

HORS D'OEUVRES

Antipasto Platter

\$175 (serves 35+)

A fresh irresistible arrangement of carrots, celery, cucumber, cherry tomatoes, and broccoli with marinated mushrooms, olives, asparagus and green beans. Plus sliced salami and cubed cheeses. Served with herb dip and crackers.

Cheese 'n Crackers

\$75 (serves 20+)

Creamy Boursin, Brie, Aged Cheddar, Gouda plus grape clusters, raisins, candied walnuts and crackers.

Baked Brie en Brioche

\$42

A fabulous choice! Triple crème brie wrapped in a buttery brioche dough and baked golden brown. Garnished with fruit.

Spinach Dip

\$28

Our classic spinach dip served in two sourdough bread bowls.

Potstickers

\$54 / 36 pcs

Classic chinese dumplings served with soy molasses dipping sauce.

Hawaiian Sliders

\$36 / 12 pcs

Ham n' Swiss sliders baked with a honey mustard poppyseed glaze.

Pinwheels

\$24 / 24 pcs

A unique little treat of sliced sun-dried tomato tortillas stuffed full with lean meats, pepperoncinis, cream cheese, tomato and lettuce.

Bebe Croissants

\$60 / 24 pcs

A truly rich and satisfying snack! Freshly baked mini buttery croissants filled with toasted almond chicken salad or chicken gorgonzola.

Deviled Eggs

\$36 / 24pcs

A fun assortment of delicious deviled egg fillings.

Petite Quiche

\$45 / 72 pcs

Just like our classic crustless quiche, but in a mini version! Ham, Spinach, Red Pepper or Vegetarian.

Sweet 'n Sour Meatballs

\$175 / 50 servings, 150 pcs

All Beef meatballs browned and simmered in our unique sweet n sour sauce with diced pineapple and carrots. Basket of mini brioche breadsticks included.

Shrimp Ring

\$75 (MP)

Plump cooked tails on shrimp served with a tangy cocktail sauce.

Ceviche

\$52 (serves 30+)

Always a hit! Delicious fresh bay shrimp, diced tomatoes, onions, and cilantro served with tortilla chips.

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Smoked Salmon Mousse

\$55 (serves 24+)

Pacific Northwest smoked salmon mixed with cream cheese, fresh dill, onion, lemon juice and spices. Served with crackers.

Spanakopita

\$54/ 40 pcs

Spinach, feta cheese and spices in mini-phylo dough pastry shells.

British Isle Cheeseboard

\$215 (serves 150+)

This scrumptious selection of specialty cheeses includes: Stilton, Irish Cheddar, Double Gloucester and White Cranberry Stilton. Served on cheeseboards with gourmet crackers.

Chicken Skewers

\$96/ 48 pcs

Grilled chicken breast served with dipping sauces.

Stuffed Mushrooms

\$54 / 36 pcs

Dipped in olive oil and filled with an herb and feta cheese stuffing, then baked and sprinkled with Parmesan.

Vegetable Platter

\$39 (serves 12+)

Brimming with fresh vegetables: Carrots, mushrooms, cucumber slices, celery sticks, cherry tomatoes, and olives. Served with ranch dip.

Fruit Platter

\$43 (serves 12+)

Pineapple, melon, grapes, oranges and assorted fruit n berries in season.

Cold Beverages

\$2 ea

San Pelligrino, Seltzer water, spring water.

Dessert

\$24 / 24 pcs

Homemade double fudge brownies, lemon bars and campfire bars.

Menu Suggestion for 40-50 people

Antipasto Platter	Sweet & Sour Meatballs
Pinwheels	Spanakopita
Chicken Skewers	Stuffed Mushrooms
Spinach Dip	Shrimp Ring

Coffee/ Tea service available. Tables and Linens available.

Serving Bellevue/ Kirkland
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