



PARTY PLATTERS

DELUXE SANDWICH PLATTER

CHOICE OF ANY OF THE FOLLOWING

Hand Carved Turkey & Swiss on Multigrain

Ham & Cheddar on Buttermilk Bread

Clubhouse – (Turkey, Ham, Bacon) on Buttermilk

Roast Beef & Cheddar on a Hoagie Roll

Salami & Jack Cheese on a Hoagie Roll

Veggie & Cheese – Lettuce, tomato, grated carrots, cucumber, onions & jack on multigrain
(All Sandwiches Served w/ Lettuce & Onions, Mustard, Mayo & Horseradish on the side)

SANDWICHES ARE FULL SANDWICHES CUT IN HALVES OR QUARTERS

GOURMET SANDWICH PLATTER

All Sandwiches prepared on 6" French Baguettes

CHOICE OF ANY OF THE FOLLOWING

Smoked Roast Beef - w/Provolone, mixed greens,
thinly sliced red onions w/horseradish cream

Smoked Turkey - Bacon, avocado, Swiss cheese,
lettuce, tomatoes & onion w/dijonnaise

Caprese -Tomatoes/Mozzarella/mixed greens w/basil pesto

The Italian- Genoa Salami/Mozzarella/mixed greens,
tomatoes, fresh basil & olive oil

Grilled Chicken – Garlic Marinated chicken breast grilled w/bacon, Swiss,
lettuce, tomato with basil mayo

Grilled Salmon - Red leaf lettuce/tomatoes w/lemon aioli

BUILD YOUR OWN SANDWICH PLATTER

Honey ham, hand-carved turkey, aged salami, roast beef, jack, Swiss, cheddar, tomato, lettuce,
red onion, mustard, mayo & silver dollar rolls

TEA/FINGER SANDWICH PLATTER

(All served without crust on delicate breads)

(CHOOSE 3 KINDS)

Cucumber & Butter Honey

Ham Spread

Salmon Mousse & Dill

Fresh Mint & Cucumber

Black Olive Spread

Walnut Chicken & Gouda Salad

Egg Salad dipped in Chives

Turkey salad w/Cranberry and Cream Cheese

MEAT & CHEESE TRAYS

Honey ham, hand-carved turkey, aged salami, roast beef, cubed Swiss, cheddar & pepper jack cheeses

ANTIPASTO

A hearty assortment of:

Italian dry salami; honey ham; Caprese bites with tomato, basil and fresh mozzarella; artichoke hearts; pepperoncini; Greek olives; cherry peppers, crunchy bread sticks with balsamic & seasoned olive oil dipping sauces

INTERNATIONAL & DOMESTIC CHEESE TRAY

A variety of soft and hard cheeses, homemade candied walnuts & grapes served with an assortment of artisan crackers

VEGETABLE CRUDITÉ

A rainbow assortment of fresh blanched seasonal vegetables served with a buttermilk ranch dipping sauce

FRESH SEASONAL FRUITS

Elegantly arranged on a Platter layered or skewered

KAHLUA BRIE WHEEL

Warm caramelized Kahlua walnut sauce poured over brie & served with artisan crackers

SMOKED SALMON TORTA TRIO

Cream cheese, smoked salmon, capers & red onions layered high served with mini bagels

SUN-DRIED TOMATO & PESTO TORTA TRIO

A blend of cream cheese and chevre, pesto, sun-roasted tomatoes layered high served with toasted crostini

SWEET CRANBERRY WALNUT TORTA TRIO

A blend of cream cheese & cranberry sauce, walnuts & dried cranberries layered high served with mini bagels

CHINESE BBQ PORK

Served with traditional hot mustard, ketchup, & sesame seeds

MEATBALLS YOUR WAY

Your choice of sweet and sour, marinara, or Swedish style

BUFFALO CHICKEN DRUMMETTES

Mini Chicken wings and drumsticks served hot in a hot buffalo sauce w/bleu cheese and celery sticks

TALL-TWISTED CHEESE STRAWS

Puff pastry rolled with fresh parmesan, cheddar, black pepper & herbs
flaky baked to golden brown

BACON WRAPPED JALAPENO "HOTTIES"

Seeded Jalapeno halves stuffed with cream cheese,
wrapped in bacon and oven baked

WALNUT GOUDA CHICKEN SALAD SPEARS

Chicken salad with green apples, scallions & walnuts
spooned into Gouda lined endive leaf

SALMON CAKES

Pan-fried in a light panko crust
topped with tarragon tartar sauce

CRAB CAKES

Pan-fried in a light panko crust
served with red pepper aioli sauce

SPANAKOPITA TRIANGLES

Flakey phyllo dough triangles stuffed with spinach & feta cheese

PHYLLO WRAPPED ASPARAGUS

Fresh spears of asparagus wrapped in phyllo, topped with parmesan
baked until flaky and golden
served with lemon aioli dipping sauce

DEVEILED EGGS

Our version of this favorite appetizer

GRILLED GARLIC CHICKEN SKEWERS

Marinated & grilled skewers, served with a peanut satay dipping sauce

SHRIMP BROCHETTES

Large shrimp skewered & grilled marinated in a cilantro lime glaze

KALBI MARINATED BEEF SKEWERS

Marinated & grilled in our version of sweet & tangy Kalbi sauce, sprinkled
with toasted sesame seeds

DUNGENESS CRAB STUFFED MUSHROOM CAPS

Stuffed with crab, peppers, scallions & breadcrumbs

SPICY SAUSAGE STUFFED MUSHROOM CAPS

TO DIE FOR DIPS

WARM SPINACH & ARTICHOKE DIP

Spinach, artichoke hearts, parmesan & cream cheese baked until bubbling
served with toasted crostini

WARM JALAPEÑO & ARTICHOKE DIP

Jalapeños, artichoke hearts, parmesan & cream cheese baked until bubbling.
served with toasted crostini

WARM CRAB & ARTICHOKE DIP

Fresh Dungeness crab, artichoke hearts, parmesan &
cream cheese baked until bubbling
served with toasted crostini

HOT ONION & CHEESE SOUFFLÉ DIP

Sweet Onion, Creamcheese, Parmesan & Cayenne & Chives
served with crostini

TOMATO BRUSCHETTA

Tomatoes, basil, pine nuts, olive oil and garlic served with toasted crostini

MEDITERRANEAN TRIO

Roasted garlic & sundried tomato hummus, roasted tomato & feta & tzaziki, (Greek
yogurt, cucumber & garlic) served with pita bread & fresh raw veggies

CHICKEN LIVER PATE

With artisan crackers

SMOKED SALMON MOUSSE

Served with your choice of crostini's or artisan crackers

SMOKED TROUT WITH ORANGE & CHIVES

on mini toasts

PRICING FOR PLATTERS IS DETERMINED BY YOUR GUEST COUNT

Chafing Dishes & Serving Utensils are included in the platter price

Disposable Plate Service available for all Platter Service

Rates vary depending upon what is required.

All service is subject to 18% Service Charge & 9.5% WA State Sales Tax

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