***Appetizers***

Fruit & Veggie Tray *$4.50 pp*

*An assortment of fruits and veggies served with dips*

Meat & Cheese Tray *$8.95 pp*

*Our house roasted meats and an assortment of cheeses*

Caprese Bruschetta  *$4.50 pp*

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

Asparagus & Artichoke Bruschetta *$3.50 pp*

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

Roasted Jalapeno & Artichoke Dip *$3.50 pp*

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

Walnut & Goat Cheese Stuffed Beets *$3.95 pp*

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

Bermuda Triangle & Fig *$3.95 pp*

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

Exotic Cheese Display *$6.95 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 *$3.95 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 *$3.50 pp*

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

Roasted Potato Florets *$3.50 pp*

*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 *$3.50 pp*

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

Bacon Wrapped Fig *$3.95 pp*

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

Bacon Stuffed Brussel Sprouts *$3.50 pp*

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

Bacon Stuffed Mushroom *$2.95 pp*

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

Chips & Salsa *$4.95 pp*

*Chips and salsa (add guacamole for additional $)*

***Beef***

Beef & Mushroom Crostini *$3.95 pp*

*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 *$3.95 pp*

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

Matambre *$4.95 pp*

*Butterflied flank stead 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 *$3.50 pp*

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

Teriyaki Tenderloin Tips $9.95 pp

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

***Chicken***

Chicken Satay *$3.50 pp*

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

Smoked Chicken, Apple & Gouda Skewers *$4.50 pp*

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

***Pork***

Pork Belly Confit Brulee *$4.50 pp*

*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 $4.50 pp

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

Pulled Pork Slider $ 3.50 pp

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

Pulled Pork on Endive  *$3.50 pp*

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

***Seafood***

Nesting Scallops *$7.00 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 *$4.95 pp*

*Diver’s scallops wrapped in Hempler’s bacon 2 per guest*

Diver Scallops *$4.50 pp*

*Fresh jumbo diver scallops seasoned and sautéed quickly served medium rare*

Bacon Wrapped Prawns *$4.50 pp*

*Large prawns wrapped in Hempler’s bacon 2 per guest*

Tequila Lime Prawns *$4.50 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 *$3.95 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.*

Lobster Endive *$5.95 pp*

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

Crab Salad Endive *$5.95 pp*

*Wild caught Dungeness Crab with red pepper aoli*

Dungeness Crab cakes *$4.95 pp*

*House made Dungeness crab cakes pan fried and topped with a roasted red pepper and garlic aioli. 2 Per person*

Salmon Gravlax *$4.50 pp*

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

Salmon Sliders $3.95 pp

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

Salmon Endive *$3.95 pp*

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

Smoked Salmon Spread *$3.95 pp*

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

Oysters Rockefeller $3.95 *pp*

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

Taylor Shellfish Oysters $3.50 *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 *$2.00 pp*

Caesar Salad *$3.95 pp*

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

Garden Salad *$3.95 pp*

*Spring mix with fresh vegetables, croutons and assorted dressings*

Mixed Green salad *$4.50 pp*

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

Summer Salad *$4.50 pp*

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

Fruit Salad *$4.50 pp*

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

Penne Pasta Salad *$3.95 pp*

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

Mediterranean Orzo Salad *$4.50 pp*

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

Roasted Seasonal Vegetables *$3.50 pp*

*Fresh seasonal vegetables seasoned and roasted*

Balsamic Roasted Vegetables *$3.50 pp*

*Seasonal veggies tossed with oil, balsamic and herbs and roasted*

Grilled Mediterranean Vegetables *$3.50 pp*

*Marinated and grilled Mediterranean vegetables*

Green Bean Almondine *$3.50 pp*

*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 *$3.95 pp*

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

Wild Rice Pilaf *$3.50 pp*

*Wild rice with sautéed veggies, mushrooms, and slivered almonds*

Garlic Mashed Potatoes $3.50 *pp*

*Creamy roasted garlic mashed potatoes*

Mashed Sweet Potatoes *$3.95 pp*

*Mashed sweet potatoes with syrup*

Roasted Red Potatoes *$3.95 pp*

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

Horseradish Mashed potatoes *$3.50 pp*

*Mashed potatoes seasoned with spicy horseradish for eye popping flavor*

Potato Salad *$3.50pp*

*Classic potato salad*

***Entrée***

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

***Seafood***

*Prices may vary seasonally.*

Garlic Dill Salmon *$18.95 pp*

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

Orange Ginger Salmon *$18.95 pp*

*Wild Northwest salmon grilled and finished with and orange ginger glaze*

Pesto Salmon *$18.95 pp*

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

Grilled Salmon with Grand Marnier Sauce *$18.95 pp*

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

Honey Bourbon Glazed Salmon *$18.95 pp*

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

***Birds***

Chicken Marsala $14.95 *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 $14.95 *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 *$16.95 pp*

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

Chicken Enchiladas *$14.95 pp*

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

BBQ Chicken *$14.95 pp*

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

Taco Bar *$14.95 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 *$17.50 pp*

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

Pulled Pork Sandwich *$10.50 pp*

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

BBQ Ribs $*18.95 pp*

*Spare ribs with potato salad, black beans, & coleslaw*

***Beef***

Prime Rib Dinner *$22.95 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 *$18.95 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 *$13.95 pp*

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

Herb Crusted Barron of Beef *$13.95 pp*

*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 *$14.95 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 *$13.95 pp*

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

Lasagna Dinner *$11.95 pp*

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

***Dessert***

Mini Cupcakes *$2.95 pp*

*An assortment of mini cupcakes*

Assorted Mousse Cups *$5.95 pp*

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

Assorted Pie Tartlets *$3.50 pp*

*Pumpkin, pecan, apple, and mixed berry pie tartlets*

Assorted Petit Fours *$5.95 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*

*$22.95/pp*

**Italian**

***Appetizer***

*Caprese Bruschetta*

*Prosciutto Wrapped Asparagus*

***Entrée***

*Fettuccini Alfredo & Chicken Marsala*

*Served with Caesar Salad and Garlic Bread*

*$25.95 /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*

*$31.50/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*

*$22.50 /pp*