



FOOLS ONION CATERING

PLATTERS

Fresh fruit with assorted dips \$5.99 per guest

Phyllo wrapped brie with apricot-rosemary compote \$5.99 per guest

Served with freshly baked Avenue Bread and Deli Baguette

Antipasto \$6.99 per guest

A variety of vegetables (some raw, some grilled, some stuffed, and some marinated),
assorted cured meats, artisan cheeses, marinated olives and locally made Avenue

Bread and Deli bread

Assorted artisan cheese \$7.99 per guest

Served with seasonal accompaniments and fresh Avenue Bread and Deli bread

Prime rib carving station market Price

Slow roasted rib eye cooked to your specifications served with
horseradish Aioli and Avenue Bread "Dollar" buns

Asian leaf "Tacos" \$5.99 per guest

Bib lettuce wrapped around combinations of dried shrimp, cilantro,
Serrano chiles, toasted peanuts, finely diced ginger, shallots and dry roasted coconut

HOT FROM THE GRILL

Miso glazed beef in lettuce cups with daikon and cilantro \$41.99 per dozen

Kalbi ribs with soy, garlic, ginger and sesame \$5.99 per guest

Smoked cherry glazed ribs \$6.99 per guest

Mini duck burgers with shiitake mushroom relish \$43.99 per dozen

Assorted grilled skewers

(Don't see what you want? Let us know and we'll create a skewer specifically for you!)

Spanish style kebobs with shrimp, chorizo and red bell pepper \$45.99 per dozen

Beef with sesame and soy \$39.99 per dozen

Chicken prosciutto and sage \$42.99 per dozen

Greek chicken kebobs with cumin yogurt \$39.99 per dozen

Salmon with fresh herbs and lemon \$43.99 per dozen

Kaftas (ground lamb with cilantro, coriander and cumin) \$42.99 per dozen

Seasonal veggie-tofu kebobs \$36.99 per dozen

Prices subject to change without notice.

Phone: 360.647.2800 | email: info@foolsonion.com | www.foolsonion.com



FOOLS ONION CATERING

SEAFOOD

- Cold smoked salmon lox with accompaniments \$8.99 per person
Cold smoked lox, capers, red onion and mini bagels or rye bread
- Seared jumbo scallops on house made potato chips \$40.99 per dozen
Served with watercress and champagne-vanilla beurre blanc
- Shrimp scampi with garlic and fresh herbs \$43.99 per dozen
- Tuna ceviche with cucumber, apple and wasabi \$43.99 per dozen
- Scallop ceviche with snap peas, pancetta and mint \$4.99 per guest
- Pancetta wrapped prawns with rosemary and stilton \$43.99 per dozen
- Dungeness crab cakes with chipotle remoulade \$46.99 per dozen
- Seafood spring rolls with Scallops, Shrimp, Salmon and Shiitake \$43.99 dozen
- Bloody Mary prawn shooters \$3.99 each
- Rock shrimp fritters with grapefruit, cucumber relish \$40.99 per dozen
- Assorted fresh made sushi \$8.99 per guest
Can also be made without seafood
- Poached salmon with watercress aioli \$10.99 per guest
- Oysters! Both grilled and on the half shell Market price

FINGER FOODS

- Tostones with Cilantro dipping sauce \$5.99 per guest
Fried plantain fritters with garlic-cilantro aioli
- House made tortilla chips with assorted salsas \$4.99 per guest
- House made vegetable chips with garlic aioli \$6.99 per guest
Sweet potato, beet, celery root and potato
- Red onion, goat cheese and basil tartlets \$29.99 per dozen
- Fresh spring rolls with coconut and shrimp \$36.99 per dozen
- Dolmades \$27.99 per dozen (vegetarian) \$29.99 per dozen (meat)
Grape leaves filled with pine nuts, currants, scallions and mint
- Assorted stuffed cremini mushrooms \$29.99 per dozen
- Orange, five -spice duck in rice flour crepes \$6.99 per guest

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FINGER FOODS

Samosas \$29.99 per dozen

Savory pastries with potatoes, peas, shallots and garam masala

Wild mushroom wontons with sherry dipping sauce \$32.99 per dozen

Paella croquettes with saffron aioli \$36.99 per dozen

Banderillas \$22.99 per dozen

Skewers with fresh and pickled vegetables, olives and seafood

Assorted stuffed eggs \$24.99 per dozen

Traditional; salmon with chive and roe; crab with tarragon

Endive stuffed with tapenade and goat cheese \$34.99 per dozen

Oriental gravlax on rice cracker with wasabi aioli and chive \$36.99 per dozen

Empanadas \$36.99 per dozen

Chorizo, roasted red bell pepper, raisins and green olives in house made pastry

Assorted stuffed baby red potatoes \$33.99 per dozen

Assorted seasonal Crostini

\$19.99-\$26.99 per dozen

Spicy green olivada with anchovy and fresh rosemary

Red onion and sweet potato

Tapenade and roasted cherry tomatoes

Slow roasted smoked beef with horseradish cream

Arugula, goat cheese and olives

Seared scallops with radicchio and wild mushroom

Beet, goat cheese and arugula

Butternut squash, fried sage and pancetta

Seared tuna with black olive tapenade and roasted red bell pepper

Blue cheese, apricot chutney and roasted garlic

The above list of appetizers is just a smattering of menu options that we have prepared over the years. Should you wish other options we would be delighted to work together with you to come up with menu items specific to your gathering.

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