

Appetizers

Fruit & Veggie Tray **\$3.50 pp**

An assortment of fruits and veggies served with dips

Meat & Cheese Tray **\$7.95 pp**

Our house roasted meats and an assortment of cheeses

Caprese Bruschetta **\$3.50 pp**

Fresh basil, mozzarella and tomato drizzled with a balsamic glaze served on a crostini

Asparagus & Artichoke Bruschetta **\$2.50**

Asparagus, artichoke and tomato bruschetta served on grilled parmesan crisp. 2 per guest

Roasted Jalapeno & Artichoke Dip **\$2.50 pp**

Fire roasted jalapenos and artichoke hearts baked for perfect parmesan topped hot dip. Served with baguettes and crackers

Walnut & Goat Cheese Stuffed Beets **\$2.95**

Roasted beets filled with goat cheese, walnuts and herbs and baked. 2 per person

Bermuda Triangle & Fig **\$2.95**

Bermuda triangle cheese topped with a fig jelly and served on a grilled parmesan crisp. 2 per person

Exotic Cheese Display **\$5.95**

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 **\$2.95**

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 **\$2.50**

Tomato, mozzarella and Basil on a skewer and topped with a balsamic glaze 2 per guest

Roasted Potato Florets **\$2.50**

Rainbow baby potatoes halved, roasted and filled with a dilled sour cream and topped with chives, crispy onions and horseradish cheddar. 2 per guest

Prosciutto wrapped Asparagus **\$2.50**

Blanched asparagus wrapped in salty prosciutto, and topped with a blood orange glaze

Bacon Wrapped Fig **\$2.95**

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

Bacon Stuffed Brussel Sprouts **\$2.50**

Roasted brussel sprouts stuffed with bacon, panko, ricotta cheese and herbs topped with parmesan cheese. 2 per person

Bacon Stuffed Mushroom **\$1.95**

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

Chips & Salsa **\$3.95**

Chips and salsa (add guacamole for additional \$)

Beef

Beef & Mushroom Crostini **\$2.95**

Beef tenderloin and wine sautéed Cascadian farms oyster mushrooms on an herbed crostini topped with a creamy gorgonzola butter. 2 per guest

Beef Tenderloin Crostini **\$2.95pp**

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

Matambre **\$3.95**

Butterflied flank steak wrapped in bacon and stuffed with colorful red pepper, hard boiled eggs and roasted vegetables and grilled. Sliced into beautiful, thin rings of color.

Roast Beef Slider **\$2.50**

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

Teriyaki Tenderloin Tips **\$8.95 pp**

Beef tenderloin tips marinated and cooked in our house made sweet and salty teriyaki sauce

Chicken

Chicken Satay **\$2.50**

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

Smoked Chicken, Apple & Gouda Skewers **\$3.50pp**

House smoked chicken, apple, and smoked gouda on a skewer

Pork

Pork Belly Confit Brulee **\$3.50**

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

Pig In A Bed **\$3.50**

*Slow roasted pulled pork in an endive leaf and blanketed with a roasted pear and jalapeno
chutney. 2 per guest*

Pulled Pork Slider **\$2.50**

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

Pulled Pork on Endive **\$2.50pp**

*Slow roasted pulled pork served on an endive leaf and topped with roasted pear mango
chutney.*

Seafood

Nesting Scallops	\$6.00 1 each
<i>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</i>	
Bacon Wrapped Scallops	\$3.95
<i>Diver's scallops wrapped in Hempler's bacon 2 per guest</i>	
Diver Scallops	\$3.50 pp
<i>Fresh jumbo diver scallops seasoned and sautéed quickly served medium rare</i>	
Bacon Wrapped Prawns	\$3.50
<i>Large prawns wrapped in Hempler's bacon 2 per guest</i>	
Tequila Lime Prawns	\$3.50
<i>Prawns sautéed in a tequila lime butter and served in a phyllo cup with dilled chili lime sauce 2 per guest</i>	
Pesto Prawn Crostini	\$2.95 pp
<i>Delicious wild prawns sautéed in garlic, shallots and butter, tossed with basil pesto sauce and topped with parmesan cheese and served on a crostini.</i>	
Lobster Endive	\$4.95
<i>Lobster and fennel salad tossed with a chili-lime vinaigrette and topped with colorful pomegranate. 2 per guest</i>	
Crab Salad Endive	\$4.95
<i>Wild caught Dungeness Crab with red pepper aoli</i>	
Dungeness Crab cakes	\$3.95
<i>House made Dungeness crab cakes pan fried and topped with a roasted red pepper and garlic aioli. 2 Per person</i>	
Salmon Gravlax	\$3.50

NW salmon gravlax served on a shrimp crisp with radish, crème fraiche and topped with pomegranate seeds. 2 per person

Salmon Sliders \$2.95

NW Salmon grilled and served on a slider bun with garlic aioli 1.5 per guest

Salmon Endive \$2.95

Cold smoked salmon and spicy dill cream fraiche on an endive and topped with red onions and capers

Smoked Salmon Spread \$2.95 pp

Delicious wild caught NW Salmon smoked and mixed in a delicious cream cheese spread served with baguettes and crackers

Oysters Rockefeller \$2.95 pp

Fresh Taylor oysters topped with spinach, bacon & parmesan cheese and baked to perfection

Taylor Shellfish Oysters \$2.50 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 \$1.50

