

THE BAUER KITCHEN

Hors D'oeuvres

Pre-Dinner Package (3 pcs pp):

(10 to 20 guests = 2 selections / over 20 guests = 4 selections)

\$11 per person

'Between Meals' Package (5 pcs pp):

(10 to 20 guests = 3 selections / over 20 guests = 5 selections)

\$16 per person

Cocktail Party Meal Package (9 pcs pp):

(10 to 20 guests = 5 selections / over 20 guests = 7 selections)

\$25 per person

COLD

- prosciutto, arugula, hot pepper & olive relish, grana padano, ciabatta crisp
- shaved roast beef, smoked tomato, baby arugula, chipotle aioli, yukon chip
- sesame & soy tuna, pickled ginger, tobiko, avocado, cilantro, scallion, wonton chip
- classic tomato bruschetta, fresh basil & san marzano olive oil

HOT

- -crispy polenta, sundried tomato jam, grana padano, basil
- salmon croquette with lemon caper crème fraîche
- smoked chicken tostada, pico de gallo, chipotle crème, avocado, radish cream
- fried chicken banh mi slider, hoisin glaze, pickled carrot & daikon, cucumber, cilantro, sambal aioli

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PLATTERS

Garden Crudite

seasonal vegetables & mustard scallion dip

\$36

Fresh Fruit

seasonal fruit selection & strawberry basil yogurt

\$50

Bauer Bakery Sweets & Treats

assortment of cookies, squares, cakes

\$40

Bauer Bakery Pastries

croissants, pain au chocolate, assorted muffins

\$40

Cheese

le triple crème, casey blue, smoked gouda, la cendrillon, bleubry

\$50

Antipasto

pingue prosciutto, lonza, sopressata, grilled vegetables,
house-made preserves & marinated olives

\$50

Bauer Bakery Sandwiches (10 gourmet sandwiches cut in half)

italian deli, ham & swiss, house smoked turkey, grilled vegetables

\$70