

# LE VINS CATERING

## CATERING SERVICES

360-471-5329 | [www.LeVinsCatering.com](http://www.LeVinsCatering.com)  
Puget Sound, Washington



### SMALL BITES



BY THE DOZEN (2 DOZEN MINIMUM ORDER PER ITEM)

Shrimp Salad \$19  
Shrimp Salad in a Phyllo Cup or a Pastry Puff

Scallops Wrapped in Bacon \$29  
Lemon Aioli

Shrimp with Red Curry and Pineapple \$21  
Shrimp sautéed in Red Curry Coconut Milk Sauce  
on a Skewer with Pineapple Piece – GF

Mini Crab Cakes \$26  
Served with mango ginger puree & micro greens

Smoked Salmon \$20  
with Capers and Red Onions served on Dark  
Bread Crostini with Herb Cream Cheese Florets

Lobster Salad Spoons \$32  
Lobster Salad served on a Japanese Spoon – GF

Shrimp Shooters \$21  
Jumbo Shrimp Served your choice of: Citrus  
Salsa, Spicy Tomato Salsa or Traditional Cocktail  
Sauce with Lemon Wedge in a Shot Glass - GF

Soup Shots \$21  
Assorted soup served in shot glasses

Spanokoptia \$19  
Rich spinach, feta cheese and fresh herbs in  
crispy phyllo crust

Caprese Salad Bamboo Skewer \$19  
Fresh mozzarella, fresh basil, fresh heirloom  
tomatoes glazed with balsamic reduction

Wrapped Asparagus \$19  
Baked Parmesan & puff pastry wrapped  
asparagus

Baby Quiche \$19  
Assorted baby quiche

Coconut Crusted Shrimp \$20  
with Apricot Ginger Dipping Sauce

Jerk Chicken Skewer \$19  
Marinated Chicken with Mango Chutney- GF

Beef and Brie on Crostini \$19  
Roast Beef and Brie Cheese on a Buttered Crostini

Beef Tenderloin \$19  
with Arugula Pesto served on Herb Crostini

Cottage's Pie Spoons \$19  
Beef Stew Topped with a Potato Puff Served in a  
Japanese Spoon

Buffalo Chicken Meatballs \$19  
served with Ranch or Blue Cheese Dressing

Pork Tenderloin Crostini \$19  
with Goat Cheese and Raspberry Dijon

Crab Stuffed Shrimp \$38  
Jumbo Shrimp Butterflied and Baked with Crab  
meat Stuffing

Teriyaki Chicken Skewers \$19  
Chicken Strips brushed with Teriyaki Sauce on a  
Skewer

Spinach & Artichoke Cups \$19  
Served in bite size crisp cups

Prosciutto Wrapped Shrimp \$26  
Served with bourbon honey dipping sauce

Chicken Salad \$16  
Marinated and Diced Chicken Breast with Sherry  
Dijon Mayonnaise  
in a Phyllo Cup



### RAW BAR



ALL OPTIONS INCLUDE GREEN TARTAR SAUCE, COCKTAIL SAUCE, MIGNONETTE,  
AIOLI, HOT SAUCE. PRICED PER PERSON.

**SERVED RAW \$17**  
Shucked Local Oysters, Scallop Ceviche & Tuna  
Tartar

**SERVED POACHED \$16**  
Wild Caught Gulf Shrimp, Dungeness Crab, Rock  
Lobster & Clams

*Minimum group of 25. Final menu selections must be confirmed 48 hours before the event. A 50% deposit is required when selections are submitted. Prices do not include gratuity, taxes or delivery charge. All prices are subject to change.*