

Appetizers

- Fruit & Veggie Tray** **\$8 pp**
An assortment of fruits and veggies served with dips
- Meat & Cheese Tray** **\$12.00 pp**
Our house roasted meats and an assortment of cheeses
- Caprese Bruschetta** **\$7 pp**
Fresh basil, mozzarella and tomato drizzled with a balsamic glaze served on a crostini
- Roasted Jalapeno & Artichoke Dip** **\$6 pp**
Fire roasted jalapenos and artichoke hearts baked for perfect parmesan topped hot dip. Served with baguettes and crackers
- Exotic Cheese Display** **\$10 pp**
An elegant and colorful layered basil pesto torta surrounded by an assortment of elegant, imported cheeses served with soft baguettes and crackers.
- Mac & Cheese cup** **\$7.5 pp**
Not your mom's mac & cheese made with exotic cheeses and topped with an herbed panko and parmesan topping served in a mini kettle
- Caprese Skewers** **\$6 pp**
Tomato, mozzarella and Basil on a skewer and topped with a balsamic glaze 2 per guest
- Roasted Potato Florets** **\$6 pp**
Rainbow baby potatoes halved, roasted and filled with a dilled sour cream and topped with chives, crispy onions and melted cheddar. 2 per guest
- Prosciutto wrapped Asparagus** **\$6.5 pp**
Blanched asparagus wrapped in salty prosciutto, and topped with a blood orange glaze

Bacon Wrapped Fig **\$6.5 pp**

Turkish figs stuffed with gorgonzola cheese and wrapped in bacon and finished with a balsamic glaze 2 per guest

Bacon Stuffed Mushroom **\$5 pp**

Crimini mushrooms filled with our bacon, seasoning and breadcrumbs and topped with parmesan 2 per guest

Chips & Salsa **\$6 pp**

Chips and salsa (add guacamole for additional \$)

Beef

Beef Tenderloin Crostini **\$7 pp**

Mocha crusted beef tenderloin sliced thin and served on a crostini and topped with horseradish. 2 per guest

Roast Beef Slider **\$7 pp**

Mocha crusted New York roast beef served with horseradish and garlic aioli on a slider bun 1.5 per guest

Chicken

Chicken Satay **\$7 pp**

Grilled chicken skewers served in either a peanut sauce or a teriyaki glaze

Pork

Pork Belly Confit Brulee **\$8 pp**

Pork belly confit with a crispy crust of torched and caramelized sugar served with a dollop of sweet-hot mustard. 2 per person

Pulled Pork Slider \$ 6.5 pp

Our slow roasted pulled pork soaked in BBQ sauce and served on a slider bun 1.5 per guest

Seafood

Nesting Scallops \$9.00 pp - 1 each

A birds nest constructed from Hempler's bacon and a bed of crispy fried onions with a large diver scallop nestled in and topped with a wasabi hollandaise sauce

Bacon Wrapped Scallops \$9 pp

Diver's scallops wrapped in Hempler's bacon 2 per guest

Diver Scallops \$9 pp

Fresh jumbo diver scallops seasoned and sautéed quickly served medium rare 2 per guest

Bacon Wrapped Prawns \$8 pp

Large prawns wrapped in Hempler's bacon 2 per guest

Tequila Lime Prawns \$7 pp

Prawns sautéed in a tequila lime butter and served in a phyllo cup with dilled chili lime sauce 2 per guest

Pesto Prawn Crostini \$7 pp

Delicious wild prawns sautéed in garlic, shallots and butter, tossed with basil pesto sauce and topped with parmesan cheese and served on a crostini. 2 per guest

Lobster Endive \$10 pp

Lobster and fennel salad tossed with a chili-lime vinaigrette and topped with colorful pomegranate. 2 per guest

Crab Salad Endive \$10 pp

Wild caught Dungeness Crab with red pepper aoli 2 per guest

Dungeness Crab cakes \$9 pp
House made Dungeness crab cakes pan fried and topped with a roasted red pepper and garlic aioli. 2 Per person

