



A SAMPLING OF APPETIZERS

- *Apple Cider Slow Cooked Pulled WA Grown Chicken Sliders with Mini Buns and Sliced Sweet Onions (GF without Bun)**
- *Asian Chicken Sliders with Avocado-Wasabi Relish (GF without Bun)**
- *Hoisin Braised Pulled Beef Slider with Green Onions on Brioche Mini Buns**
- *Pulled Braised Oregon Grass Fed Beef ShortRib Sliders in Wild Mushroom Sauce**
- *PNW Blackberry and Hoisin Pulled Pork Slider on Hawaiian Sweet Bun with Sliced Sweet Onion**
- *The Irishman Slider: Sliced Mastercarve Ham, Sliced Irish Cheddar, Lager Flash Steamed Cabbage, Porter Infused Mustard, Parsley-Tarragon Sauce on a Mini Pretzel Bun**
- *Pork Bulgagi with Spicy Pear Drizzle and Pickled Daikon Relish on Steamed Bau Bun**
- *Pulled NC Style Pork Slider with Tangy Slaw (Can be GF without Bun)**
- *Fresh Seasonal Fruit Display (GF, VE)**
- *Minted Melon Balls (GF, VE)**
- *Tajin Seasoned Melon Slice Platter (GF, VE)**
- *Crudite Platter with Beau Monde Dip (GF, VE)**
- *Spicy Feta Dip with Seasonal Vegetable Platter (GF, VE without dip)**
- *Balsamic Marinated Roasted Seasonal Vegetables (GF, VE)**
- *The Deconstructed PNW Caprese: WA Grown Apples, Mozzarella Balls and Fresh Basil with Pink Sea Salt, Balsamic Glaze and Basil Aioli Dip (GF, V)**
- *The Classic Caprese Skewer with Basil Aioli Dip (GF, V)**
- *AWARD WINNING* Hot Artichoke and Cheese Dip with Crostini (V, GF without Crostini...GF Crackers available for an additional charge)**
- *Cheesy Oregon Bay Shrimp and Corn Dip with Crostini (GF without Crostini...GF Crackers available for an additional charge)**
- *Hot Roasted Cauliflower and Gorgonzola Dip with Crostini (V, GF without Crostini...GF Crackers available for an additional charge)**
- *Chèvre-Mascarpone Wild Caught PNW Smoked Salmon Bomba Dip with Crackers (GF without Crackers)**
- *Baked Brie in Phyllo with House Made Fruit Filling (multiple seasonal fillings available) (V)**

CRESCENT MOON CATERING

- *Baked Brie in Phyllo Cups with House Made Fruit Topping (multiple seasonal Toppings available) (V)**
- *Phyllo Cups filled with Chèvre Dill Blend topped with Wild Caught PNW Smoked Salmon Rose**
- *Goat Cheese and Shallot Canapés (V)**
- *Goat Cheese, Avocado-Celery-Walnut Pesto and Watercress Canapés (V)**
- *Burratta Cheese, WA Grown Peach and Hot Honey Canape (V)**
- *Smoked Salmon Mousse Filled Tomato Cups (GF)**
- *Puff Pastry Wrapped Hemplers Andouille Sausage with Tillamook Cheddar and Tangy Remoulade Dip**
- *Oven Roasted Sweet Chili Rubbed WA Grown Chicken Skewers (GF)**
- *Oven Roasted WA Grown Chicken Skewers with Parsley Gremolata Dip (GF)**
- *Pressed Antipasto Sandwich Bites**
- *The Latin BLTA Bite: Avocado Mayo, Roasted Tomato, Shredded Pepper Jack and Spicy Jalapeño Bacon with Chiffonade of Lettuce Wrap Bite**
- *Baked Smoked Cheddar Mac n Cheese Balls (V)**
- *Spinach and Tillamook Cheddar Stuffed Oven Roasted Mushroom Caps (GF, V)**
- *Flatbread Canapes with Roasted Artichoke-Garlic Spread, Sautéed Spinach, Manchego and Red Bell Peppers on Toasted Flat Bread (V)**
- *Shrimp and Cucumber Cup Canapés with Horseradish Cream Cheese Topping (GF)**
- *TRUE Bangkok Style Chicken Satay Skewers with spicy Peanut Sauce (GF... HAS NUTS)**
- *Aji Amarillo Potato Cups (GF, V)**
- *Individual WA Grown Chicken Pot Pie with Puff Pastry Caps**
- *BC Duck Confit Cherry-Port Filled Mascarpone Whipped Chuckanut Valley Potato Cups (GF)**
- *"Gumbo" and Andouille Filled Chuckanut Valley Potato Cups**
- *Wild Caught PNW Smoked Salmon & Asparagus Filled Chuckanut Valley Potato Cups (GF)**
- *Dungeness Crab Cakelettes with Avocado Topping served Amouse Bouche Style**
- *AWARD WINNING Scratch Made Clam Chowder Soup Shooters**
- *Aji De Gallina Soup Shooters with Tortilla Strips (GF, V)**
- *Rice Porridge (Congee) Soup Shooters with Chopped Chinese Sausage and Green Onion (GF)**

