

## Appetizer Receptions

Minimum 25 per buffet

### Happy Hour

Great for drop & set parties.

**Curried Almond Chicken**

in filo cups

**Caprese Skewers**

tomato, basil & fresh mozzarella

**Cocktail Meatballs**

with Jack Daniels barbecue sauce

**Sesame-Seared Salmon Skewers**

with citrus plum sauce

**Northwest & Imported Cheese Tray**

Assorted cheeses with sliced breads & crackers

**Roasted Garlic Hummus**

with pita chips

**Vegetable Crudite**

with basil-ranch dipping sauce

### Classic

Great for drop & set or full-service parties.

**Buffalo-Style or BBQ Chicken Wings**

with celery sticks & blue cheese dip

**Olive Tapenade Crostini**

with goat cheese

**Poached Jumbo Prawns**

with zesty cocktail sauce

**Mini Lobster Rolls**

dressed with lemon aioli

**Baked Brie**

with sweet tomato jelly & sliced baguette

**Chinese-Style BBQ Pork**

with hot mustard, red sauce, toasted sesame seeds

**Asian-Spiced Garlic Beef Skewers**

### Deluxe

Best for full-service parties.

**Sweet & Sour Chicken Skewers**

with pineapple, pepper and onion

**Petite Crab Cakes**

with Old Bay remoulade

**Antipasto Platter**

salami, mortadella, provolone, marinated-grilled vegetables, bread sticks, & sliced baguette

**Chinese-Style BBQ Pork**

with hot mustard, red sauce, toasted sesame seeds

**Tenderloin Beef Skewers**

with teriyaki glaze

**Filo Triangles**

filled with spinach & ricotta

**Side of Salmon**

cold poached with ginger soy glaze

**Roasted Garlic Hummus**

with pita chips

Customary condiments: Salt & pepper.

Complimentary compostable plates, knives, forks, spoons, & paper napkins. China, flatware, & linen at additional cost.

Full service parties subject to on-site hourly labor (chef \$35/hour, server \$28/hour) plus 20% service charge & state sales tax.

Drop, set, & pick-up parties subject to 20% delivery charge & state sales tax.

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## À la Carte Appetizers

Minimum two dozen per item.

\*Requires chef on-site to cook and/or finish items.

### Chicken

**Pulled Chicken Sliders**,\* with Jack Daniels BBQ sauce on mini brioche buns

**Chicken Saltimbocca Spiedini**, with fresh sage

**Sweet & Sour Chicken Skewers**,\* with pineapple, pepper and onion

**Yakitori Chicken Skewers**, with chili-lime tamarind sauce

**Rosemary Chicken Skewers**, bacon-wrapped

**Grilled Chicken Skewers**, with chili-lime marinade *GF*

**BBQ or Buffalo-style Chicken Wings**, with celery sticks & blue cheese dip

**Curried Almond Chicken**, in filo cups

**Victor's Chicken Salad**, with blue cheese & red grapes in pâte à choux cups

### Seafood

**Grilled Prawn Skewers**, with chili-lime marinade *GF*

**Prosciutto-Wrapped Prawn Skewers**, with pesto

**Sesame-Seared Salmon Skewers**, with citrus plum sauce

**Smoked Salmon Quiche**, petite with chives

**Smoked Salmon Mousse Crostini**, on rye toast

**Crab Cake Sliders**,\* with aioli & pickled red onion on mini brioche buns

**Petite Crab Cakes**,\* with Old Bay remoulade

**Crab-Stuffed Mushroom Caps**\*

**Green Chili Tuna Salad**, in puff pastry

**Blackened Ahi Poke Wontons**, with sesame soy, red onion & ginger

**Tuna Wontons**,\* with wasabi & black sesame seeds

**Mini Lobster Rolls**, dressed with lemon aioli

### Beef

**Prime Rib Sliders**,\* with creamy horseradish sauce on mini brioche buns

**Asian-Spiced Garlic Beef Skewers**

**New York Roast Roll Ups** with asparagus & sesame vinaigrette

**Flank Steak Crostini**, with Gorgonzola cheese

**Tenderloin Beef Skewers**,\* with teriyaki glaze

**Tri-Tip Corn Cakes**\* with chipotle barbecue glaze & crisp onion strings\*

**Cocktail Meatballs**,\* with Jack Daniels barbecue sauce

**Chili Cheese Croquettes**,\* with tomatillo salsa

**Bacon-Cheddar Stuffed Burger Sliders**, with romaine & burger sauce on mini brioche buns

### Pork

**Pulled Pork Sliders**,\* with mustard coleslaw & Jack Daniels BBQ sauce on mini brioche buns

**Jerk-Spiced Pork Crostini**, with caramelized onions & cranberry chutney on pumpernickel

**Carnitas Sopes**, soft masa wedges with shredded pork & salsa verde

**Stuffed Baby Reds**,\* baked with bacon, cheese, & sour cream *GF*

**Salami & Olive Skewers**, with mozzarella, tomato and garlic oil drizzle *GF*

**Sausage-Stuffed Mushroom Caps**\* *GF*

*GF - gluten free, Ve - vegetarian, Vg - vegan  
for those with nut allergies be advised our pesto is made with pinenuts.*

