

Appetizers

Placed Appetizer Displays

Build Your Own Crostini \$4.50	golden toasted baguette served with bruschetta, tapenade, marinated feta
Dips and Spreads \$5.00	house made roasted garlic hummus, muhammara, and creamy caprese dip with grilled flatbread wedges and sliced fresh-baked baguette
Crudit� Display \$5.50	seasonal vegetables, served with creamy fresh chive and dill dip
Fresh Fruit Display \$5.50	colorful variety of berries, pineapple, melon, grapes, served with lemon chiffon dip
Harvest Display \$5.50	sliced local apples, house made caramel dip, toasted nuts, chocolates
Artisanal Cheese Board \$8.50	chef selected local and imported cheese with fresh and delicately dried fruit, honey seasonal compote or chutney, and assorted nuts; served with crackers
Crafted Charcuterie \$8.50	carefully selected assortment of cured meats, local and imported cheese, delicately dried fruit, olives and other chef selected nosh; served with crackers
Mezze \$8.50	roasted garlic hummus, marinated feta, olives, artichoke hearts, dolmas, blistered tomatoes, fresh and roasted vegetables, herb-oiled pita triangles
Pacific Seafood \$10.50	citrus prawns, smoked salmon fillet, lemon wedges, capers, onions, bloody Mary cocktail sauce, gourmet crackers and baguette

Bites

\$3.75	
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 mushroom with goat cheese, asparagus and gruyere, or brie and house made fruit compote
Mini Quiche	roasted vegetables and parmesan
Savory Cheesecake Bites	sundried tomato and basil
Stuffed Mushroom	sausage, parmesan, herb, bread crumb
Choux Puff Mini	choose: chicken salad, roasted or smoked salmon
Proscuitto Wrapped Date (GF)	with Manchego and hot honey
Beef Meatballs	choose: teriyaki, house barbecue, rustic marinara, chimichurri
Mini Sausage in Blankets	savory pork sausage link, puff pastry, honey mustard dip
\$4.00	
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 butter lettuce and wonton cup
Polenta Coin (GF)	served with crispy pork, chili oil, cilantro and pickled onion with queso fresco
Beef Roulade (GF)	thin sliced roast beef, asparagus, roasted red pepper, horseradish aioli
Beef Chimichurri Skewer (GF)	grilled steak morsels with 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 creamy firecracker sauce
Petite Beef Pastries	beef, caramelized onion, asparagus, stoneground aioli in golden puff pastry
\$5.00	
Individual Slider	chef created varieties include beef, chicken, pork, fish,
Golden Stuffed Bread	mozzarella, pepperoni and rustic marinara
Classic Empanadas	traditional beef, savory pork, or vegetarian, served with creamy adobo sauce