

HORS D OEUVRES

Sold by the Dozen

FRESH FRUIT | \$24

Chili • Lime

CRUDITE | \$22

Raw vegetables • Buttermilk ranch

CHARCUTIER | \$32

Cured and smoked meats • Pickles •

Grain mustard • Baguette

HUMMUS | \$20

Roasted garlic • Chickpeas • Tahini

CHEESE | \$34

Sliced cheese • Berries • Honey •

Whole wheat crackers

DEVILED EGGS | \$18

Black truffle oil • Chives

SMOKED STEELHEAD | \$28

Crème fraiche • Bacon • Chive

BBQ COCKTAIL FRANKS | \$20

All beef • Sweet BBQ sauce

PORK BELLY RILLITES | \$30

Pork Belly Confit • Hot mustard •

Apricot Jam • Cilantro

DUCK BREAST PASTRAMI | \$32

Juniper Berry spice rub •

Grain mustard • Rye chips

SHRIMP COCKTAIL | \$32

Large Prawns • Cocktail • Lemon

POTATO SKINS | \$22

Bacon • Aged cheddar •

Crème fraiche

MUSHROOM TOAST | \$24

Wild mushrooms • Balsamic •

Extra virgin olive oil • Blue cheese

CHICKEN GRENOBLOIS | \$24

Browned butter • Lemon • Capers

BISON MEATBALLS | \$24

Huckleberry barbeque • Onion cream

TERIYAKI BEEF SKEWERS | \$24

Sirloin • Ginger • Soy

