

Suggested Appetizer Menus

Pre Dinner Appetizers 1

- A basket of sliced homemade bread
- Homemade hummus and pita crisps
- Grilled Mediterranean vegetable platter
- Cheese platter and crackers
- Fresh seasonal fruit skewers
- Chicken satays with a peanut dipping sauce

Pre dinner appetizers 2

- A basket of sliced homemade bread
- Homemade crostini with 2 spreads (smoked salmon and Gorgonzola cream cheese with fig compote)
- Crispy chicken and vegetable spring rolls with a sweet and sour dipping sauce
- Platter of cured and house roasted meats and cheeses with honey mustard and horseradish sauces
- Raw vegetable platter with a Gorgonzola dip
- Assorted marinated olives

Appetizer Buffet 1

- A basket of sliced homemade bread
- Homemade hummus and pita crisps
- Brie in homemade puff pastry with homemade fig compote
- Coconut prawns with a peanut dipping sauce
- Fresh spring rolls filled with chicken, mango and fresh spinach with a sweet and sour dipping sauce
- Dungeness crab cakes with a spicy lemon-garlic aioli
- Fresh seasonal fruit skewers
- Crostini with 2 spreads (olive tapenade and fresh chevre with chives)
- Curried deviled eggs
- Sweet and sour meatballs

Appetizer Buffet 2

- A basket of sliced homemade bread
- Cheese platter with crackers and flat breads (the best)
- Mini quiche (Dungeness crab and Mushroom and Swiss)
- Beef satays with peanut dipping sauce
- Sweet and sour meatballs
- Crispy shrimp spring rolls with a sweet and sour dipping sauce
- Little pork sliders on homemade buns
- Homemade puff pastry bites with chevre and caramelized onions
- Dungeness crab cakes with a spicy roasted red pepper aioli
- Baked prawns with garlic butter
- Side of whole smoked salmon with capers, onions and lemon garlic sauce

