

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 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 \$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 leaf and topped with roasted pear mango chutney.

Seafood

Nesting Scallops	\$7.00 pp - 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	\$4.95 pp
<i>Diver's scallops wrapped in Hempler's bacon 2 per guest</i>	
Diver Scallops	\$4.50 pp
<i>Fresh jumbo diver scallops seasoned and sautéed quickly served medium rare</i>	
Bacon Wrapped Prawns	\$4.50 pp
<i>Large prawns wrapped in Hempler's bacon 2 per guest</i>	
Tequila Lime Prawns	\$4.50 pp
<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	\$3.95 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	\$5.95 pp
<i>Lobster and fennel salad tossed with a chili-lime vinaigrette and topped with colorful pomegranate. 2 per guest</i>	
Crab Salad Endive	\$5.95 pp
<i>Wild caught Dungeness Crab with red pepper aoli</i>	
Dungeness Crab cakes	\$4.95 pp
<i>House made Dungeness crab cakes pan fried and topped with a roasted red pepper and garlic aioli. 2 Per person</i>	

Salmon Gravlax	\$4.50 pp
<i>NW salmon gravlax served on a shrimp crisp with radish, crème fraiche and topped with pomegranate seeds. 2 per person</i>	
Salmon Sliders	\$3.95 pp
<i>NW Salmon grilled and served on a slider bun with garlic aioli 1.5 per guest</i>	
Salmon Endive	\$3.95 pp
<i>Cold smoked salmon and spicy dill cream fraiche on an endive and topped with red onions and capers</i>	
Smoked Salmon Spread	\$3.95 pp
<i>Delicious wild caught NW Salmon smoked and mixed in a delicious cream cheese spread served with baguettes and crackers</i>	
Oysters Rockefeller	\$3.95 pp
<i>Fresh Taylor oysters topped with spinach, bacon & parmesan cheese and baked to perfection</i>	
Taylor Shellfish Oysters	\$3.50 pp
<i>½ barbequed with garlic butter for dipping, ½ on the half shell for shooting with hot sauce and cocktail sauce. 2 per person</i>	

Sides & Salads

Artisan Rolls	\$2.00 pp
Caesar Salad	\$3.95 pp
<i>Crisp romaine lettuce tossed with parmesan and croutons in our house made Caesar dressing</i>	
Garden Salad	\$3.95 pp
<i>Spring mix with fresh vegetables, croutons and assorted dressings</i>	
Mixed Green salad	\$4.50 pp
<i>Mixed greens with avocado, pickled beets and finished with a mustard and bacon vinaigrette</i>	

Summer Salad	\$4.50 pp
<i>Spinach with strawberries, red onions, sliced almonds & a raspberry vinaigrette</i>	
Fruit Salad	\$4.50 pp
<i>A mix of seasonal and tropical fruits, finished with a honey yogurt dressing and coconut</i>	
Penne Pasta Salad	\$3.95 pp
<i>Penne pasta with red and green onions, black olives, artichoke hearts, cherry tomatoes and an herbed vinaigrette</i>	
Mediterranean Orzo Salad	\$4.50 pp
<i>Orzo pasta with Kalamata olives, red peppers, cherry tomatoes, capers and feta cheese tossed in a honey-lemon vinaigrette.</i>	
Roasted Seasonal Vegetables	\$3.50 pp
<i>Fresh seasonal vegetables seasoned and roasted</i>	
Balsamic Roasted Vegetables	\$3.50 pp
<i>Seasonal veggies tossed with oil, balsamic and herbs and roasted</i>	
Grilled Mediterranean Vegetables	\$3.50 pp
<i>Marinated and grilled Mediterranean vegetables</i>	
Green Bean Almondine	\$3.50 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	\$3.95 pp
<i>Fresh green beans tossed with butter, garlic and generous amount of Hempler's peppered bacon</i>	
Wild Rice Pilaf	\$3.50 pp
<i>Wild rice with sautéed veggies, mushrooms, and slivered almonds</i>	

Garlic Mashed Potatoes	\$3.50 pp
<i>Creamy roasted garlic mashed potatoes</i>	
Mashed Sweet Potatoes	\$3.95 pp
<i>Mashed sweet potatoes with syrup</i>	
Roasted Red Potatoes	\$3.95 pp
<i>Red potatoes tossed in herbs, garlic and olive oil and roasted</i>	
Horseradish Mashed potatoes	\$3.50 pp
<i>Mashed potatoes seasoned with spicy horseradish for eye popping flavor</i>	
Potato Salad	\$3.50pp
<i>Classic potato salad</i>	

Entrée

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

Seafood

Prices may vary seasonally.

Garlic Dill Salmon	\$15.95 pp
<i>Wild Local Salmon topped with fresh garlic, dill, onion & lemon and cooked to perfect tenderness.</i>	
Orange Ginger Salmon	\$15.95 pp
<i>Wild Northwest salmon grilled and finished with and orange ginger glaze</i>	
Pesto Salmon	\$15.95 pp
<i>Northwest wild salmon grilled and topped with our decadent basil pesto sauce</i>	
Grilled Salmon with Grand Marnier Sauce	\$15.95 pp
<i>Wild caught salmon grilled and topped with Grand Marnier sauce. Served with two sides</i>	

Honey Bourbon Glazed Salmon \$15.95 pp
Fresh wild northwest salmon grilled to flaky perfection and finished with a honey bourbon glaze

Birds

Chicken Marsala \$12.95 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 \$12.95 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 \$14.95 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 \$12.95 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 \$15.50 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 **\$16.95 pp**
Spare ribs with potato salad, black beans, & coleslaw

Beef

Prime Rib Dinner **\$19.95 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 **\$15.95 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 **\$13.95 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 **\$12.95 pp**
Grilled chicken breast atop our house made creamy, garlic fettuccini Alfredo. Served with garlic bread & Caesar salad

Lasagna Dinner **\$10.95 pp**
Beef or vegetable lasagna, served with Caesar salad & garlic bread

Dessert

Mini Cupcakes	\$2.95 pp
<i>An assortment of mini cupcakes</i>	
Assorted Mousse Cups	\$5.95 pp
<i>Assorted rich and smooth mousse flavors filled into chocolate cups and displayed beautifully. 3 per person</i>	
Assorted Pie Tartlets	\$3.50 pp
<i>Pumpkin, pecan, apple, and mixed berry pie tartlets</i>	
Assorted Petit Fours	\$5.95 pp
<i>Elegantly made petit four in various flavors. 3 per person</i>	

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

\$19.95/pp

Italian

Appetizer

Caprese Bruschetta

Prosciutto Wrapped Asparagus

Entrée

Fettuccini Alfredo & Chicken Marsala

Served with Caesar Salad and Garlic Bread

\$23.95 /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

\$29.50/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

\$20.50 /pp