

Salish Sea Dungeness Crab Cakes
with Creole Aioli
$46

Crispy Tempura Prawns
with Mango Sweet Chili Sauce
$46

Bacon Wrapped Jumbo Prawns
Stuffed with Dungeness Crab
$46

Slider Central
Served by the dozen with a minimum of three dozen
$40 per dozen

Bacon Blue Cheese Angus Beef
with Horseradish Aioli

“Dicks Drive In” Style Deluxe
with American Cheese and Special Sauce

Pulled Pork
with Bourbon BBQ Sauce and Creamy Slaw

Vegan Black Bean Burger
with Red Garnet Yam and Mango Coconut Cream

Salish Sea Salmon
with Basil Aioli

Bistro BLT
Crispy Pancetta, Roma Tomato, Romaine and Garlic Aioli

Add a Round of Sides
20 to 25 servings
$50 per round

Three Cheese Mac and Cheese
Crispy Fries with Dipping Sauces
Yukon Gold Mashed Potatoes with Pan Gravy
Flash-Fried Sweet Chili Green Beans
Reception Displays

Each display serves up to 50 guests

Elliott Bay Seafood Display
Featuring Smoked Salmon, Steamed Manila Clams, Local Raw Oysters, Jumbo Prawns and Cracked Crab Legs
$425

Mediterranean Salumi Antipasto Display
Cured Meats, Select Cheeses, Brined Vegetables, and Spreads served with Sliced Rustic Breads
$300

Imported and Domestic Cheese Display
Served with Sliced Rustic Bread and Crackers
$275

Smoked Salmon Display
with Herbed Cream Cheese, Mini Bagels and Brined Vegetables
$200

Vegan Nosh Display
Grilled Vegetables, Tapenades, Crackers and Flatbread
$175

Sliced Fruit Display
Seasonal Fruit with Honey Yogurt Dip
$250

Pike Place Market Vegetable Crudité
Creamy Herb Dip
$150

Baked Brie En Croûte
with Fresh Fruit Garnish, Assorted Crackers and Rustic Sliced Bread
$100

Menus and prices subject to change. All food and beverage is subject to applicable sales tax and a 21% taxable service charge. 15.4% of service charge is distributed to service personnel and 5.6% is retained by the property. Consuming raw or undercooked meats may increase your risk of food borne illness.