

Appetizer Catering Menu

September 2016

Prices and availability subject to change.

Contact:

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Artisan Small Bites

Ideal for tray-passed appetizers, social hour, or events with limited seating.
Can be served stationary or tray pass.

Bison Sliders

\$27/dozen

Petite bison patty on a buttermilk bun with 1000 Island dressing.

Northwest Wild Salmon Sliders

\$26/dozen

Wild northwest salmon patty on a buttermilk bun with lemon aioli.

Bacon-Wrapped Scallop Satay

\$26/dozen

Center-cut applewood-smoked bacon wrapped around seared scallops and drizzled with lemon aioli.

Petite Prawn Cocktail

\$22/dozen

Tiger prawns with cocktail sauce, served in a shot glass.

Northwest Wild Salmon Lox Cucumber Bites*

\$22/dozen

Cucumber topped with wild lox salmon and lemon-dill cream cheese.

Prosciutto-Wrapped Roasted Asparagus Tips

\$20/dozen

Tender asparagus tips and artisan prosciutto roasted with balsamic vinegar .

Stuffed Mushrooms

\$17/dozen

Parmesan cheese and pesto stuffed mushroom caps.

Bacon-Wrapped Dates

\$17/dozen

Center-cut applewood-smoked bacon wrapped around sweet dates.

Ginger Lime Prawn Satay

\$17/dozen

Prawns marinated with ginger and lime.

Lemon-Thyme Chicken Satay

\$16/dozen

Tender chicken marinated with lemon and thyme.

Curry Chicken Satay

\$16/dozen

Tender chicken marinated in fragrant yellow curry.

Pineapple Basil Mozzarella Skewers

\$15/dozen

Pineapple, fresh basil, and mozzarella cheese on bamboo skewers.

Caprese Skewers

\$15/dozen

Cherry tomatoes, fresh basil, and mozzarella cheese on bamboo skewers.

Stuffed Marinated Peppers

\$15/dozen

Mini marinated red peppers stuffed with goat cheese.

*Consuming undercooked food products may increase your risk of foodborne illness.

Appetizer Platters

Ideal for casual receptions or a lighter option for a dinner buffet.
Each selection serves 50 guests.

Artisan Cheese and Fruit

\$175

Imported and domestic cheeses served with gourmet crackers, strawberries, and grapes.

Artisan Meats

\$175

Gourmet assortment of artisan Northwest salamis, garnished with fresh herbs.

Asian Barbeque

\$175

Tender barbeque pork loin thinly sliced and garnished with sesame seeds and green onion.

Northwest Smoked Salmon*

\$175

Wild salmon lox garnished with lemon and herbs, served with capers and crostini.

Antipasti

\$150

Balsamic vinegar-roasted Northwest vegetables, pickled green beans, marinated artichoke hearts, and assorted olives.

Pan-Asian Noodle Salad

\$150

Ginger-sesame chicken, carrots, celery, green onions, and yakisoba noodles, served in individual take-out boxes.

Fresh Garden

\$150

Fresh-cut celery, carrot, and cucumber, served with buttermilk ranch and hummus dips.

Spring Rolls

\$150

Rice noodles, shredded carrot, cucumber, mint, and basil, wrapped in rice paper and served with peanut and sweet chili dipping sauces.

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Catering Service Policies and Fees

Server Fee

Tray-passed appetizers or plated meals: One server per 20 guests at the rate of \$15 per hour (4 hour minimum).

Carving Station

\$50 per carving station.

Bartending Service Fee

\$125 per bartender when TAM Catering services are used for hosted or no-host bars (4 hour minimum).

Contracting External Bartending Services

All bartenders outside of TAM Catering must be secured through Tacoma Art Museum's preferred catering vendors or qualifying bartender services to ensure that proper licensing and procedures are met related to our liquor license. *All bartenders must be pre-approved.*

Notes

Homebrews are not allowed.

Kegs are not allowed.

Cake Carving Fee is \$2 per guest.

Tasting/Sampling Fee is \$10 per item (tasting portions accommodate 2 people).

Tax of 9.5% and Gratuity at 20% are automatically charged to catering total.

Half-length linens are available in black, white, and/or red for \$7 each.

Dishware is available for up to 150 guests (outside rentals are needed thereafter).

TAM Catering Décor Fee is \$150 – This includes seasonal displays at each food table, and adds a memorable beauty to your special event.