

Catering Menu a La Carte

Passed & Buffet Hors d'oeuvres

Triple Cream Brie with Seductive's Pecan Praline Sauce; Panzanella Rosemary Croccatini ...\$2.50

Rogue Creamery Blue Cheese with Figs with Seductive's Vintage Port Syrup Preserved Figs...\$2.50

Crostini with Feta Cheese, Sliced Strawberries and Seductive's Dark Chocolate-Infused Balsamic Vinegar ...\$3.00

Grana Padano Chunks with Honey and Walnut...\$2.00

Crostini with Caramelized Walla Walla Onions and Gorgonzola...\$3.00

Asian Spiced Chicken Wings aka "Those Crack-Sauce Wings"...\$3.25

Campania Cocktail Meatballs in Pomodoro Sauce\$3.25

Hoisin Glazed Bacon Bites on Crispy Wontons with Scallions, Sesame Seeds, Thai Basil Garnish...\$3.25

Mozzarella di Bufala Stuffed Meatball Sliders...\$3.50

Mini BLTs with Seductive's Heirloom Tomato Jam, Braised Pork Belly, Sourdough, Micro Greens...\$3.50

Prosciutto Wrapped Asparagus...\$3.00 (seasonal)

Pork Belly Rillettes on Crostini...\$3.25

Risotto Stuffed Mushrooms (V)...\$3.25

Honey-Glazed Prawns...\$4.00

Feisty Steamed Mussels...\$4.00

Shrimp Diavolo on Crisp Polenta with Roasted Pepper Sauce...\$4.25



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Passed & Buffet Hors d'oeuvres (continued)

Salmon Tartare in Tuille...\$5.00

Lobster Cakes with Thai Chili Emulsion...\$5.25

Cured Salmon Topped Avocado Panna Cotta ...\$6.50

Antipasti Platter with a selection of marinated & grilled seasonal vegetables, local and European cheese and cured meats; house made brined olives...Platters start at \$25.00

Charcuterie Platter with a selection of cured meats, terrines and cheese selection...Platters start at \$25.00



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Buffet & Plated Menu: Main Course

Beef & Veal

Mocha Braised Short Ribs...\$17

The most requested item on the menu for good reason – succulent morsels of boneless beef short rib brined in coffee, then braised with dark chocolate and a robust merlot-Syrah blend. (GF)

Lemongrass-Ginger Marinated Flank Steak...\$17

Asian flavor profile of soy, fresh lemongrass, ginger, garlic and crushed chili.

Ropa Vieja Enchiladas with Chipotle Sauce....\$17

Shredded beef, corn tortillas, pepper jack cheese, topped with a zesty chipotle pepper sauce. (GF)

Herb Encrusted Tenderloin with Madeira Sauce...\$19

Beef tenderloin encrusted with bread and fresh tarragon, rosemary and basil

Seared Rib Eye Cap with Seductive's Vintage Port Syrup...\$19

Deliciously marbled rib eye cap seared with thyme and finished with Seductive's Vintage Port Syrup (GF)

Osso Bucco...\$21

Veal shanks braised with Italian red wine and fresh herbs (GF)

Pork

Cocoa-Chile Braised Pork Shoulder...\$16

Braised pork shoulder with dark cocoa, morita chilies, onions, garlic (GF)

Braised Pork Cannelloni with Champagne Cream Sauce...\$17

Layers of flavor from the pork braised in parmesan broth, with a rich champagne cream sauce

Succulent Baby Back Pork Ribs...\$17

Beer braised pork ribs finished with Seductive's Succulent Grill Sauce



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Buffet & Plated Menu: Main Course (continued)

Poultry

Chicken Breast Roulade with Sun Dried Tomatoes & Pine Nuts...\$15

Chicken breasts rolled with pesto of sun dried tomatoes, pine nuts, fresh cilantro, layered with spinach and feta cheese. (GF)

Chicken Saltimbocca...\$17

Italian classic with tender chicken breast topped with prosciutto and provolone cheese.

