



## Chilled Appetizers

*All prices are per person (\*Ideal to be passed)*

*Items underlined are a caution: Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness*

Pork Medallions, Carmelized Walla Walla Onions and Chutney on Russian Bread

\*New York Roast Rollups with Asparagus and Sesame Vinaigrette  
Smoked Salmon Mousse on Belgium Endive

Poached Salmon in Lettuce Cups with Tarragon Champagne Sauce  
Assorted Cocktail Sandwiches

*to include roast turkey, Black Forest ham and thin sliced rare roast beef*

Grilled Salmon Medallions with Cucumber Dill Sauce

\*Smoked Salmon Coronets

\*Prosciutto Wrapped Fresh Fruit

Cocktail Fruit Brochettes

\*Almond Chicken Phyllo Cups

Chilled Grilled Tiger Prawns with Papaya Cilantro Relish

Crab and Prawn Timbale on Spicy Jasmine Rice

Alder Smoked Salmon Skewers with Honey Mustard Dill Sauce

Classic Smoked Salmon Display with Cream Cheese and Pumpernickel Bread

\*Smoked Salmon Canapes

Chinese BBQ Pork with Mustard, Red Sesame Sauce and Toasted Sesame Seeds

Baked Brie en Crouton with Grapes and French Bread

\*Roast Chicken Pinwheels with Pesto and Prosciutto on Toasted Garlic Bread

Classic's Deviled Egg Assortment

Shrimp Rice Paper Rolls with Spicy Ginger Sauce

Rare Beef Crostini with Roasted Beet Horseradish

Grape Tomato Blossoms with Genoa Salami

Smoked Salmon Cucumber Roll

Peking Duck Crepe Fans

Assorted Sushi

Focaccia Wedges with Sundried Tomato Pesto and Onion Dipping Sauce

Chicken Satay with Spicy Peanut Dipping Sauce

Fresh Seasonal Fruit and Berries

Poached Prawns on Ice (2 per)

Seasonal Fresh Chilled Crudite with Red Pepper Dipping Sauce

Traditional Antipasto Presentation

*to include grilled and roasted vegetables, salami, mortadella cornets and Provolone*

Northwest Cheeseboard with French Bread and Crackers

- Imported Cheeseboard with French Bread and Crackers
- Goat Cheese and Roasted Vegetables on Pita Crisps
- \*Bruschetta with Roma Tomato and Basil on Garlic Italian Toasts
- \*Chef Michael's Canape Assortment
- \*Ahi Tuna Poki in Cucumber Cups
- \*Crostini with Goat Cheese and Black Olive Tapanade
- \*Cocktail Southwest Chicken Tortilla Wraps

## Warm Appetizers

*All prices are per person / \* Ideal to be passed*

- \*Cocktail Dungeness Crab Cakes with Sauce Remoulade
- Petite Chicken Skewers Yakitori
- Spicy BBQ Beef Skewers
- \*Twice Baked Baby Red Potatoes
- \*Hot Dungeness Crab with Artichoke Crostini
- Quesadillas with Chipolte Chicken and Cheese
- Hoisin Glazed Pork Ribs
- Roasted Petite Baby Back Ribs with Bourbon Molasses BBQ Sauce
- Fontina Stuffed Risotto Balls Puttanesca Sauce
- Grilled Salmon Medallions with Cucumber Dill Sauce
- Sage Potato Crisps
- Teriyaki Glazed Chicken Drumettes
- Sesame Seared Salmon Skewers with Citrus Plum Sauce
- Baked Oysters with Spinach and Hollandaise
- Pot Stickers with Ginger Soy Dipping Sauce
- Vegetarian Spring Rolls with Plum Dipping Sauce
- \*Phyllo Triangles Stuffed with Spinach and Ricotta Cheese
- Spicy Seafood Won Tons
- \*Red Potatoes Stuffed with Sour Cream and Caviar
- Chili and Lime Marinated Pork Skewers
- \*Mushroom, Crab Fondue or Roasted Vegetable Croustades
- Italian Sausage Skewers with Onions and Roasted Peppers
- \*Petite Northwest Quiche with Smoked Salmon and Chives
- Rosemary Marinated Lamb Skewers
- Cocktail Meatballs in Bourbon BBQ Sauce
- Buffalo Chicken Wings
- Seared Rosemary Polenta Triangles
- BBQ Fried NW Oysters
- Red Curry Chicken Skewers
- Asian Style Maifun Shrimp with Sweet-Hot Dipping Sauce

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