Salmon Sliders \$7.5 pp
NW Salmon grilled and served on a slider bun with garlic aioli 1.5 per guest

Smoked Salmon Spread \$6 pp
Delicious wild caught NW Salmon smoked and mixed in a delicious cream cheese spread served with baguettes and crackers

Oysters Rockefeller \$8.5 pp
Fresh Taylor oysters topped with spinach, bacon & parmesan cheese and baked to perfection

Taylor Shellfish Oysters \$8 pp
½ barbequed with garlic butter for dipping, ½ on the half shell for shooting with hot sauce and cocktail sauce. 2 per person

Sides & Salads

Artisan Rolls \$3 pp

Caesar Salad \$5 pp
Crisp romaine lettuce tossed with parmesan and croutons in our house made Caesar dressing

Garden Salad \$5 pp
Spring mix with fresh vegetables, croutons and assorted dressings

Beets, Bacon & Avocado salad \$7 pp
Mixed greens with avocado, pickled beets and finished with a mustard and bacon vinaigrette

Summer Salad \$5.5 pp
Spinach with strawberries, red onions, sliced almonds & a raspberry vinaigrette

Fruit Salad	\$6 pp
<i>A mix of seasonal and tropical fruits, finished with a honey yogurt dressing and coconut</i>	
Penne Pasta Salad	\$6 pp
<i>Penne pasta with red and green onions, black olives, artichoke hearts, cherry tomatoes and an herbed vinaigrette</i>	
Roasted Seasonal Vegetables	\$5 pp
<i>Fresh seasonal vegetables seasoned and roasted</i>	
Grilled Mediterranean Vegetables	\$6 pp
<i>Marinated and grilled Mediterranean vegetables</i>	
Green Bean Almondine	\$5 pp
<i>Fresh green beans and julienned red peppers tossed with salt and pepper, garlic and sautéed with butter and topped with slivered almonds</i>	
Green Beans & Bacon	\$5 pp
<i>Fresh green beans tossed with butter, garlic and generous amount of Hempler's peppered bacon</i>	
Wild Rice Pilaf	\$5 pp
<i>Wild rice with sautéed veggies, mushrooms, and slivered almonds</i>	
Garlic Mashed Potatoes	\$5.5 pp
<i>Creamy roasted garlic mashed potatoes</i>	
Mashed Sweet Potatoes	\$6.5 pp
<i>Mashed sweet potatoes with syrup</i>	
Roasted Red Potatoes	\$5.5 pp
<i>Red potatoes tossed in herbs, garlic and olive oil and roasted</i>	
Horseradish Mashed potatoes	\$5.5 pp
<i>Mashed potatoes seasoned with spicy horseradish for eye popping flavor</i>	

Potato Salad \$5.5pp
Classic potato salad

Entrée

Sides listed are recommendations, variations and substitutions are also available.

Seafood

Prices may vary seasonally.

Garlic Dill Salmon \$28 pp
Wild Local Salmon topped with fresh garlic, dill, onion & lemon and cooked to perfect tenderness. Served with 2 sides

Pesto Salmon \$28 pp
Northwest wild salmon grilled and topped with our decadent basil pesto sauce. With 2 sides

Grilled Salmon with Grand Marnier Sauce \$28 pp
Wild caught salmon grilled and topped with Grand Marnier sauce. Served with two sides

Honey Bourbon Glazed Salmon \$28 pp
Fresh wild northwest salmon grilled to flaky perfection and finished with a honey bourbon glaze

Birds

Chicken Marsala \$22 pp
*Lightly breaded chicken breast pan sautéed and topped with a creamy marsala sauce.
Served with wild rice pilaf, seasonal vegetable & freshly baked bread*

Herb Roasted Chicken \$22 pp
Chicken pieces rubbed with assorted herbs and oven roasted to perfection.

