

HORS D'OEUVRES

ARTICHOKE DIP*

Cheddar and parmesan cheese, artichoke hearts, and green onions served with assorted crackers.

SPINACH DIP*

Garden variety dip with vegetables and sour cream prepared in a dip.

SMOKED SALMON PIZZA

Chipped smoked salmon atop a fresh baked crust spread with garlic dill sauce, served cold.

MINIATURE QUICHE

An assortment of bite-size quiche.

BRUSCHETTA ON CROSTINI

Fresh tomato, garlic and basil bruschetta served with our homemade crostini, and a light blue cheese spread.

CHICKEN BROCHEES

Flaky pastry dough filled with our own chicken salad recipe, or curry chicken salad.

PUFF PASTRY SQUARES

Pastry filled with pesto and parmesan cheese, cheddar and green chilies.

CRAB PUFFS

Wonton wrappers filled with fresh crab, celery, onions and spices, fried until golden.

*Gluten-free

**Gluten-free and Vegan

TENDERLOIN CANOPÉS

Beef tenderloin thinly slice and serve on a crostini with horseradish cheese spread.

MOJITO SHRIMP*

Marinated and grilled shrimp with fresh mint.

HOUSE SMOKED SALMON*

Smoked on the premises by our chef and presented fully garnish with capers, red onions, and sliced lemons.

CHICKEN CORDON BLEU BITES

Chicken Cordon Bleu on a stick with dijon dipping sauce.

BRIE CHEESE PUFFS

Flaky bread dough baked with creamy brie, craisins, and rosemary garnish.

STUFFED MUSHROOM CAPS*

Stuffed with your choice of savory mushroom duxcelle.

ANTIPASTO PLATTER*

Italian origin, this display will include an assortment of meat, cheese, pickled vegetables and condiments.

BELGIUM ENDIVE SALAD BOATS*

Endive leaves with caramelized pecans and gorgonzola.

*Gluten-free

**Gluten-free and Vegan

MINI FRENCH DIP SANDWICH

Thinly sliced tri tip on a brioche bun served with au jus.

MINI DELI WRAPS

Turkey, ham, and vegetables wrapped with condiments and cheese in a tortilla.

SLIDERS

Ground beef patties on a fresh brioche bun with your choice of Tillamook cheese or blue cheese, and bacon. Condiments come on the side.

FRESH FRUIT DISPLAY

An assortment of fresh seasonal berries and melons, creatively presented.

FRESH VEGETABLE DISPLAY

And assortment of garden fresh vegetables, presented with sour cream and fresh dill dip.

CHEESE BOARD

An assortment of imported and domestic cheeses garnished with nuts and fruit. Add charcuterie for an additional charge.

CAPRESE BITES

Tomato, basil, mozzarella on a skewer, with a balsamic drizzle.

COCKTAIL MEATBALLS

Presented hot with your choice of sauces:

- *Marinara*
- *Sweet and Sour*
- *Wendell's Teriyaki Sauce*
- *Stroganoff*

*Gluten-free

**Gluten-free and Vegan

TERIYAKI CHICKEN BREAST

Tender chicken breast marinated in chef's own sauce.

ASSORTED SUSHI

An assortment of beautifully presented fresh sushi.

POT STICKERS

Oriental dumplings steamed and presented with our tangy dipping sauce.

CHICKEN SHUMAI

Savory chicken folded in wonton wrappers and steamed, presented with our tangy dipping sauce.

RUMAKI*

Marinated water chestnuts wrapped in bacon and drizzled with Wendell's teriyaki sauce.

KALBI*

Spicy marinated barbecue short ribs.

CHICKEN SATAY

Chicken tenders skewered and roasted, presented with your option of honey mustard or spicy Thai peanut sauce.

BÁHN MÌ SANDWHICH

Your choice of grilled chicken or grilled pork with carrots, cilantro, and jalapeños.

*Gluten-free

**Gluten-free and Vegan