

# The DELEGATE

## Reception Menu

*Each platter serves 25 guests*

### CRUDITÉ<sup>V</sup>

chipotle ranch \$55

### STRAWBERRY GOAT CHEESE

#### BRUSCHETTA<sup>V</sup>

\$65

### TOMATO BRUSCHETTA<sup>V</sup>

balsamic reduction \$60

### ANTIPASTO DISPLAY

grilled zucchini, squash, portabello mushrooms,  
artichokes, cheddar, provolone \$90

### MINI CRAB CAKES

lemon caper tartar \$125

### CARAMELIZED ONION & BLEU CHEESE TARTS

\$65

### BOURBON BAY SCALLOPS WRAPPED IN BACON

\$135

### FILET MIGNON SLIDERS\*

grilled onions, mushrooms, garlic aioli and  
gruyere cheese \$150 (25 ct)

### COLUMBIA PLACE WINGS

choice of Phoenix Rub, Buffalo,  
or Mumbo Sauce \$90 (5 dz)

### CRISPY PORK BELLY DEVILED EGGS<sup>GF</sup>

jalapeno fig jam \$110 (4 dz)

### CRISPY CALAMARI

sweet chili sauce \$120

### THAI CHILI CITRUS SHRIMP

crispy shrimp in creamy citrus dressing \$110 (5 dz)

### CRAB, SPINACH, & ARTICHOKE DIP<sup>V</sup>

crispy wontons \$165

### PEPPERONI PIZZA

zesty tomato sauce, spiced pepperoni,  
mozzarella cheese \$15  
(12 inch pizza-15 slices)

### MARGHERITA PIZZA<sup>V</sup>

garlic roasted tomatoes, sweet basil,  
zesty tomato sauce \$14  
(12 inch pizza-15 slices)

### OVEN ROASTED VEGETABLE PIZZA<sup>V</sup>

garlic and herb roasted zucchini, squash,  
red onions, cherry tomatoes, balsamic glaze \$16  
(12 inch pizza-15 slices)

*Number of guests for each platter is an estimate.*

*Please speak to your catering manager if you have any questions regarding your order.*

*\*Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.*

*GF - gluten-friendly | V - vegetarian*