Caesar Salad \$2.95

Crisp romaine lettuce tossed with parmesan and croutons in our house made Caesar dressing

Garden Salad \$2.95

Spring mix with fresh vegetables, croutons and assorted dressings

Mixed Green salad \$3.50

Mixed greens with avocado, pickled beets and finished with a mustard and bacon vinaigrette

Summer Salad \$3.50

Spinach with strawberries, red onions, sliced almonds & a raspberry vinaigrette

Fruit Salad **\$3.50**

A mix of seasonal and tropical fruits, finished with a honey yogurt dressing and coconut

Penne Pasta Salad **\$2.95**

Penne pasta with red and green onions, black olives, artichoke hearts, cherry tomatoes and an herbed vinaigrette

Mediterranean Orzo Salad **\$3.50**

Orzo pasta with Kalamata olives, red peppers, cherry tomatoes, capers and feta cheese tossed in a honey-lemon vinaigrette.

Roasted Seasonal Vegetables **\$2.50**

Fresh seasonal vegetables seasoned and roasted

Balsamic Roasted Vegetables **\$2.50**

Seasonal veggies tossed with oil, balsamic and herbs and roasted

Grilled Mediterranean Vegetables **\$2.50**

Marinated and grilled Mediterranean vegetables

Green Bean Almondine **\$2.50**

Fresh green beans and julienned red peppers tossed with salt and pepper, garlic and sautéed with butter and topped with slivered almonds

Green Beans & Bacon **\$2.95**

Fresh green beans tossed with butter, garlic and generous amount of Hempler's peppered bacon

Wild Rice Pilaf **\$2.50**

Wild rice with sautéed veggies, mushrooms, and slivered almonds

Garlic Mashed Potatoes **\$2.50 pp**

Creamy roasted garlic mashed potatoes

Mashed Sweet Potatoes **\$2.95**

Mashed sweet potatoes with syrup

Roasted Red Potatoes **\$2.95**

Red potatoes tossed in herbs, garlic and olive oil and roasted

Horseradish Mashed potatoes **\$2.50**

Mashed potatoes seasoned with spicy horseradish for eye popping flavor

Potato Salad **\$2.50**

Classic potato salad

Entrée

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

Seafood

Prices may vary seasonally.

Garlic Dill Salmon **\$14.95**

Wild Local Salmon topped with fresh garlic, dill, onion & lemon and cooked to perfect tenderness.

Orange Ginger Salmon **\$14.95**

Wild Northwest salmon grilled and finished with and orange ginger glaze

Pesto Salmon **\$14.95**

Northwest wild salmon grilled and topped with our decadent basil pesto sauce

Grilled Salmon with Grand Marnier Sauce **\$14.95**

Wild caught salmon grilled and topped with Grand Marnier sauce. Served with two sides

Honey Bourbon Glazed Salmon **\$14.95**

Fresh wild northwest salmon grilled to flaky perfection and finished with a honey bourbon glaze

Birds

Chicken Marsala **\$11.95**

*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 **\$11.95**

*Chicken pieces rubbed with assorted herbs and oven roasted to perfection.
Served with roasted red potatoes, seasonal vegetable, salad & fresh baked bread*

Turkey Dinner **\$13.95**

*Herb roasted turkey w/ turkey gravy & cranberry sauce, served with mashed potatoes and yams,
corn and pepper medley & green salad.*

Chicken Enchiladas **\$13.95**

Chicken enchiladas topped with our homemade sauce served with beans & rice

BBQ Chicken **\$11.95**

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

Taco Bar **\$13.95**

*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 **\$14.50**

*Maple brined and glazed pork loin served with roasted red potatoes, roasted vegetable & green
salad*

Pulled Pork Sandwich **\$9.50**

Slow smoked pork butt slathered with barbeque sauce. Served with potato salad and coleslaw.

BBQ Ribs **\$15.95**

Spare ribs with potato salad, black beans, & coleslaw

Beef

- Prime Rib Dinner** **\$18.95**
Herb crusted prime rib w/ au jus & horseradish sauce served with garlic mashed potatoes, green beans almonidine and a green salad
- New York Strip Roast Dinner** **\$14.95**
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** **\$12.95**
Slow smoked in house beef brisket. Served with baked beans and potato salad
- Herb Crusted Barron of Beef** **\$12.95**
Barron of beef coated with herbs and spices and sliced thinly, served with horseradish and au jus. Garlic mashed potatoes, roasted veggies, and green salad.

Pasta

- Pasta Bar** **\$11.95**
*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** **\$11.95**
Grilled chicken breast atop our house made creamy, garlic fettuccini Alfredo. Served with garlic bread & Caesar salad
- Lasagna Dinner** **\$9.95**
Beef or vegetable lasagna, served with Caesar salad & garlic bread

Dessert

- Mini Cupcakes** **\$1.95 pp**
An assortment of mini cupcakes

Assorted Mousse Cups \$4.95 pp
Assorted rich and smooth mousse flavors filled into chocolate cups and displayed beautifully. 3 per person

Assorted Pie Tartlets \$2.50 pp
Pumpkin, pecan, apple, and mixed berry pie tartlets

Assorted Petit Fours \$4.95
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

\$16.95/pp

Italian

Appetizer

Caprese Bruschetta

Prosciutto Wrapped Asparagus

Entrée

Fettuccini Alfredo & Chicken Marsala

Served with Caesar Salad and Garlic Bread

\$21/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

\$26.50/pp

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

\$17.50/pp