



Spring Hors D'oeuvres

APRIL THROUGH JUNE

Tray Passed

LEMON-THYME SPRING PEA CROSTINI

FLANK STEAK ROULADES

CHEVRE, PINK-PICKLED ONIONS & FRESH CILANTRO

ENGLISH BREAKFAST RADISH CROSTINI

WITH TARRAGON BUTTER

Buffet

THAI FRESH SPRING ROLLS

BEAN THREAD NOODLES, MANGO, JULIENNED RED PEPPER,
CARROTS, CILANTRO & MINT
WITH SPICY PEANUT & SWEET CHILI SAUCE

LEMON ORZO SALAD

FRESH ORGANIC HERBS, CAPERS, FETA CHEESE, OLIVES,
PRESERVED LEMON VINAIGRETTE

GRILLED HOISIN-LIME CHICKEN SKEWERS

TOASTED SESAME SEEDS

GRILLED ANCHO CHILE-RUBBED OREGON COUNTRY BEEF SKEWERS

THAI LIME DIPPING SAUCE

VEGETABLE CRUDITÉS FROM LOCAL FARMS

WITH CILANTRO-LIME DIP

BBQ PULLED PORK SLIDERS

BRAISED CARLTON FARMS PORK, APPLE-CABBAGE COLESLAW
ON A BRIOCHE BUN

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