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- *Chilled WA Grown Cherry Soup Shooters (GF, VE)**
- *Chilled Minted Cantaloupe Melon Soup Shooters (GF, VE)**
- *Chilled WA Grown Peach-Chevre Soup Shooters (GF, V)**
- *Garden Fresh Gazpacho Soup Shooters with either Oregon Bay Shrimp OR Dungeness Crab Topping (GF, Can be VE without Seafood Topping)**
- *Italian Wedding Soup Shooters with Hand Rolled Beef/Pork Meatballs**
- *Roasted Cauliflower-Cambazola Creamy Soup Shooters with Beechers Cheddar Crouton (V)**
- *Wild Caught PNW Smoked Salmon Chowder Shooters with Sourdough Crouton**
- *Al Pastor Chicken Wings (GF)**
- *Bacon Wrapped Smoked Salmon Jalapeno Popper (GF)**
- *Sliced Grilled Oregon Grass Fed Beef Flank Steak with Fresh Chimichurri Drizzle (GF)**
- *Oregon Bay Shrimp Ceviche with Penny's Corn Tortilla Chips (GF)**
- *BC Duck Street Tacos with Escabeche Topping (GF)**
- *Pan Roasted Shrimp with Blackened Butter Dip (GF)**
- *Grilled Shrimp with Blackberry Sweet Onion Dip (GF)**
- *Mediterranean Meze Platter to include: Hand Rolled Dolmas, Olive Blend, Herbed Feta, Roasted Garlic Heads, Hummus, Marinated Artichoke Hearts, and Quinoa Tabbouleh with Pita Triangles (Individual Items Vary from VE-GF)**
- *Tomato Cups with Whipped Herbed Feta Filling (V, GF)**
- *Individual Eggplant and Tomato Salad Cups (VE, GF)**
- *Charmoula Seasoned Oregon Lamb Sliders with Feta, Sweet Walla Walla Onion and Tzaziki Sauce**
- *Phyllo Wrapped Wild Caught PNW Salmon with Mild Harissa Dipping Sauce**
- *Pan Cooked Polenta Cakelettes topped with a Wild Mushroom Ragout (V, GF)**
- *Italian Antipasto Platter: Sliced Locally Sourced Meats to include Proscuitto, Bresaola and Salami, Olive Blend, Giardiniera Blend, Marinated Artichoke Hearts, Roasted Red Bell Peppers, Gorgonzola, Sliced Tellegio Cheese, Marinated Hand Pulled Mozzarella Balls, Italian Dry Bread Sticks and Sliced Italian Bread (Can be VE, V, GF depending on Selections)**
- *Hand Rolled Charmoula Pork Meatballs with Tzaziki Sauce (GF)**
- *Mediterranean Tapas Platter to include: Olive Blend, Roasted Garlic Heads, Herbed Feta, Hummus, Marinated Bocconcini Mozzarella Balls with Sun-**

CRESCENT MOON CATERING

dried Tomatoes, Herbed Garbanzo Beans, Dried Dates and Apricots and Pita Triangles (Individual Items Vary from VE-GF)

***Hand Crafted Spanakopita (V)**

***Quinoa Tabbouleh Filled Cucumber Cups (VE, GF)**

***The Hummus Bar: Classic Hummus, Roasted Garlic Hummus, Red Pepper Hummus, Tapenade, Feta, Extra Virgin Olive Oil, Aged Balsamic and Chopped Flat Leaf Parsley with Pita Triangles (Individual Items Vary from VE-GF)**