



Appetizers

DF - DAIRY FREE, GF - GLUTEN FREE, V – VEGAN

Price per person

Bite size

Sausage Stuffed Mushrooms

Roasted Mushrooms, Stuffed with a Delicious Blend of Cream Cheese and Sausage

\$2.95

Veggie stuff Mushroom(V)

Roasted Mushrooms, Stuffed with a blend of chickpea shallots, garlic, zucchini and spinach

\$2.95

Crab-Stuffed Mushrooms (DF)

Dungeness Crab, onion, bell peppers dill and lime

\$5.30

Potato Bites (GF)

Bacon Bits, Schmear, Chives & Cheddar

\$3.95

Salmon Cakes (DF)

Onion, Parsley, Old Bay and Panko with Lemon Garlic Aioli

\$6.25

Baked Brie

Puff Pastry Baked Brie with Honey and Figs

\$3.90

Coconut Prawn (DF)

Sweet Thai chili sauce

\$5.25

Bacon Wrapped Shrimp(GF,DF)

With a Sweet Smokey Tomato



Chipotle Pepper Sauce

\$5.20

Bruschetta (DF, DF)

Diced Tomatoes, Red Onions, Garlic, Basil & Olive Oil Topped with a Balsamic Reduction

\$3.50

Prosciutto Wrapped Dates (GF)

Stuffed with Gorgonzola and Thyme, Topped with a Sweet Demi Glaze

\$3.95 per piece

Mini Steak tacos (GF, DF)

Corn tortilla, onion, cilantro and lime

\$4.60

Cajun Deviled Eggs (GF, DF)

Topped with Cajun Seasoning.

\$5.10 per piece

Sliders

BBQ Bacon

Brioche bun, Tillamook Cheddar, BBQ sauce, mayo & caramelized onions.

\$5.00

Fried chicken

chipotle aioli on a Hawaiian sweet roll

\$5.00

Pulled Pork

House Smoked Pork with Coleslaw on Hawaiian sweet roll

\$4.69

Black bean (DF) (v)

House made black bean patty, smokey tomato aioli

\$5.00



Flat Breads

Bacon & Pesto

Pesto, Tomato, sunny side up Quail Egg,

Greens, Applewood Smoked bacon and Goat Cheese

\$5.25 per person

Sunny Side Up Flatbread

Boursin, Thinly Sliced Radish,

Greens, Quail Egg and Sriracha Aioli

\$5.20 per person

Onion Tart

Caramelized onion, rose merry feta cheese and balsamic reduction

\$4.52