



200 TAYLOR AVE N.  
SEATTLE, WA 98109

206.674.6614  
patricia@redplatecatering.com

## Cold Hors d'oeuvres Selections

(priced per dozen, three dozen minimum)

### DEVILED EGGS <sup>gf v</sup>

*Traditionally prepared Deviled Eggs topped with Fresh Herbs*

*\*\*Upgrade to Sriracha Deviled Eggs*

### TUNA POKE

*with Avocado Wasabi Mousse on a Wonton Cracker*

### SCALLOP AND PRAWN CEVICHE <sup>gf</sup>

*Diver Scallops and Prawns marinated in lime juice with Cilantro, Cucumber, Onion, Tomatoes and Peppers*

### FRESH MELON KEBOBS <sup>gf v+</sup>

*with Jalapeno Lime Syrup*

### ASSORTED GOAT CHEESE LOLLIPOPS <sup>gf v</sup>

*Herbed with Fresh Herbs from our Garden, Honey-Almond, and Tomato-Basil*

### CHILLED JUMBO PRAWNS <sup>gf</sup>

*Large Jumbo Prawns on Ice with Cocktail Sauce and Lemon*

### HOUSE COLD SMOKED ALDERWOOD SOCKEYE SALMON <sup>gf</sup>

*with Ginger-Lemon Marmalade*

### ROASTED TOMATO BRUSCHETTA <sup>v</sup>

*Thinly sliced grilled French Baguette topped with Roasted Tomato Salad and Fresh Basil*

**V+** = VEGAN   **V** = VEGETARIAN

All food and beverage is subject to a 22% service charge and current applicable taxes. Menu prices and fees are subject to change.  
\*While we do offer preparations with gluten-free ingredients, our kitchen is not a gluten free facility. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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### GREEN CURRY SHRIMP WONTON CUPS

*with Caramelized Pear*

### CHIPS AND SALSA <sup>v</sup>

*Fresh Fried Tri-Color Tortilla Chips with Pico de Gallo*

### CRUDITE PLATTER <sup>gf v</sup>

*Fresh Crisp Carrots, Broccoli Florettes, Cauliflower Florettes, Celery, Cucumber, Bell Peppers, Grape Tomatoes, Yellow Squash and Green Zucchini with Thousand Island Dressing and Buttermilk Herb Dip*

### SEASONAL FRESH FRUIT TRAY <sup>gf v</sup>

*A display of Fresh Seasonal Fruit sliced and colorfully displayed and served with a Honey-Yogurt Dip*

### DOMESTIC AND IMPORTED CHEESE DISPLAY <sup>v</sup>

*A variety of Flavorful Cheeses arranged to entice the eye and palate, served with Lavosh Crackers and Local Honey. Your choice of a Variety of Aged Cheeses, British Isles Cheeses, European Style Cheeses or Domestic Cheeses*

### LEXINGTON AVENUE DELI TRAY

*An array of Cold Cuts, Cheeses and Condiments allows easy do-it-yourself Sandwich assembly. Your choice of Cocktail or Full Size Sandwich Breads allows you to use as an Hors d'oeuvre or as a Full Size Luncheon Tray*

### ANTIPASTO PLATTER <sup>gf</sup>

*Cured Italian Meats and Cheeses, Grilled Vegetables, Roasted Red Peppers, Kalamata Olives, Artichoke Hearts, Pepperoncini, Roasted Garlic and Marinated Onions*

### ROASTED GARLIC HUMMUS WITH GRILLED PITA <sup>v</sup>

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## Hot Hors d'oeuvres Selections

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### BACON WRAPPED SEA SCALLOPS <sup>gf</sup>

*Large Diver Scallops wrapped in Applewood Bacon with a sweet Port Wine Reduction*

