



## B U F F E T H O R S D ' O E U V R E S

Hors d'oeuvre buffets include freshly brewed gourmet coffee, black, green and herbal teas. Buffet service time is two hours and requires a minimum of 40 guests or an additional \$50 will be applied.

### PUGET SOUND

chef-carved roasted striploin\*  
creamed horseradish, béarnaise sauce and slider rolls  
dungeness crab cakes  
roasted red pepper aioli  
prosciutto-wrapped chicken breast  
with lemon butter sauce and capers  
tomato, basil and fresh mozzarella bruschetta  
chilled prawns with lime cocktail sauce  
baked brie en brioche with assorted crackers  
marinated asparagus with red peppers  
fresh fruit and berry display  
\$32.95

### SODO

pulled barbecued pork  
apple poppy seed coleslaw and split slider rolls  
deli meat display: turkey, ham and roast beef  
sliced cheddar and swiss cheeses  
lettuce, tomato, onion and pickle  
dijon, mayonnaise and creamy horseradish  
boneless blue buffalo chicken bites  
carrot and celery sticks with ranch dip  
fresh fruit and berry display  
tri colored tortilla chips and salsa  
\$22.95

### SEATTLE SKYLINE

poached salmon  
sliced baguettes and tarragon aioli  
smoked chicken crepes with herb beurre blanc  
spanakopita  
sliced chinese barbecued porkloin  
spicy mustard sauce  
imported and domestic cheese display  
assorted crackers  
vegetable crudité with spinach dip  
fresh fruit and berry display  
\$26.95

### FLOATING THE LOCKS

swedish meatballs  
chicken satay  
thai peanut sauce and toasted coconut  
assorted petite quiche  
finger sandwiches: curried chicken  
honey dijon ham • smoked salmon with capers  
imported and domestic cheese display  
assorted crackers  
roasted garlic hummus with warm pita wedges  
vegetable crudité with spinach dip  
fresh fruit and berry display  
\$24.95