



APULENT PLATED DINNER OPTIONS



BUTLER PASSED APPETIZERS

(Your choice of two of the following items)

Fresh Dungeness crab and Mango Empanada
Walnut and Gorgonzola Phyllo Cups
Artichoke and Parmesan Swirls
Peppery Beef Kebabs with Pearl Onions on a Rosemary Skewer
Indian Spiced Chicken Kebabs with Cilantro Mint Chutney
Caramelized Onions & Sliced Brie on Crostini garnished with fresh Thyme
Prawn and Papaya Skewers
Grilled Salmon Skewers with a Zesty Teriyaki Sauce



GREENS

(Your choice of one of the following)

MOROCCAN ARUGULA SALAD

With Beets and Ricotta Salad

WARM GOAT CHEESE SALAD

With a Dijon Vinegar

GRAPEFRUIT AND AVACADO SALAD

Fresh Greens, slivered Almonds and Pink Grapefruit tossed with citrus vinaigrette

NORTHWEST APULENT SALAD

*A Colorful Mix of Field Greens to include Oak Leaf, Radicchio, Watercress and Red Leaf
Tossed in our own Raspberry Vinaigrette and Topped with Pine nuts
and Gorgonzola Cheese*

SEATTLE SALAD

*Field greens topped with English Stilton
with a Delightful Garnish consisting of Yellow Tear Drop Tomatoes and Pine nuts
Served with Orange Hazelnut Dressing*



SPINACH SALAD

Tender Spinach leaves garnished with sliced Red Onions, Mushroom. Bacon,
Topped with a light Walnut Vinaigrette

CLASSIC CAESAR SALAD

Traditional Dressing mixed with Romaine Lettuce and Garnished with Baked Croutons and
Shredded Parmesan Cheese



ENTREES

(Your choice of two of the following)

MEDITERRANEAN CHICKEN

Ripe Tomatoes, Kalamata Olives, roasted Garlic & Fresh Oregano, served atop Marinated
grilled Chicken, over Eggplant sprinkled with Feta Cheese along with Orzo rice.

ALASKAN SALMON

Served with a Cilantro Lime Marinade on a Bed of Garlic Mashed Potatoes
Accompanied by Baby ~~42~~ vegetables

BARBEQUED CHICKEN BREAST WITH A SPICY PEACH GLAZE

Bone in chicken breast topped with a zesty Peach Salsa
Served with Wild and White Rice along side baby vegetables

HALIBUT WITH MANGO PAPAYA SALSA

Fillet of Baked Halibut covered with a tropical salsa
Along side Herb Roasted New Potatoes and Zucchini

FILET MIGNON

Seared to temperature in a flamed Brandy Truffle Sauce and served on a bed of Gorgonzola
Mashed Potatoes with Baby Carrots.

ROMA TOMATO TART - VEGETARIAN

Roasted Roma Tomato, Zucchini, Eggplant and Asparagus
Wrapped in a Puff Pastry & topped with a Basil Buerre Blanc Sauce
Served with Grilled Endive



RAVIOLI AI LOMBARDY - VEGETARIAN

Spinach & Ricotta Stuffed Ravioli served with "Al Pomodoro" Chunky Tomato Sauce
Topped with Grated Parmesan & Asiago Cheeses then Dashed with Sourdough bread crumbs

FRESH TOMATO AND SALMON CAPELLINI

Poached Salmon served on a bed of Cappellini and topped with a Tomato and Basil Salsa

SLOW ROASTED SALMON WITH CAPER AND HERB RELISH

Served with fresh Asparagus and Roasted Plank Potatoes

CAYENNE-SPIKED CRAB CAKES

Accompanied by a Wild and White rice blend and tender Green Beans tossed
with Roma tomato Snow/

SCALLOPS WITH LEMON DILL SAUCE

On a bed of Couscous with Green Bean

HAZELNUT CRUSTED BREAST OF CHICKEN

Topped with a Herb Buerre Blanc Sauce and accompanied by Parmesan Mashed potatoes
and tender Asparagus



SWEETS

(Your choice of one of the following)

CHEESECAKE

WITH CRANBERRIES IN PORT GLAZE

CHOCOLATE RIBBON CAKE

Sabayon chocolate mousse with whiskey in a chocolate ribbon

TRIPLE MOUSSE CAKE

A Decadent dark, milk and white chocolate mousse

MARQUISE

Dark Truffle mousse accented with chocolate; and topped with cherry's and shaved Chocolate



CAPPUCCINO MOUSSE

A delicate cappuccino mousse embraced by cocoa-dotted vanilla sponge

PECAN TART

A Southern Classic made with crunchy pecans in shortbread shell

RASPBERRY TART

Succulent raspberries carefully arranged on a delicious cream filling

NEW YORK CHEESECAKE

*Our chef's own recipe placed on a pool of Raspberry Sauce
With shaved chocolate with fresh Mint.*

FRESH BREWED COFFEE