

BUDD BAY CAFE

EVENTS CATERING

APPETIZERS

SMOKED SALMON MOUSSE

Rich & creamy smoked salmon mousse served with capers, onions, eggs & crackers
\$2.99 (2oz per guest)

PEEL & EAT SHRIMP

Medium sized shrimp steamed in shell, chilled and ready to peel & eat. Served with lemons & cocktail sauce
\$3.25 (3 per guest)

CRAB & ARTICHOKE DIP

Fresh Dungeness crab & artichoke hearts. Served with toasted crostini
\$4.50 (2oz per guest)

SILVER DOLLAR CRAB CAKES

Budd Bay's infamous fresh Dungeness crab cakes. Served with roasted red pepper ailloi
\$4.99 (2 per guest)

AHI POKI

Fresh ahi grade tuna diced & placed in a tortilla cup with asian slaw. Served with wasabi ailloi
\$7.99 (3oz per guest)

SMOKED SALMON LOX CANAPE

Dill cream cheese & topped with fresh salmon lox
\$3.99 (2 per guest)

JUMBO PRAWN COCKTAIL

Large individual prawns, peeled, poached, chilled & served with our spicy cocktail sauce
\$4.25 (2 per guest)

BASIC CHEESE TRAY

Includes cheddar, pepper jack, mozzarella & swiss. Served with assorted crackers
Beef sirloin \$4.00 (2 per guest)
Chicken \$3.75 (2 per guest)

GOURMET CHEESE TRAY

Includes brie, dill havarti, smoked cheddar, and bleu cheese
\$4.25 (2oz per guest)

CAPRESE SKEWERS

Fresh milk mozzarella, cherry tomatoes, and basil with a balsamic glaze
\$3.25 (2 per guest)

DELI MEAT & CHEESE TRAY

Assorted house sliced deli meats & cheeses
\$3.50 (1oz each per guest)

FRESH SLICED FRUIT TRAY

Melons, pineapple, seasonal fruit
\$3.50 (3oz per guest)

MINIATURE QUICHES

Chefs choice of meats, vegetables & cheeses. Baked fresh
\$3.25 (2 per guest)

PINENUT BASIL BRUSCHETTA

With toasted parmesan crustini
\$2.50 (3oz per guest)

DEEP FRIED SPRINGROLLS

Served with a sweet Thai chili sauce
\$3.00 (2 per guest)