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### Vegetarian

**Sage & Cambozola Potato Crisps** *GF Ve*

**Blue Cheese & Pear Tartlets**, with caramelized onions *Ve*

**Filo Triangles**, filled with spinach & ricotta *Ve*

**Pita Triangles**, filled with feta, hummus & roasted vegetables *Ve*

**Brie & Apricot Crostini**, with Fireweed honey on toasted French bread *Ve*

**Roasted Eggplant Crostini**, with red pepper spread, pine nuts, & olives on flat bread rounds *Ve*

**Olive Tapenade Crostini**, with goat cheese *Ve*

**Curried Apricot Chutney Crostini**, with cream cheese *Ve*

**Salsa Fresca Bruschetta**, with fresh basil and topped with grated Parmesan *Ve*

**Blue Cheese Bruschetta**, with pomegranate molasses & micro greens *Ve*

**Avocado Toasts**, on whole grain bread toasted with olive oil *Ve*

**Caprese Skewers**, tomato, basil & fresh mozzarella *GF Ve*

**Tofu & Snow Pea Skewers**, with spicy black bean glaze *Ve*

**Stuffed Peppadews**, with herb goat cheese *GF Ve*

**Cucumber Cups**, filled with feta & roasted red pepper hummus *Ve*

**Vegetarian Spring Rolls**,\* with ginger soy dipping sauce *Ve*

**Cheese-Stuffed Mushroom Caps**\* *Ve*

**Vegetable Empanadas**,\* with avocado salsa *Ve*

**Avocado & Black Bean Cake Sliders**,\* with chipotle mayonnaise on mini brioche buns *Ve*

### Sushi

**Avocado Roll**, avocado, rice, nori *Ve*

**Cucumber Roll**, cucumber, rice, nori *Ve*

**Spicy Raw Tuna Roll**, sashimi grade tuna, spicy aioli, cucumber

**Dungeness Crab California Roll**, Dungeness crab, avocado, cream cheese

**Smoked Salmon Roll**, smoked salmon, avocado, cream cheese

**Shrimp Summer Roll**, shrimp, herbs, and vegetables

### Platters

Serve average 25 guests

**Side of Salmon**, cold poached with ginger soy glaze

**Nova Lox**, with cream cheese & pumpernickel

**Jumbo Prawns**, tail on, peeled & deveined, with cocktail sauce *GF*

**Chinese-Style BBQ Pork**, with hot mustard, red sauce, toasted sesame seeds

**Rosemary Chicken & New York Roast**, chilled, sliced, with lemon mayonnaise dressed broiche slider rolls

**Baked Brie**, with sweet tomato jelly and sliced baguette *Ve*

**Antipasto**, salami, mortadella, provolone, marinated-grilled vegetables, bread sticks, & sliced baguette

**Northwest & Imported Cheese Tray**, assorted cheeses with sliced breads & crackers *Ve*

**Roasted Garlic Hummus**, with pita chips *Ve*

**Vegetable Crudite**, with basil-ranch dipping sauce *GF Ve*

**Fresh Fruit**, with assorted seasonal fruit *Ve*

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## Appetizer Action Stations

These chef attended stations are designed to add to your appetizer or dinner buffet(s).  
Minimum 50 people.

### Starter Salads

Tossed to-order & topped with freshly grated Parmesan.

**Victor's Caesar Four-10** - Classic Caesar tossed with bay shrimp & Dungeness crab, finished with a tomato wedge  
**Italian Chop Chop** - Romaine, ceci bean, provolone, salami, tomato, black olives, & cilantro in red wine vinaigrette

### Pasta Trio

Sautéed to-order, with grated Parmesan and Italian cracker bread

**Three Cheese Tortellini** - With creamy pesto sauce & grated Parmesan *Ve*  
**Penne** - With tomato al burro & grated Parmesan *Ve*  
**Rigatoni Bolognese Poggetti** - With classic rich meat sauce & grated Parmesan

### Carving Station

Slow roasted, carved to-order meats served on Artisan slider rolls.

**Slow-Roasted Prime Rib** - With au jus & grated horseradish  
**Turkey Breast** - With cranberry chutney  
**Roast Pork Loin** - With creamy pesto Madeira sauce  
**Bone-In Country Ham** - Maple glazed with Dijon horseradish sauce

### Seafood Display

Oysters shucked to-order on the display.

**Local NW Oysters** - Chef's selection, served with mignonette & cocktail sauces (1.5 oysters per person)  
**Side of Salmon** - Cold poached with ginger soy glaze  
**Jumbo Prawns** - Tail on, peeled & deveined, with cocktail sauce  
**Marinated Calamari & Mussels** - Marinated in garlic, chile flakes, olive oil, & white wine  
**Dungeness Crab** - Quartered and served in shell  
**King Crab Legs** - Cracked and served in shell  
**Additional NW Oysters** - shucked to order

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