Served with roasted red potatoes, seasonal vegetable, salad & fresh baked bread

Turkey Dinner **\$25 pp**
Herb roasted turkey w/ turkey gravy & cranberry sauce, served with mashed potatoes and yams, corn and pepper medley & green salad.

Chicken Enchiladas **\$18 pp**
Chicken enchiladas topped with our homemade sauce served with beans & rice

BBQ Chicken **\$18 pp**
BBQ chicken quarters rubbed with house made rub, slathered with bbq sauce. Served with baked beans and potato salad

Taco Bar **\$18 pp**
Taco bar with your choice of 2 meats (Ground Beef, Shredded Chicken or Pulled Pork) Served with Spanish rice & refried beans with shredded cheese, sour cream & salsa

Pork

Maple Glazed Pork Loin **\$23 pp**
Maple brined and glazed pork loin served with roasted red potatoes, roasted vegetable & green salad

Pulled Pork Sandwich **\$16 pp**
Slow smoked pork butt slathered with barbeque sauce. Served with potato salad and coleslaw.

BBQ Ribs **\$25 pp**
Spare ribs with potato salad, baked beans, & coleslaw

Beef

Prime Rib Dinner **\$33 pp**

Herb crusted prime rib w/ au jus & horseradish sauce served with garlic mashed potatoes, green beans almondine and a green salad

New York Strip Roast Dinner \$28 pp

Mocha crusted New York strip roast w/ au jus & horseradish, served with garlic mashed potatoes, roasted vegetable and a green salad

Slow Smoked Beef Brisket \$20 pp

Slow smoked in house beef brisket. Served with baked beans and potato salad

Pasta

Pasta Bar \$24 pp

*Two types of pasta served with Marinara, Alfredo & Pesto sauce and an assortment of toppings to include chicken, meatballs, Italian sausage and fresh vegetables.
Served with Caesar salad & garlic bread*

Chicken Alfredo \$18 pp

Grilled chicken breast atop our house made creamy, garlic fettuccini Alfredo. Served with garlic bread & Caesar salad

Lasagna Dinner \$17 pp

Beef or vegetable lasagna, served with Caesar salad & garlic bread

Dessert

Mini Cupcakes \$6 pp

An assortment of mini cupcakes

Assorted Mousse Cups \$8 pp

Assorted rich and smooth mousse flavors filled into chocolate cups and displayed beautifully. 3 per person

Assorted Pie Tartlets \$7 pp

Pumpkin, pecan, apple, and mixed berry pie tartlets

Assorted Petit Fours

\$9 pp

Elegantly made petit four in various flavors. 3 per person

Pre-Planned Meal Packages

Southern Summer BBQ

Appetizer

Fruit & Veggie Tray

Mac-n-Cheese Cup

Entrée

Choose 2 of our deliciously Barbecued Meats

Chicken Quarters, Sausage medley, Slow Smoked Pulled Pork, or Slow Smoked Brisket

Served with Corn & Pepper medley, Cornbread with Honey Butter, Baked Beans, and

Coleslaw

\$28pp

Italian

Appetizer

Caprese Bruschetta

Prosciutto Wrapped Asparagus

Entrée

Fettuccini Alfredo & Chicken Marsala

Served with Caesar Salad and Garlic Bread

\$32 /pp

Surf & Turf

Appetizer

Tequila & Lime Prawns

Bacon Stuffed Mushrooms

Entrée

Garlic Dill Grilled Salmon & New York Strip

Served with Wild Rice Pilaf, Caesar Salad, & Garlic Bread

\$40pp

North Bellingham Fiesta

Appetizer

Tequila & Lime Prawns

Chips with Salsa & Guacamole

Entrée

Taco bar with your choice of 2 meats (Ground Beef, Shredded Chicken or Pulled Pork)

Served with Spanish Rice & refried beans with shredded cheese, sour cream & salsa

\$27 /pp