

TWf  
THE WATERFRONT  
RESTAURANT AND TAVERN

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APPETIZER MENU

The following appetizers have been created for tray-passed service or food station service. All prices reflect a per person pricing.

VEGETARIAN APPETIZERS

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- Spring Rolls with Pineapple Chili Dipping Sauce \$3
- Artichoke Dip Stuffed Mushroom Caps \$3
- Artichoke Dip Stuffed Phyllo Cups \$3
- Traditional Spinach and Feta Spanikopita \$3
- Classic Tomato and Fresh Basil Bruschetta \$3
- Roasted Red Pepper and Feta Bruschetta \$3
- Balsamic Roasted Eggplant Bruchetta \$4

SEAFOOD APPETIZERS

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- Coconut Shrimp with Pineapple Chili Dipping Sauce \$3
- Classic Shrimp Cocktail with Cocktail Sauce \$3
- Jalapeno Shrimp Skewers with Garlic Chili Vinaigrette \$3
- Mini Crab Cakes with Whole Grain Mustard Aioli \$3
- Smoked Salmon and Cucumber Croute \$4
- The Waterfront Seafood Ceviche with Homemade Corn Tortilla Chips \$4
- Applewood Smoked Bacon Wrapped Sea Scallops \$4

BEEF, POULTRY AND PORK APPETIZERS

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- Sliced Beef Tenderloin Crostini with Pesto Cream Cheese \$3
- Teriyaki Beef Satay with Asian Dipping Sauce \$3
- Land and Sea Beef Sliders with King Crab and Cocktail Mayo \$4
- Coconut Chicken Skewers with Pineapple Chili Dipping Sauce \$3
- Southwest Chicken Empanadas with Chipotle Sour Cream \$3
- Blackened Chicken, Balsamic Red Onion and Blue Cheese Bruschetta \$3
- Chicken Satay with Thai Peanut Dipping Sauce \$3
- Duck Confit Phyllo Cups \$4
- Applewood Smoked Bacon Wrapped Water Chestnuts \$3
- Pork Pot Stickers with Asian Dipping Sauce \$3

## APPETIZER STATION MENU

### HOT SMOKED SALMON SIDES

Accompanied with cream cheese, capers, egg, tomato and onion with crackers  
\$80 per side – serves up to 25 people

### CURED SALMON GRAVLAX SIDES

Accompanied with cream cheese, capers, egg, tomato and onion with crackers  
\$80 per side – serves up to 25 people

### TRADITIONAL ARTISAN CHEESE DISPLAY

Accompanied with fresh and dried fruit with crackers  
Examples of cheese varieties may include: smoked gouda, aged white cheddar, gorgonzola, brie  
1 cheese \$3 per person  
2 cheeses \$4 per person  
3 cheeses \$4 per person  
4 cheeses \$4 per person

### GOURMET ARTISAN CHEESE DISPLAY

Accompanied with fresh and dried fruit with crackers  
Examples of cheese varieties may include: Carr Valley cheddar, Brinata, pecorino, Regal de Bourgnogna  
1 cheese \$4 per person  
2 cheeses \$5 per person  
3 cheeses \$5 per person  
4 cheeses \$5 per person

### WATERFRONT SUSHI

All sushi is made fresh for your event and hand-rolled by our chefs – each roll yields 8 pieces  
Accompanied with sides of wasabi paste or wasabi aioli, ginger, soy sauce and chopsticks

Vegetarian Roll \$8 per roll

*Hosomaki roll of avocado, mango, marinated cucumber, kimchi, daikon radish and cream cheese*

Spicy Tuna Roll \$9 per roll

*Roll of spicy Ahi tuna, jalapeno, marinated cucumber, daikon radish and tempura flakes*

Hawaiian Luau Roll \$10 per roll

*Uramaki roll of spicy crab, pineapple, mango, avocado and cucumber with black sesame seeds*

Rock N Roll \$13 per roll

*Roll of blackened shrimp, spicy crab, grilled asparagus, jalapeno and pineapple*

### OUTDOORS GRILL STATION Available on the Cargill patio only

Certified Angus Beef Sliders – served with ketchup, mustard aioli and kettle chips \$5 per person

Grilled Vegetable Skewers with Balsamic Glaze \$3 per person

Jalapeno Shrimp Skewers with Tamarind Vinaigrette \$3 per person

Teriyaki Beef Satay with Asian Dipping Sauce \$3 per person

Chicken Satay with Thai Peanut Dipping Sauce \$3 per person

Grilled Fruit Skewers with Strawberry Yogurt Dipping Sauce \$4 per person