### CRAB STUFFED MUSHROOMS

### TERIYAKI CHICKEN SATAY <sup>gf</sup>

*with Thai Peanut Sauce*

### BRAISED SHORT RIBS <sup>gf</sup>

*with Chipotle Mango BBQ Sauce*

### BOURBON MAPLE GLAZED DUROC PORK BELLY <sup>gf</sup>

*with Crystalized Mint*

### BBQ<sup>gf</sup>, TERIYAKI OR SPICY<sup>gf</sup> CHICKEN WINGS

### ASIAN STYLE MUSHROOMS <sup>v</sup>

*Braised in Ponzu, served in Fried Wonton Cups*

### BEEF TENDERLOIN NACHO BITES

*with Queso Fresco and Jalapeno Relish*

### CILANTRO AND GINGER CRAB CAKES

*with Orange-Sriracha Aioli*

### MARINARA<sup>gf</sup>, BBQ<sup>gf</sup> OR SWEDISH MEATBALLS<sup>gf</sup>

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### ASSORT MINI QIUCHES

### VEGETABLE SPRING ROLLS <sup>gf</sup> <sup>v</sup>

with Sweet Chili Dipping Sauce

### CHICKEN QUESADILLAS

with Pico de Gallo and Sour Cream

### SPANAKOPITA <sup>v</sup>

Spinach Leaves and Feta Cheese wrapped in Filo Dough

### MINI VEGETABLE WELLINGTONS

Roasted Vegetables and Cheddar Jack Cheese baked in Puff Pastry

### ARTICHOKE AND SPINACH DIP <sup>v</sup>

Oven baked and served with Slicetquette

### OVEN BAKED BRIE <sup>v</sup>

Wrapped in Puff Pastry and Baked with Raspberry Coulis and Honey, served with Lavosh Crackers

### CHEF CARVED ROASTED MEATS

Slow roasted to your liking, our superbly Seasoned Roast is hand carved by our Chef at your Buffet  
Served with rolls and condiments

\*\*Prime Rib

Turkey Breast

\*\*Honey Glazed Ham

\*\*Steamship of Pork (serves 50)

\*\*Baron of Beef (serves 100)

\*\* gluten free

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## *Hor d'oeuvres Stations*

These stations require a minimum of two stations or must be accompanied with hor d'oeuvres (priced per person, minimum of 30)

### SALAD BAR

*Organic Field Greens, Traditional Caesar Salad, Baby Spinach*

*Condiments: Bacon Bits, Diced Tomato, Black Olives, Hard Boiled Egg, Green Onions, Shredded Cheese, Gorgonzola, and Walnuts*

*Choose Two: Buttermilk Ranch, Homemade Honey Mustard, Blue Cheese Dressing, Balsamic Vinaigrette*

### MASHED POTATO JAR STATION

*Three Varieties of Mashed Potatoes Served in Rustic Jars with Assorted Toppings:*

*Bacon, Gorgonzola, Shredded Cheese, Green Onion, Caramelized Onion, Roasted Garlic, Green Chiles, Roasted Red Peppers, Sour Cream, Butter, Turkey and Beef Gravy*

### PASTA STATION

*Choose One: Linguini, Fettuccine, Penne, Fusilli, Angel Hair, Farfalle or Tagliatelle*

*Choose Two: Marinara, Alfredo, Pesto Cream, Sun Dried Tomato Cream or Bolognese*

*Choose Three: Bell Peppers, Onion Caramelized Onion, Garlic, Mushroom, Olives, Tomato, Sun Dried Tomatoes, Fresh Basil, Mozzarella, includes Parmesan Cheese, Crushed Red Peppers and Garlic Bread*

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### STIR FRY

*Chow Mein Noodle Stir Fry with the following: Chicken, Pork, Asian Vegetables, Green Onions, Ginger  
Sauces include: Hoisin Sauce, Sweet Teriyaki, Sweet and Sour, Plum Sauce, and Sweet Chili Sauce*

### S'MORE STATION

*Graham Cracker, Milk Chocolate, White Chocolate, Dark Chocolate and Homemade Marshmallows*

### HOT DOG STATION

*Beef Franks, Bratwurst, Italian Sausage, Warm Stadium Buns, Variety of Toppings to create Everyone's Favorite Dog*

### ICE CREAM SUNDAE BAR

*Columbia Valley Chocolate and Vanilla Ice Cream, Strawberries, Bananas, White Chocolate, Milk Chocolate and Caramel Syrups,  
Crushed Peanuts and Vanilla Whipped Cream*

### DESSERT STATION

*Chef's Choice of 5 Desserts*

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There is a \$50 labor charge for stations requiring a chef including pasta and stir fry stations

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