



Appetizers

MAC'N CHEESE BITES (V)

with truffle dipping sauce.

2.50 per piece

Pulled pork sliders

Freshly smoked pork on a slider

with Cole slaw

3.00 per piece

Potato bites (GF)

Potato with bacon bits, cream

cheese, chives, cheddar.

1.75 per piece

Jalapeno poppers(GF)

Jalapeno stuffed with cream
cheese and wrapped with bacon

with a hint of honey

2.25 per-piece

MINI BBQ BACON

CHEESEBURGERS

homemade brioche, tillamook
cheddar, bbq mayo & caramelized
onions.

3.00 per piece

Classic tuna Poke

Ahi tuna poke is a refreshing and
savory Hawaiian snack

4.50 per piece

CRAB-STUFFED MUSHROOMS

Served with sriracha aioli.

3.00 per piece

Baked Brie

Puff pastry baked brie with honey
and figs

1.75 per piece

Meat balls

On a French onion glaze or

Swedish glaze

2.50 per piece

Cajun Deviled eggs

Top off with Cajun seasoning.

1.25per piece

BEEF WELLINGTONS

Puff pastry, filet mignon,
mushroom duxelles and red wine
reduction.

3.25 per piece

Cajun Shrimp

Shrimp Flashed cooked with
lemon, Garlic and Cajun seasoning
With a lemon aioli

2per piece

Bacon Warped shrimps

With a Sweet Smokey tomato
chipotle pepper sauce

3 per piece

The Classic Caprese

Tomato and Fresh mozzarella
2 per piece

Bacon Blue Stuffed mushroom

Over roasted mushrooms stuffed
with gorgonzola and bacon

3 per piece

Prosciutto Wrap Date

fresh dates wrapped in prosciutto
stuffed with gorgonzola and
thyme topped off with a sweet

demi glaze.

2.75

Sausage Stuffed Mushroom

Over roasted mushrooms, stuffed
with a delicious blend of cream
cheese and sausage.

1.95

Bruschetta on Crostini

Crispy demi baguette crostini with
dice tomato, red onion, garlic,
basil, and olive oil topped off with
a balsamic reduction.

1.25 piece



Appetizers

Tartine

\$6.35 per serving each serving is 2 tartine 2"big .Minimum 20 orders

APPLE AND CHEDDAR TARTINE

apple butter, sliced apple and cheddar cheese

AVOCADO TARTINE

avocado, olive oil and lemon

HONEY & FIG TARTINE

ricotta, fig and honey balsamic reduction

CHOCOLATE L'ORANGE

nutella, butter, marmalade, toasted almonds

THE NORWEGIAN TARTINE

smoked salmon, lemon-chive cream cheese, shallot, lemon and fried capers

RADISH TARTINE

herbed goat cheese, thinly sliced radish, fresh cracked pepper, Sea salt

HONEY, FIG & PIG TARTINE

ricotta, fig, honey balsamic reduction and Prosciutto

NUTELLA TARTINE

nutella, olive oil, chopped toasted hazelnuts & Maldon

SUNNY SIDE UP

Boursin, thinly sliced radish, greens, fried egg and sriracha aioli

BECON & PESTO

pesto, tomato, fried egg, greens, applewood smoked bacon and Goat cheese

ALMOND & VANILLA-ROASTED FRUIT TARTINE

almond butter, vanilla-honey roasted seasonal fruit, basil, Hawaiian salt

STRAWBERRIES & CREAM

mascarpone, strawberries, honey and lemon zest