

appetizer towers and platters

Feast Your Eyes on These Impressive Displays of Fresh Seafood, Cheeses, Fruits, and Vegetables.

If you are looking for a variety of fresh seafood to offer your guests, our appetizer towers and platters are the way to go.

Choose the Chilled Crab Platter, for an abundance of fresh cracked Dungeness crab, our Northwest Oyster Tower loaded with dozens of freshly shucked oysters, or the Ultimate Seafood Tower for a little of both.

Pre-ordering of appetizers allows you and your guests to satisfy those hunger pangs that so often occur in the anticipation of the wonderful meal to come.

Most of the towers and platters listed here will serve about 12 people. Due to preparation time, these items must be pre-ordered at least 48 hours prior to your event.

If you need some help in making your selections, our staff will be happy to assist you in customizing a menu specifically designed for your event.

Contact

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Elliott's Shellfish Celebration | Ten chef's selection fresh shucked oysters with mignonette sorbet, Alaskan snow crab claws, six chilled prawns and half of a Dungeness crab. 55.

The Ultimate Seafood Tower | A bountiful two-tiered seafood extravaganza. Twenty chef's selected fresh shucked oysters, side striped shrimp, a dozen jumbo prawns and a whole Dungeness crab. 85.

Chilled Crab Platter | 5 pounds of cracked Dungeness crab chilled and served with 3 dipping sauces, champagne tarragon mayonnaise, whole grain mustard dip, and sweet chili lime sauce. 100.

Assorted Seafood Platter | A combination of Elliott's signature seafood items. Smoked Salmon, crab cocktail, poached prawns, fresh shucked oysters with mignonette sorbet. 100.

Northwest Oyster Tower | 4 dozen chef selected oysters on the ½ shell with chilled champagne mignonette. Served with sliced Alsatian rye. 95.

Elliott's Crab Dip Platter | With our rustic potato bread crostini. 75.

Poached Prawn Platter | 3 pounds of large ocean prawns with Elliott's zesty house made cocktail sauce. 90.

Smoked Salmon Platter | Served with pickled red onions, cucumber and caper relish, whipped cream cheese, lemon and Alsatian rye. 75.

Yellow-Fin Ahi Three Ways Towers | Ahi tartare in a sesame-ginger soy marinade on won ton crisps served. Our signature seared ahi with blackening seasoning seared rare and sesame seared with wasabi creme fraiche on cucumber. 85.

Indulgence Caviar Tower | Three selections. The finest Imported Beluga, Osetra, and Iranian Osetra caviars. Served with chopped egg, chives, minced Bermuda onion, Crème fraiche, Rye and Brioche toasts. 150.

Fresh Fruit Kabobs | Melon, strawberries and pineapple skewered and served with gingered honey lime dipping sauce. 29.

Vegetable Crudite | Seasonal vegetables with Oregon Blue Cheese dip. 29.

Domestic & Artesian Cheese Display | A selection of domestic and foreign cheeses and wafer crackers. 45.

Baked Brie Cheese | Triple cream French Brie encased in puff pastry served with fresh fruit and assorted wafer crackers. 65.

**Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.*

Get Things Started
With Some of Our
Premium Appetizers.

Our chefs have developed some unique creations for you to enjoy before sitting down to dinner. Share a beverage and some conversation with friends or colleagues while you snack on a few of these hot and cold selections.

Appetizers can be served buffet style, table-side family style, or even passed on smaller trays by our serving staff.

Pre-ordering of appetizers allows you and your guests to satisfy those hunger pangs that so often occur in the anticipation of the wonderful meal to come.

All appetizers listed here are prepared by the dozen. This gives everyone an opportunity to sample a variety of items. One dozen will typically serve 3 to 4 people.

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appetizers by the dozen

hot selections

Apple & Oregon Blue Cheese Tarts | Granny Smith apples tossed with fresh thyme, black pepper and Oregon blue cheese and baked in savory tart shells. 16.

Coconut Prawns | Dipped in coconut tempura batter and coated with coconut. Served with pineapple–chili coleslaw and sweet plum–chili dipping sauce. 24.

Dungeness Crab & Shrimp Tartlets | Dungeness crab mixed with bay shrimp, artichoke hearts, Parmesan cheese and fresh spinach. 25.

Dungeness Crab Stuffed Mushrooms | Dungeness crab and ocean shrimp stuffed inside jumbo button mushrooms and oven baked. Topped with classic hollandaise sauce. 26.

Oysters Rockefeller | Willapa Bay oysters topped with spinach, bacon, celery, onion and pernod and oven baked. Topped with classic hollandaise sauce. 28.

Elliott's Crab Cakes | With ocean shrimp served with sweet chili–lime beurre blanc. 52.

Pancetta Wrapped Scallops | Seared and topped with smoked tomato-onion beurre blanc and crispy shallots. 52.

Curry Chicken Skewers | Red curry marinated chicken skewers grilled and served with cucumber-macadamia nut relish and spicy peanut sauce. 22.

Pesto Salmon Sliders | Grilled salmon basted with basil pesto and served open–faced on focaccia with tartar sauce and sliced tomato. 26.

cold selections

Goat Cheese Canape | Chevre cheese with roasted red pepper spread with oven roasted garlic and basil viniagrette in puff pastry shells. 20.

Seared Ahi Tuna Canapes | Pepper-coriander seared ahi tuna sliced and served on cucumber with wasabi-lime sour cream. 34.

Tomato and Feta Cheese Crostini | Diced Roma tomatoes mixed with capers, shallot and calamata olives with white balsamic viniagrette. Served on potato bread crostini and topped with feta cheese. 28.

Steak Oscar Crostinis | Grilled chilled prime top sirloin topped with Dungeness crab and bearnaise sauce. 42.

Gerard & Dominique Lox Salmon | Thin sliced lox salmon rolled and served in Belguin endive and topped with whipped dill cream cheese and fresh chives. 24.

Smoked Trout on Brioche | Smoked Idaho rainbow trout on toasted brioche and topped with pepper bacon-chive whipped cream cheese. 29.

Seared Chicken Roulade | Asparagus and red pepper rolled in pounded thin chicken breast and pan seared. Slice and served on grilled potato bread with roasted tomato pepper puree. 23.

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