

FLAVORS OF THE PACIFIC NORTHWEST

SAMPLE MENU

Appetizers

Smoked salmon with dilled cream cheese
in a cucumber cup with pickled red onion

Warm mushroom and Gruyère
on a thin crostini

Platter of local cheeses
fresh and dried fruit, nuts, crusty bread, crackers

Buffet Style Main Course

Entrée sized crab cakes
bed of field greens and a light lemony aioli

Balsamic marinated flank steak
cherry tomato balsamic relish

Roasted stuffed tomato
couscous, pine nuts, seasonal vegetables
(vegetarian option)

Haricots verts
olive oil and sea salt

Salad of frisée, arugula, and radicchio
shaved fennel, radish, carrot, and apple
cider vinaigrette

Dessert

Seasonal local fruit crisp
fresh whipped cream

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