

APPETIZERS



PLACED APPETIZER DISPLAYS

- Build Your Own Crostini** \$4.50 golden toasted baguette served with bruschetta, tapenade and marinated feta
- Dips and Spreads** \$5.00 house-made roasted garlic hummus, muhammara and creamy caprese dip with grilled flatbread wedges and sliced fresh baguette
- Crudité Display** \$6.00 seasonal vegetables, served with creamy fresh chive and dill dip
- Fresh Fruit Display** \$6.50 colorful variety of berries, pineapple, melon, grapes, served with lemon chiffon dip
- Harvest Display** \$6.50 sliced local apples, house-made caramel dip, toasted nuts and chocolates
- Artisanal Cheese Board** \$9.50 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** \$9.50 carefully selected assortment of cured meats, local and imported cheese, delicately dried fruit, olives and other chef selected nosh; served with crackers
- Mezze** \$9.00 garlic hummus, marinated feta, olives, artichoke hearts, dolmas, blistered tomatoes, fresh and roasted vegetables, herb-oiled pita triangles
- Pacific Seafood** \$12.50 citrus prawns, smoked salmon fillet, local smoked oysters, lemon wedges, capers, onions, Bloody Mary cocktail sauce, gourmet crackers and baguette

BITES

\$3.75

- Loaded Cheeseball Bites** with 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 herby creamed spread and a vegetable medley
- Spinach and Artichoke Bites** classic spinach and artichoke baked into a pastry cup
- Deluxe Puffs** choose: caramelized onion with goat cheese and thyme, asparagus and 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** choose: teriyaki, house barbecue, rustic marinara, chimichurri
- Mini Sausage in Blankets** savory pork sausage link, puff pastry, honey mustard dip
- Ham and Cheddar Pinwheel** baked in a savory pastry

\$4.25

- 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
- 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 crème 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 a golden puff pastry

\$5.00

- Golden Stuffed Bread** mozzarella, pepperoni and rustic marinara
- Classic Empanadas** traditional beef, savory pork or vegetarian, served with a creamy adobo sauce

