

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 style 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

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 +