APPETIZERS

All items are priced to serve 12 people.
2 orders minimum per item/flavor

CHARCUTERIE* \$90

A selection of 3 cured meats & 3 artisan cheeses, accoutrements & croccantini.

*gf crackers available on request

CHICKEN SKEWERS \$42

Lemon Herb with tzatziki dip Huli Huli Buffalo with ranch dip

TOFU SKEWERS \$38

Lemon Herb with smoked eggplant Miso Ginger Buffalo with ranch dip

CAPRESE SKEWERS \$38

Mozzarella, tomato, basil, balsamic reduction

CROSTINI \$36

Herb goat cheese with olive tapenade

Herb goat cheese with fig chutney

Seattle* - cured salmon, dill cream cheese, pickled onion

Chicago -sharp cheddar spread, salami, Mama Lil's peppers

MEATBALLS \$42

Italian Chicken or Beef with marinara
Chicken with BBQ
Beef & Lamb* with tzatziki dip
Impossible plant based "meatballs" (+2pp)

SLIDERS* \$60

Burger Shop Classic beef, American cheese, pickles, burger shop aioli

The Bistro - beef, roasted mushrooms & onions, garlic mayo

Santa Fe Chicken - chili lime grilled chicken, pepper jack, grilled onions, Mama Lil's peppers, cilantro chili aioli

Fried Chicken Minis - buttermilk fried chicken, jalapeno ranch, pickles

Tofu Bahn Mi - tofu, pickled carrot & daikon radish, cilantro, garlic aioli

Veggie Bistro - gardenburger patty, roasted mushrooms & onions, garlic mayo

DIP DUO PLATTER \$48

Pita chips, carrots, celery & cucumber with garlic hummus & roasted red pepper feta dip

MEZE PLATTER \$60

Pita bread, dolmas, feta cheese, mixed olives, marinated artichokes, roasted eggplant dip & roasted red pepper feta dip

CRUDITÉ PLATTER \$42

Seasonal vegetables, green goddess yogurt dip & hummus

VEGAN STUFFED MUSHROOMS \$36
Stuffed with roasted eggplant & red peppers,
topped with almond herbs

SOBA NOODLE TAKE OUT BOXES \$48

Mini take-out boxes with soba noodles, honey, sesame, green onion, almond, bell pepper & carrot with chopsticks

GREEK ORZO PASTA CUPS \$42

Orzo pasta, feta cheese, kalamata olives, fresh herbs, artichoke hearts, roasted red peppers

CHICKEN LUMPIA \$48

Hand rolled Filipino stye egg rolls filled with ground chicken & vegetables with garlic, vinegar dipping sauce

IMPOSSIBLE LUMPIA \$66

Hand rolled Filipino style eggrolls filled with ground impossible plant based protien & vegetables with garlic, vinegar dipping sauce

TUNA POKÉ CUPS* \$72

Ahi tuna marinated in sesame, tamari, garlic, green & sweet onion served in individual cups topped with crispy garlic

VEGAN BEET "POKÉ" CUPS \$36

Red beets marinated in sesame, tamari, garlic & seaweed served in individual cups topped with wakame & sesame seeds

MARINATED SHRIMP* \$60

Cold shrimp marinated in fresh Italian herbs, lemon & garlic in individual cups

CHICKEN EMPANADAS \$48

Served with steakhouse aioli

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BEEF EMPANADAS \$52

Served with steakhouse aioli

FLATBREADS \$52

Wild mushroom-with herbs & truffle oil Roasted garlic- pesto with manchego cheese

PHYLLO CUPS \$36

Herb honey with goat cheese

MINI DUNGENESS CRAB ROLLS* \$90

Kings Hawaiian rolls buttered & filled with fresh Dungeness crab salad & topped with chives

*King county health board would like us to remind you that consuming raw or undercooked foods can lead to food borne illness

DESSERTS

All items are priced to serve 12 people. 2 orders minimum per item

DESSERT BITES \$48

Chocolate Chip & Sea Salt Cookies, Brownie Bites, Lemon
Bars & Rice Krispie Treats

BAKLAVA BITES \$48

Traditional phyllo, honey & nut layered dessert

CHURROS \$48

Cinnamon & sugar churros served with Mexican chocolate ganache

CANNOLIS \$48

Ricotta & mascarpone filled with chocolate chips

CHEF'S COOKIE SELECTION \$24

GLUTEN FREE COOKIES & VEGAN
COOKIES \$24

DESSERTS

All items are priced to serve 12 people. 3 orders minimum per item

BAKEWELL BAR \$62

Shortbread, raspberry jam, almond frangipane

MILLIONAIRE BAR \$48

Shortbread, caramel & chocolate

JAMMY DODGERS \$30

Raspberry shortbread sandwich cookie

CUPCAKES \$48

Lemon, Carrot, Guinness Chocolate or Victoria Sponge

CUSTOM CAKES \$65 +