

# St. Patrick's Day

## Sample Hors D'oeuvres Menu

### **Skillet Grilled Whiskey Chicken Skewers**

Tender WA chicken seared in a white-hot, cast iron skillet & topped with a rich, tangy Irish whiskey reduction

### **Vegan Shepherd's Pie Tarts (vegan)**

A hearty root vegetable mixture in a 2-inch pie shell, sprinkled with vegan cheese and baked until golden

### **Corned Beef & Cabbage Sliders**

Thin sliced corned beef, stone ground mustard, and tangy purple & white cabbage slaw on sourdough and rye bread; cut into bite-sized wedges for easy eating

### **Amber Ale & Cheddar Dip (vegetarian)**

Sharp cheddar and fresh herbs spiked with dark amber ale and baked until golden brown. Served with soft, sliced baguette rounds

### **Colcannon Potato Bites (vegetarian)**

Baby Yukon's filled with a creamy mashed potato, shredded cabbage, green onion, sour cream & butter; topped with Irish cheddar and baked until bubbly!

### **Grilled & Pickled Veggie Tray**

A variety of seasonal raw, grilled and pickled veggies served with house-made romesco\* and tzatziki sauce for dipping. \*(contains nuts)

### **Irish Apple Cake Wedges**

A traditional Irish spice cake with sweet and tangy WA apples

### **Irish Cream Brownies**

Decadent chocolate brownies with a Baileys infused frosting and chocolate drizzle

### **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 style set-up

Delivery, set-up and pick-up of equipment

**\*\*please call for pricing and availability\*\***

