



ST. PATRICK'S DAY SAMPLE HORS D'OEUVRES

AN ARRAY OF BITE-SIZED TREATS WITH AN IRISH FLAIR!



WHISKEY CHICKEN SKEWERS

TENDER WA CHICKEN SEARED IN A WHITE-HOT, CAST IRON SKILLET & TOPPED WITH A RICH, TANGY IRISH WHISKEY REDUCTION

VEGETARIAN SHEPHERD'S PIE TARTS

A HEARTY ROOT VEGETABLE MIXTURE IN A 2-INCH PIE SHELL, SPRINKLED WITH CHEDDAR CHEESE AND BAKED UNTIL GOLDEN

CORNED BEEF & CABBAGE SLIDERS

THIN-SLICED CORNED BEEF, STONE GROUND MUSTARD AND TANGY CABBAGE SLAW ON SOURDOUGH AND RYE BREAD; CUT INTO BITE SIZED SQUARES FOR EASY EATING

AMBER ALE AND CHEDDAR DIP (VEGETARIAN)

CREAMY CHEDDAR CHEESE AND FRESH HERBS SPIKED WITH DARK AMBER ALE AND BAKED TO A GOLDEN BROWN; SERVED WITH SOFT SLICED BAGUETTE ROUNDS

COLCANNON POTATO BITES (VEGETARIAN)

BABY YUKON'S FILLED WITH A MIXTURE OF CREAMY MASHED POTATO, FINELY SHREDDED CABBAGE, GREEN ONION, SOUR CREAM & BUTTER; TOPPED WITH IRISH CHEDDAR AND BAKED UNTIL BUBBLY!

GRILLED & PICKLED VEGGIE PLATTER (VEGETARIAN & GLUTEN-FREE)

A VARIETY OF SEASONAL RAW, GRILLED AND PICKLED VEGGIES, SERVED WITH TZATZIKI SAUCE AND HOUSE-MADE ROMESCO* FOR DIPPING *CONTAINS NUTS

IRISH CREAM BROWNIES

DECADENT CHOCOLATE BROWNIES WITH A BAILEYS INFUSED FROSTING AND CHOCOLATE DRIZZLE

IRISH APPLE CAKE

A TRADITIONAL IRISH SPICE CAKE WITH SWEET AND TANGY WA GROWN APPLES

INCLUDED WITH THE ABOVE MENU ARE THE FOLLOWING:

- All necessary serving utensils and equipment
- Heavyweight sugarcane plates, 100% recycled napkins, and plant starch cutlery
- Linen table cloths and St. Patrick's day themed decorations for buffet tables
- Delivery, set-up and pick-up of equipment

Pricing determined by guest count, event timing, and other factors. Please give us a call for a custom proposal.

www.ordercatering.com

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