

LA CONNER SEAFOOD & PRIME RIB HOUSE

BANQUETS & CATERING

APPETIZER PLATTERS

EACH PLATTER SERVES 50 GUESTS

Gourmet Crostini - \$90.00 Thinly sliced baguette topped with baby mozzarella, basil and roma tomato and baguette with onion, tomato garlic salsa

Bacon Wrapped Scallops and Scallop Puffs - \$135.00

Chicken or Beef Skewers - \$90.00

Tender chicken breast charbroiled and served with choice of spicy peanut sauce, marinated garlic pepper or brushed with teriyaki

Hot artichoke spinach dip with baguettes - \$80.00

Spanakopita - \$90.00

Spinach, cream cheese and Greek feta cheese, with a hint of garlic in a flaky phyllo pastry

Chicken Wings - \$80.00 Mix of hot wings, plain and tangy ginger with sesame.

Deviled Eggs - \$55.00

Fresh Fruit Display - \$80.00

Smoked Salmon Platter - \$155.00

Salmon pate, smoked salmon, salmon locks, cream cheese, capers, red onions, cheddar cheese and crackers

Dill Shrimp Cucumbers - \$65.00

Crab Stuffed Mushrooms - \$125.00

Parmesan Mushrooms - \$50.00

Spinach stuffed Mushrooms - \$75.00

Gourmet Cheese Platter with crackers - \$75.0

Steamed Mussels and Clams - \$100.00

Oysters on the ½ shell or baked with hollandaise - \$125.00

Swedish and BBQ meatballs -\$70.00

Crispy Cheesy Potato Skins - \$60.00

BBQ Beef Sandwiches - \$75.00

Tea Sandwiches - \$70.00

Vegetable Crudités - \$70.00

Garlic and Feta Prawns and Chilled Cocktail Prawns - \$135.00

Antipasto Platter - \$85.00

Tortilla Wrap Pinwheels - \$85.00