

Appetizers



Placed Appetizer Displays

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

Bites

Loaded Cheeseball Bites	sharp cheddar, smoky bacon crumbles and 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 herbed creamed spread and a vegetable medley
Spinach~Artichoke Bites	classic spinach and artichoke baked into a pastry cup
Deluxe Puffs	<i>Filling Selections:</i> caramelized onion with goat cheese and thyme, asparagus & manchego, feta and blistered tomato, or brie and house made fruit compote
Mini Quiche	roasted vegetables and parmesan
Stuffed Mushroom	sausage, parmesan, herbs, bread crumbs
Prosciutto Wrapped Date (GF)	with Manchego and hot honey
Beef and Pork Meatballs Mini	sauce selections: teriyaki, house barbecue, rustic marinara, chimichurri
Sausage in Blankets	savory pork sausage link, puff pastry, honey mustard dip
Ham and Cheddar Pinwheel	baked in a savory pastry

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

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 Crab 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 a golden puff pastry

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