

IVORY TABLE CATERING SMALL BITES AND PLATTERS

small bites & platters come fully cooked, chilled and arranged to enjoy chilled or room temp or reheat if you like

- ORDERS REQUIRE 72 HOUR NOTICE -

SMALL BITES

priced by each portion

small bites & platters come fully cooked, chilled and arranged to enjoy chilled or room temp or reheat if you like

Waldorf Salad Spears - apples, grapes, celery, walnuts, tangy creamy dressing in belgian endive leaf

House Roast Beef Crostini - baby arugula, shaved parmesan and horseradish crème fraîche

Pork Loin Skewers - green onion, chili apple chutney

Chicken Satay - with peanut dipping sauce

Chive and Dill Gougeres - savory choux pastry cheese puffs with gruyere and fresh herbs

Goat Cheese Stuffed Figs - prosciutto & arugula

Bacon Wrapped Roasted Dates - blue cheese stuffed

Deviled Eggs - fresh tarragon, scallion

Caprese Skewers - mini fresh mozzarella, cherry tomatoes, basil pesto

Meatballs - with your choice of rosemary and Dijon cream sauce OR marinara (reheating required)

Roasted Mushroom Crostini - roasted mushroom, truffle oil, shaved reggiano

Roasted Beet Crostini - goat cheese, micro greens

PLATTERS

lunch platters make the perfect self serve food station

Baked Brie - 6" wheel, rustic bread, seasonal preserves (reheating required)

Charcuterie - selection of cured meats, mixed olives, house pickled veggies, mustard and rustic crostini

Smoked Salmon - house pickled veggies, whipped dill & chive cream cheese, rustic crostini

Jumbo Prawn Cocktail - cooked and chilled jumbo prawns, cocktail sauce, house pickled veggies

3 Spreads - garlic white bean spread, smoked salmon and herb spread, roasted red pepper spread with rustic crostini

Mezze Platter - marinated olives, artichoke hearts, feta, hummus, roasted and marinated seasonal vegetables, flatbread

Farmers Vegetables - local veggies, roasted and served with garlic white bean dip

Artisan Cheeses - selection of artisanal cheeses, seasonal fruit, candied nuts, house preserves, baguette

Fresh Fruit - assortment of beautifully arranged fresh fruits, vanilla dip

Garden Crudite - assortment of fresh farm vegetables, house-made buttermilk dilled ranch

PLACE YOUR ORDER
MINIMUM 72 HOURS IN ADVANCE

EMAIL US: CATERING@IVORYTABLE.COM

CALL US: 509.202.2901
(CONFIRMATION UPON PAYMENT)

SMALL BITES

Pick from an assortment of our top selling small bites.
Small bites are priced by the dozen

(* 2 dozen minimum)

ITEM	PRICE	QTY	TOTAL
Waldorf Salad Spears	\$33		
House Roast Beef Crostiti	\$39		
Pork Loin Skewers	\$33		
Chicken Satay	\$33		
Chive and Dill Gougeres*	\$30		
Goat Cheese Stuffed Figs*	\$36		
Bacon Wrapped Roasted Dates*	\$36		
Deviled Eggs	\$30		
Caprese Skewers	\$33		
Meatballs*	\$39		
Roasted Mushroom Crostiti	\$36		
Roasted Beet Crostiti	\$36		

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DELIVERY AVAILABLE

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PLATTERS

Ivory Table appetizer platters are beautifully arranged and
serve about 12 guests

ITEM	PRICE	QTY	TOTAL
Baked Brie	\$42		
Charcuterie	\$102		
Smoked Salmon	\$90		
Jumbo Prawn Cocktail	\$72		
3 Spreads	\$72		
Mezze Platter	\$72		
Farmers Vegetables	\$72		
Artisan Cheeses	\$94		
Fresh Fruit	\$60		
Garden Crudite	\$48		
Bread and Crackers	\$24		

PICK UP OR DELIVERY

Order Total:

Delivery OR Pickup?

Delivery Fee (\$5): \$

Subtotal

Sales Tax 8.7%

Gratuity 18%

Total:

Address:

Delivery/Pickup Date/Time:

Name:

Phone:

Email:

Credit Card #

Name On Card:

Exp Date:

Zip:

Sec Code: