



Hors D' Oeuvres Packages

Minimum 50 guests.

Latin Style

Habanero Mango Chicken Satay

Manchego Cheese & Grape Crostinis

Pickled Avocado Salad w/ Plantain Chips

Salsa Trio

Roasted Corn & Black Bean, Pico De Gallo & Spicy Guacamole served w/

Fresh Tortilla Chips

\$22

Northwest

Loaded Dungeness Crab Cakes w/ Fresh Chili Aioli

Caramelized Walla Walla Onion Tartlets w/ Toasted Pancetta

Wild Mushroom Crostinis w/ Truffled Goat Cheese

Salmon Candy Crostini w/ Brandied Apple Compote

Seafood Chowder Shooters w/ Oyster Crackers

\$26



Mediterranean

Prawn Scampi w/ White Wine Lemon Butter
Antipasto and Cheese Selection w/ Fresh Baguettes
Tomato and Mozzarella Margherita Melts
House Made Meatballs Marinara
Cove Hummus w/ Grilled and Fried Pita

\$22

Asian

Lemongrass Beef Satay
Grilled Asparagus Spears w/ Miso Vinaigrette
Ponzu Chicken Lettuce Wrap w/ Bok Choy Slaw
Edamame Salsa w/ House Fried Taro Chips
Mini Ahi Poke Tostadas

\$25