

Don't see it? Don't worry, just ask and we'll create it!
These are just some of our client's favorites.

Appetizers

Kalbi Korean Short Ribs

A rich, spicy, soy flavored short rib char grilled.

Chile Cheese Dip

Fire roasted chilies mixed with chicken, Pepper Jack, Parmesan and Cream Cheese combine with southwest spices. Comes with tortilla chips

Tiger Prawn Cocktail

Jumbo shrimp poached in Beer, Wine and pickling spices with lemon. Served with two cocktail sauces, regular or Wasabi.

Salmon Cakes

Salmon mixed with garlic, celery, Worcestershire, onion and Japanese breadcrumbs grilled golden brown and finished with red pepper aioli.

Ham and Cheese Fingerlings

Gouda cheese sits upon a bite size piece of sour dough bread with Dijon and watercress. Wrapped in Prosciutto Ham and topped with sweet and sour red onions

Chicken Wings

(You choose a flavor)

-Fiery Buffalo

With Bleu Cheese dressing, celery and carrot sticks

-Garlic Pepper

A savory glaze of pepper and lots of garlic with hints of cilantro and soy.

-Zesty Jamaican

With Caribbean spices and mango chutney.

-Thai Curry

Finished with a ginger mango glaze and chopped peanuts.

Lamb Riblets

Smoked Lamb riblets drizzled with a Honey Mustard sauce.

Meatballs

Ground turkey and Italian sausage combined with ricotta cheese fresh herbs and garlic.

(Marinara or BBQ)

Artichoke Dip

A creamy combination of Parmesan and Cream Cheese with yellow onion, artichoke hearts, garlic and bell peppers.
(Can be made with Dungeness Crab or Bay shrimp)

Chicken Salad Tomatoes

Cherry tomatoes stuffed with an apple chicken salad.

Strawberry Brie Crostini

Brioche crostinis with an herbed cream cheese spread and topped with strawberries, Brie cheese and a hint of mint.

Smoked Salmon with Cucumber

Smoked Salmon, chives, capers and red onion on top a wheel of English cucumber.

Chips and Salsa

House made salsa accompanied with tortilla chips.

Ceviche Cups

Halibut along with citrus juices tomato, cilantro and spices served in a phyllo pastry cup.

Crab Cakes

Dungeness Crab mixed with garlic, celery, Worcestershire, onion and Japanese breadcrumbs grilled golden brown and finished with a cilantro aioli.

Baked Brie

A wheel of creamy brie stuffed with Black forest ham and thinly sliced Granny smith apples with brown sugar baked in a shell of flaky pastry. Served with assorted crackers.

Seared Ahi Tuna

Sushi grade Ahi seared with black and white sesame seeds and finished with wasabi sauce and pickled ginger.

Kalbi BBQ pork

Marinated in Soy, rice vinegar, ginger, garlic and green onion. Barbequed then chilled.
Served with Chinese hot mustard and BBQ sauce.

Salads and Sandwiches

Our Selection is too numerous to mention please call us with your inquiry. We'll give you some delicious suggestions!

Buffet Entrées

Slow Roasted Prime Rib

Seasoned and slow roasted to seal in the juices and make it tender.

Roasted Turkey

Breast of turkey roasted with stuffing and drizzled with gravy
(Assorted flavors)

Chicken Dijon

Breast of chicken basted with Dijon and garlic then coated with Japanese breadcrumbs.
Baked till golden brown and topped with a stone ground mustard burre Blanc.

Paella

Chicken, prawns, clams, mussels, combine with Andouille sausage along with fresh asparagus, onions and roasted red peppers all sautéed with saffron flavored rice.

Macaroni and Cheese

Smoked Gouda, Parmesan, and Jack cheese combine with garlic and pepper tossed with penne pasta.

Soba Noodles

A combination of vegetables wok seared with scallions and garlic deglazed with sake and a zesty soy ginger sauce.
(Can be made with Chicken, Tiger Prawns or vegetarian)

Herb Chicken with Apricot Tomato Chutney

Fresh breast of chicken marinated in garlic, olive oil, Dijon, lemon and thyme. Broiled and topped with an apricot tomato chutney with cilantro and a hint of cinnamon.

Chicken Sa-teh

Chicken marinated in curry and lemon grass grilled and topped with a spicy Thai peanut sauce.

Teriyaki Beef Skewers

Beef marinated in soy, ginger, scallions and pineapple juice then seared to seal in the juices.

Tagliatelle Bolognese

A meat sauce made with Italian sausage combined with garlic cream make a sweet and spicy sauce tossed with bow tie pasta and fresh basil.

Jambalaya

Smokey flavors from Andouille sausage and Creole spices combined with chicken and crawfish meat and finished off in a tomato sauce.

Chicken Chipotle Pasta

Chicken breast marinated in orange juice cilantro and chipotle grilled then tossed with penne pasta in a roasted red pepper cream sauce.

Smoked Salmon Pasta

Smoked salmon and asparagus deglazed with brandy and tossed in garlic cream sauce and penne pasta finished with green onions.

Desserts

Strawberry Rhubarb Cobbler

Strawberries and rhubarb beneath a baked cinnamon and nutmeg cake

Chocolate Covered Strawberries

Pear Tart

D'Anjou pears poached in Riesling and baked on flaky pastry with marzipan.

Strawberry Shortcake

House made orange ginger scones topped with sugared strawberries and fresh whipped cream.

Mini Chocolate Éclairs

Bite size morsels of pastry filled with custard and topped with chocolate

Mini Cup Cakes

(Assorted flavors)

Cookie/Bars

(Assorted flavors)

White Chocolate Cheese Cake

White chocolate cheese cake with a hazelnut graham cracker crust topped with a sour cream icing.

New York Cheese Cake

The BEST traditional cheese cake with a hint of lemon in a short bread crust.

Ginger Spice Cake

Miniature spiced Bundt cakes topped with cinnamon glazed pears and caramel sauce.

Apple Crisp

Granny Smith apples baked with cinnamon, sugar and a caramel oatmeal topping.

English Toffee

(Simply the best)

Turnovers

(Assorted flavors apple, cherry or blueberry)

Breakfast Items

Pastries/Cakes

Cinnamon Rolls

Pecan Sticky Buns

Pull-a-Parts
(Assorted flavors)

Streusel Coffee Cake

Orange Cranberry Loaf
(Can be in muffin form as well)

Blueberry Coffee Cake
(Can be in muffin form as well)

Entrées

Farmers Market Scramble

Smoked salmon, fresh dill, tomatoes, avocado and sour cream

Joe's Scramble

Ground beef, onion, garlic, fresh spinach and eggs topped with shredded Romano cheese and sour cream.

Basic French Toast

Traditional egg bread battered with cinnamon and egg then grilled. Finished with Maple syrup.

Banana Stuffed French Toast

Bananas stuffed in thick slices of egg bread battered and grilled. Topped with a drizzle of caramel sauce and whipped cream.

Croissant Toast

Dipped in a cinnamon and triple sec egg batter then seared to golden brown and topped with candied orange zest.

French Toast

French Baguette dipped in a batter of egg and Grand Marnier grilled and topped with raspberry butter and powdered sugar.

Belgian Waffle

Malted waffle batter baked and topped with fruit or syrup.

Crab Quiche

Asparagus, onions and red peppers sautéed and combined with eggs fresh Dungeness crab and a hint of nutmeg then baked

Sides

Thick sliced smoked bacon

Apple and maple sausage links

Hash brown casserole

Assorted fruit kabobs