



# APPETIZERS

## PLACED DISPLAYS

### Build Your Own Crostini

sliced chicken, provolone, roasted red pepper, onion and spinach with pesto on ciabatta —4.50

### Dips and Spreads

house made roasted garlic hummus, muhammara, and creamy caprese with grilled flatbread wedges and sliced fresh baked baguette —5.00

### Crudit  Display

seasonal vegetables served with creamy fresh chive and dill dip — 6.00

### Fresh Fruit Display

colorful variety of berries, pineapple, melon, grapes, served with lemon chiffon dip — 6.50

### Harvest Display

sliced local apples, house made caramel dip, toasted nuts, chocolates— 6.50

### Artisanal Cheese Board

chef selected local and imported cheese with fresh and delicately dried fruit, honey seasonal compote or chutney, and assorted nuts; served with crackers — 9.50

### Crafted Charcuterie

carefully selected assortment of cured meats, local and imported cheese, delicately dried fruit, olives and other chef selected nosh; served with crackers —9.50

### Mezze

garlic hummus, marinated feta, olives, artichoke hearts, dolmas, blistered tomatoes, fresh and roasted vegetables, herb-oiled pita triangles—9.00

### Pacific Seafood

citrus prawns, smoked salmon fillet, local smoked oysters, lemon wedges, capers, onions, bloody Mary cocktail sauce, gourmet crackers and baguette —9.00

## BITES

*Three dozen minimum order*

**\$3.75**

### Loaded Cheeseball Bites

with sharp cheddar, smoky bacon crumbles, green onion with a pretzel skewer

### Caprese Skewers (GF)

basil, fresh mozzarella, cherry tomato and balsamic drizzle

### Cucumber Rosette (GF)

smoked salmon mousse and fresh dill

### Fresh Vegetable Square

puff canape with herby creamed spread and vegetable medley

### Spinach and Artichoke Bite

classic spinach and artichoke baked into a pastry cup

### Deluxe Puffs

choose: caramelized onion with goat cheese and thyme, asparagus and Manchego, feta and blistered tomato, or brie and house made fruit compote

### Mini Quiche

roasted vegetables and parmesan

### Stuffed Mushroom

sausage, parmesan, herb, bread crumb

### Prosciutto Wrapped Date (GF)

with Manchego and hot honey

### Beef and Pork Meatballs

choose: teriyaki, house barbecue, rustic marinara, chimichurri

### Mini Sausage in Blankets

savory pork sausage link, puff pastry, honey mustard dip

### Ham and Cheddar Pinwheel

baked in a savory pastry

## BITES

**\$4.25**

### Chicken Skewer (GF)

served with a traditional peanut sauce, or a variety of other sauces

### Asian Lettuce Cup

hoisin beef with garlic and water chestnuts in a butter lettuce cup

### Polenta Coin (GF)

served with crispy pork, chili oil, cilantro and pickled onion with queso fresco

### Prosciutto Bundle (GF)

thin sliced prosciutto, asparagus, roasted red pepper, horseradish aioli

### Beef Chimichurri Skewer (GF)

grilled steak morsels in a bright herb sauce

**\$4.75**

### Salmon Lox Canape (GF)

served on a rustic seed cracker with feta cream and fresh dill

### Seared Ahi Tuna (GF)

sesame oil and wasabi cr me fraiche, served in a crispy wonton

### Butter Basted Fish Cake

onions, peppers, Old bay remoulade

### Prawn and Sausage (GF)

bamboo skewer with firecracker sauce

### Petite Beef Pastries

beef, caramelized onion, asparagus, stoneground aioli in golden puff pastry

**\$5.00**

### Golden Stuffed Bread

mozzarella, pepperoni and rustic marinara

### Classic Empanadas

traditional beef, savory pork, or vegetarian, served with creamy adobo sauce