

WILD SAFFRON

BISTRO

Receptions and Hors d'Oeuvres

SEAFOOD

\$29/dozen

Dungeness Crab Cakes crusted with Blue Corn Tortilla Chips
Grilled Jumbo Prawns with Ginger Glaze and Black Sesame
Prosciutto Wrapped Prawns with Tomato Chutney
Grilled and Chilled Prawns with Chutney Relish
Crab Tartlets with Mango Tartar Sauce
Coconut Chili Prawn and Scallop Ceviche

MEAT + POULTRY

\$29/dozen

Mini Yukon Potato Skins stuffed with Bacon, Caramelized Onion and Feta
Curried Chicken Satay with Coconut-Cashew Crust
Crostini of House Smoked Duck and Apple Chutney
Angus Beef Sliders with Arugula, Aged Cheddar and Tomato Chutney
Grilled Beef Satay with Cashew Pepper Glaze
Mini Grilled Cheese with Back Bacon, Caramelized Onion and Feta

VEGETARIAN

\$27/dozen

Crispy Mushroom Risotto Cakes with Soy glazed Mushrooms
Grilled Corn, Roasted Pepper and Scallion Fritters with Tomato Aioli
Roasted Beet and Apple Satays with Horseradish
Spicy Tomato Gazpacho Soup Shooter
Saffron Roasted Vegetable Crostini with Feta
Sweet Pea, Goat Cheese and Arugula Pesto Crostini

DESSERTS

\$26/dozen

Mini Saffron Crème Brûlée
Bittersweet Chocolate-Peanut Butter Brownies
Vanilla Cheesecakes with Port Stewed Blueberries
Chocolate Cherry Brownies
Banana Cake with candied cashews
Chocolate Dipped Strawberries