



# Platter Menu

*Build your own platters! (Minimum of 12 per)*

## **HAND PASSED HORS D'OEUVRES**

### **Cold selections**

**Falafel Bites** | Beet hummus, green oil, tahini sauce - \$3

**Baked Brie Crostini** | Herbed crostini, seasonal fruit compote, micro greens - \$3.50

**Antipasto Skewers** | Grilled vegetables, ZEST pesto, balsamic reduction- \$3

**Charcuterie Skewers** | Cured meats, imported cheese, ZEST pickles - \$6.50

**Strawberry Balsamic Bruschetta** | Fresh strawberries, balsamic reduction, green oil, goat cheese - \$4

**Shrimp Cocktail** | Fresh seafood sauce, micro greens - \$4.5

**Cucumber Rolls** | Basil vinaigrette, black salt - \$3

**Caprese Skewers** | bocconcini, cherry tomatoes, ZEST pesto, balsamic reduction - \$3

**Fig, Honey, Goat Cheese Crostini** | Fresh figs, herbed crostini, honey infused goat cheese- \$3.5

### **Hot selections**

**Mini Cubano** | sliced pork, herbed crostini, grainy mustard, ZEST pickles, swiss cheese - \$5

**Vegetarian Spring Rolls** | Plum sauce, soft pickle coleslaw - \$3.5

**Arancini** | Tomato jam, micro greens - \$3

**Lamb Spiedini** | Mint sauce, tzatziki- \$3

**Stuffed Meatballs** | Provolone cheese, maple sriracha glaze - \$5

**Braised Beef Sliders** | Certified Angus beef short rib, burnt onion aioli, ZEST pickles - \$6.50

**Beef satay** | chimichurri - \$3