



## Platter Menu

Build your own platters! (Minimum of 12 per)

### HAND PASSED HORS D'OEUVRES

#### Cold selections

Endive Stuffed Salsa Bites | Avocado salsa, green oil - \$5

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

Charcuterie/Antipasto Skewers | Cured meats, grilled vegetables, ZEST pesto, balsamic reduction- \$6.5

Assorted Canapes | Carrot/Cumin, Roasted red pepper, Parmesan mushroom, Guacamole, Roasted hummus mousse - \$4

Strawberry Balsamic Bruschetta | Fresh strawberries, balsamic reduction, green oil, goat cheese - \$5

Shrimp Tarlet's | Fresh seafood sauce, micro greens - \$5

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

Watermelon Caprese Skewers | Boccaccini, sweet watermelon,  
ZEST mint pesto, fresh basil - \$4

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 | Maple sriracha glaze, micro greens - \$3

Assorted Tacos | Chili lime chicken, Certified angus braised beef, baked  
whitefish, fresh ZEST salsa - \$5

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

Chicken N' "Waffles" | Popcorn chicken, ZEST pickles, mini pancake,  
dill crema, maple sriracha glaze - \$5

Mini Beef Wellingtons | Chimichurri, Bourbon Mustard - \$6.5

Beef/Chicken/Lamb Satay | Chimichurri - \$3

Menu subject to change based on season, minimum of 12 per item ordered.

ZEST Up Your Life Catering.