Chicken with Pancetta, Figs and Port Sauce...\$18

Braised chicken breasts topped with crispy pancetta, figs and port wine sauce

Smoked Duck Peking Duck Breast with Seductive's Vintage Port Syrup...\$22

Luscious smoked duck breast sliced thin finished with Seductive's Vintage Port Syrup (GF)

Seafood

Porcini-Dusted Sablefish...\$18

Earthy porcini mushrooms are ground into a fine dust and sprinkled over decadent seared sablefish. (GF)

Soy Glazed Salmon...\$18

Ginger, garlic, soy and sesame glazed Coho Salmon

Lobster Tail...Price dependent on Market price

Roasted lobster tail finished with butter sauce

Vegetarian

Trofie Pasta with Pesto & Eggplant Sauce...\$15

Small twisted pasta dough served with a vibrant pesto and roasted eggplant sauce

Fresh Linguini with Rosemary Cream Sauce...\$15

Tender pasta with a rich and aromatic cream sauce



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Buffet & Plated Menu: Main Course (continued)

Asparagus-Ricotta Individual Frittata...\$16

Fresh asparagus and ricotta blended with eggs in individual frittata (GF)

Portabella Mushroom and Red Pepper Polenta...\$16

Roasted portabella mushrooms served over red pepper polenta (GF)

Gnocchi with Lemon-Artichoke Sauce...\$17

Delicate potato pasta dumplings topped with robust lemon sauce with artichokes

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Buffet & Plated Menu: Side Dishes

Side Dishes

Rustic Italian Heirloom Tomato & Bread Salad...\$3.75

Heirloom tomatoes, English cucumber, Parmigiano-Reggiano, arugula, romaine and aged balsamic vinaigrette with marinated rustic bread

Sweet Yellow & White Corn Salad with Lime Dressing...\$4.00 (seasonal availability)

Yellow and white corn, red pepper, cilantro and red onion tossed with key lime dressing (GF)

Spinach Salad with Feta Cheese, Strawberries and Cocoa Dusted Almonds with Seductive's Dark Chocolate-Infused Balsamic...\$4.00

Most requested item from repeat customers, baby spinach leaves, feta cheese, sliced strawberries dressed with Seductive's Dark Chocolate-Infused Balsamic Vinegar (GF)

Soba Noodle Salad with Snap Peas and Peanut-Honey Dressing...\$4.00

Sweet and savory dressing tossed with soba buckwheat noodles and steamed snap peas



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Buffet & Plated Menu: Side Dishes (continued)

Lemon Roasted Asparagus with Parmesan...\$3.00 (seasonal availability)

Tender asparagus roasted with fresh squeezed lemon and finished with grated parmesan (GF)

Roasted Butternut Squash...\$3.00 (seasonal availability)

Fresh squash roasted with garlic, rosemary and olive oil, finished with smoked sea salt (GF)

Ratatouille...\$4.00

Zucchini, red and yellow peppers, peeled eggplant, garlic and red onions (GF)

Crispy Quinoa-Zucchini Cakes...\$4.00

Quinoa cooked and then blended with grated zucchini and gruyere cheese, pan seared in olive oil

Three Cheese Potato Casserole...\$4.00

Beecher's Cheddar, Gruyere and Parmesan cheese tossed with shredded baked potatoes and sour cream (GF)

Quinoa Salad with Sun Dried Tomatoes...\$3.50

Chilled salad with quinoa and sautéed shallots, parsley and sun dried tomatoes

Mini Cornbread Poppers with Vanilla Honey Butter (4 per person)...\$3.50

Moist mini cornbread muffins with local honey and vanilla bean butter

Irish Dubliner Cheese & Bacon Scones...\$3.75

Sharp Dubliner cheese and smoky bacon in buttery scone

Mango-Jasmine Rice...\$3.00 (seasonal availability)

Fragrant jasmine rice tossed with fresh mango (GF)

Yellow Pepper, Blueberry & Peach Salad...\$4.00 (seasonal availability)

Sweet peaches, strips of yellow pepper and blueberries with lime dressing

Watermelon & Toasted Pepita Salad with Lime Dressing...\$4.00 (seasonal availability)

Juicy watermelon, fresh mint and crunchy toasted pepitas

