

Mad Hatter Hors D'oeuvres Menu

Includes grazing display & choice of three appetizers
As well as staff for set up, clean up, replenishing and manicuring throughout event as well as bamboo compostable plates, faux silverware and napkins

| Seasonal offerings |

Grazing Platter | *A mix of our best seasonal selections, including cheeses, charcuterie, & fresh fruits*

| Hors D'oeuvres |

Bruschetta Napoli

Spread with diced tomatoes, chopped basil, lemon & garlic served with baguette slices

Signature Stuffed Mushrooms

Fresh herbs, Parmesan, breadcrumbs, & roasted peppers (cured sausage optional)

Tuscan Caprese Skewers

Cherry tomatoes, mozzarella & basil with balsamic reduction

Grilled NY Steak Crostini

Horseradish, caramelized onion, aged cheddar & balsamic

Hickory Smoked Crafted Meatballs

Served Swedish style or with balsamic BBQ

Soy Ginger Potstickers

With cabbage, onion & chicken

Firecracker Prawn Skewers

With Cajun seasoning

Artisan Mini Grilled Cheeses

Fontina, aged Cheddar

Coal Charred Drumettes

Served with Chimichurri or simply grilled dusted with our house rub

Smoked Salmon Crostini

Sweet dill, tarragon-lemon vinaigrette

NW Seafood Cakes

Bay Shrimp, Crab, Cod, Meyer Lemon Remoulade

Cucumber Poke Canapé

Crisp sliced cucumber with sweet & spicy poke with avocado aioli

Spinach Spanakopita

Feta, spinach & phyllo dough

Smoked Babaganoush

Served with fresh pita bread

Crudit  Cups

Fresh cut crudit s & hummus served in individual bamboo cups

Seasonal Appetizers

Cranberry Smoked Meatballs

House smoked with tangy cranberry glaze

Beef Bacon Wrapped Dates

Stuffed with blue cheese & topped with pomegranate seeds

New York Steak Skewers

With horseradish aioli



Stations

Smoked Salmon Platter

Includes house smoked wild Alaskan Salmon accompanied with cucumbers, tomatoes & smears with crackers & rustic bread

Mezze Station

Includes pita bread, hummus, tzatziki, marinated olives, fresh cut vegetables

Mashed Potato Bar

Toppings include, sour cream, shredded Tillamook cheddar & jack, green onions, & bacon

Mac & Cheese Bar

Toppings include, sour cream, shredded Tillamook cheddar & jack, green onions, & bacon

Crudité Platter

Seasonal raw cut vegetables, hummus & buttermilk garlic

Fondue Station

Fontina, white wine, served with artisan crostini, Fuji apple and Andouille sausage

Salad Add-ons

Organic Farm Salad

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressed with Lemmon Tarragon or Red Balsamic Vinaigrette

Traditional Caesar Salad

House croutons, shredded Parmesan, romaine

Israeli Couscous Salad

With mint, dried cherries, feta, pickled carrots & cauliflower

Italian Pasta Salad

Tri-colored pasta, basil, spinach, olives, tomatoes, shredded Parmesan with French vinaigrette

Mediterranean Salad

Romaine hearts, Kalamata olives, cucumbers, fresh sliced tomatoes, feta cheese tossed in lemon

