Sample Social Menu

Hors d’oeuvres
Ultimate Seafood Ceviche
Bay scallops and seasonal white fish marinated in lime juice, with diced peppers, chopped red onion, tomato, salt, oregano and cilantro
Presented on a clam shell

Beef Tenderloin Sliders
Beef tenderloin grilled medium rare and piled high on silver dollar rolls with caramelized onions, arugula, and horseradish creme fresh

Chicken Roulades
Stuffed with goat cheese, spinach and fresh herbs
Sliced and served with a tomato basil salsa

Roasted Artichoke Salad “Shooters"
Assorted greens with herb roasted artichoke hearts, pear tomatoes, Kalamata olives, goat cheese crumbles and champagne vinaigrette
Presented in disposable cups with a tasting fork

Crostini Display
Honey Roasted Tomato
Butterbean Hummus
Artichoke & Olive Tapenade
Presented with assorted crackers, crostini and flatbreads

Assorted Petite Desserts
Chef’s choice or please inquire