

Artisan Small Bites

Ideal for tray-passed appetizers, social hour, or events with limited seating.

Northwest Seafood Salad Bites

\$28/dozen

Dungeness crab and Oregon Bay shrimp salad on artisan crackers

Bison Bites

\$27/dozen

Bison meatballs glazed with Tacoma New West Bourbon BBQ Sauce on bamboo skewers

Bacon-Wrapped Scallop Satay

\$26/dozen

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

Petite Prawn Cocktail

\$24/dozen

Tiger prawns with cocktail sauce served in a shot glass

Northwest Wild Salmon Lox Crostini*

\$22/dozen

Artisan bread topped with smoked salmon and lemon-dill cream cheese

Prosciutto-Wrapped Roasted Asparagus Tips

\$20/dozen

Tender asparagus tips and artisan prosciutto roasted with balsamic vinegar

Belgian Endive with Gorgonzola

\$18/dozen

Belgian endive with gorgonzola cheese, candied walnuts, and tomato

Pecan-Encrusted Grapes

\$17/dozen

Green grapes rolled in gorgonzola cream cheese and encrusted with toasted pecans

Roasted Golden Beet Crostini

\$17/dozen

Artisan crostini topped with roasted golden beets marinated in orange and honey, finished with chèvre cheese and fresh mint

Stuffed Mushrooms

\$17/dozen

Parmesan cheese and pesto stuffed mushroom caps

Bacon-Wrapped Dates

\$16/dozen

Center-cut applewood-smoked bacon wrapped around sweet dates

Tacoma New West BBQ Chicken Satay

\$16/dozen

Baked chicken satay glazed with Tacoma New West Bourbon BBQ Sauce

Baba Ganoush on Pita Bread

\$15/dozen

Toasted pita bread with roasted eggplant puree, garnished with red bell pepper and cilantro

Curry Chicken Satay

\$15/dozen

Tender chicken satay marinated in yellow curry

Margherita Crostini

\$14/dozen

Artisan crostini topped with fresh mozzarella, tomato, and basil

Chèvre Stuffed Black Olives

\$12/dozen

Olives stuffed with chèvre cheese and topped with roasted red bell pepper

Stuffed Cherry Tomatoes

\$12/dozen

Cherry tomatoes stuffed with crisp applewood-smoked bacon and sharp cheddar cheese

*Consuming undercooked seafood 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 Meat

\$175

Gourmet assortment of artisan Northwest salamis garnished with fresh herbs

Asian Barbeque

\$175

Tender barbeque pork loin sliced thin 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 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

Seasonal Garden

\$150

Fresh Northwest seasonal vegetables, buttermilk ranch, and hummus dip, garnished with fresh herbs

Spring Roll

\$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 for hosted or cash 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

No homebrews are allowed.

No kegs are allowed.

Full Catering Menu

July 22, 2015

Contact:

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Prices and availability subject to change