

Appetizer menu

Prices vary. Please call for a quote.

* These items require a chef on-site

Vegetable:

Chilled eggplant and zucchini ratatouille placed on a polenta round then finished with a sprinkle of shaved Parmesan cheese.

Sliced succulent summer tomatoes with fresh mozzarella, fresh basil, and roasted garlic served on crostini, then drizzled with a sweet balsamic vinaigrette

Sun dried tomato and pesto torta. Layers of soft cheese, sun dried tomato pesto, and basil pesto served with our house baked garlic crostini

Roasted vegetables tossed with olive oil, fresh herbs, sea salt and pepper. The vegetables are roasted to bring out the incredible flavors of the earth. The vegetables are plattered and served with a slightly spicy roasted red bell pepper sauce.

Baby Roma tomatoes hollowed out the stuffed with fresh mozzarella cheese and basil, then drizzled with an aged balsamic vinaigrette.

Curried deviled eggs. Local eggs, hard-boiled, then the yolks are blended with curry powder, green onion, pickled cucumber, and garlic aioli, then piped back into the egg white.

* Smoky Black Bean Cakes and Chunky Guacamole topped with Lime Crema.

Trio of Turkish Meze dip with roasted garlic pita served with bowls of hummus, babaganoush and cannellini bean dip.

Vegetarian (cont.):

Fresh rustic Italian flat bread with olive oil, seasoned with roasted garlic and rosemary. Served with a tapenade of roasted peppers, olive oil, pine nuts, raisins and creamy mascarpone cheese.

Frittata Bites with chard, sausage and feta.

* Chilled avocado soup shots with spicy breadcrumbs.

* Emmer cakes with warm Brie and apple compote

Herb Encased Potato Chips with artichoke-spinach dip.

Grilled corn on the cob disks with roasted garlic and herbs.

Meats:

* Dragon noodle cucumber bowls with spicy peanut noodles, filling an English cucumber bowl, which is then topped with a soy, and lime glazed flank steak.

* Mini Roasted tri tip sliders with our apple chipotle BBQ sauce topped with sweet fresh fennel, carrot, apple and cabbage slaw on our homemade bread.

* Oven roasted bite sized salmon slices served on a crispy won ton cracker, drizzled with an orange crème fraiche and topped with fresh local sprouts.

* Pork and caramelized apple quesadillas with melted Brie and mozzarella cheese.

Ham and Gruyere thumbprints filled with green onion crème fraiche.

* Salmorejo Gazpacho. A rich and smooth cold soup of the Cordoba table served with a chilled shrimp

Appetizers

Meat (cont.):

* Sweet potato pancakes topped with a mango jam and crisp crumbled pancetta

Smoked Salmon Torta. Locally caught and smoked salmon, layered with a mascarpone cheese blend, then sprinkled with capers, red onion and fresh dill. This is served with LBT's special Panini style crostini

* Baby lamb skewers, marinated with fresh garlic, mint and lemon, grilled in a cast iron skillet, deglazed with a honey and red wine glaze, served with our cucumber and mint tzaki.

* Tiger shrimp wrapped with applewood smoked bacon, sautéed and served with a béarnaise sauce

* Chicken Satay. Skewered chicken marinated in Thai seasonings and served a sweet coconut and peanut sauce.

Mini Muffalatta sandwiches with a kalamata olive and pepperoncini spread, salami, mozzarella, provolone cheese and sliced turkey on LBT's house made sesame rolls.

* Kung Pao chicken and lettuce cups filled with chicken sautéed with a marinated with

* Coconut shrimp served with sweet and spicy mango chutney

* Chicken and Andouille Pastry Cups brushed with Sweet Barbecue Sauce.

Melon wrapped with prosciutto and drizzled with Tawny Port and Parmesan cheese.

Fruit:

Fresh fruit platter

Cantaloupe, Watermelon and papaya with fresh lime and chili powder resting in individual cups

* Fresh fruit Smoothie Station

Yogurt based smoothie drinks, made to order with a variety of fresh juices, berries, and fruit. Apple juice, orange juice, raspberries, strawberries, bananas, cherries, gala apple chunks, and blueberries.

Fresh fruit Fondue. Skewered chunks of fruit with a warm chocolate dipping sauce.

Mini Pavlava meringue shells filled with lemon curd and fresh berries.

Chocolate dipped strawberries coated in a truffle ganache

The IvyWild
410 North Miller
Wenatchee, WA 98801