

# 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 - \$75.00**

**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**