



St. Patrick's Day Hors D'oeuvres Sample Menu

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

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 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*

Spiced Apple Cake

A traditional Irish spice cake with sweet and tangy WA grown 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 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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