

HORS D'OEUVRES SELECTION

BUTLERED CANAPES

PRE-DINNER PACKAGE (3PCS PP): \$10.50 PER PERSON
(10 TO 20 GUESTS - 2 SELECTIONS / OVER 20 GUESTS = 4 SELECTIONS)

'BETWEEN MEALS' PACKAGE (5PCS PP) \$15.50 PER PERSON
(10 TO 20 GUESTS = 3 SELECTIONS / OVER 20 GUESTS = 5 SELECTIONS)

COCKTAIL PARTY MEAL PACKAGE (9PCS PP) \$25.50 PER PERSON
(10 TO 20 GUESTS = 5 SELECTIONS / OVER 20 GUESTS = 7 SELECTIONS)

HOT

VEGETABLE SPRING ROLLS

MARINATED VEGETABLES, SICHUAN CHILI SAUCE

THAI CHICKEN SKEWERS *

PEANUT SAUCE

BEEF TENDERLOIN *

HORSERADISH AIOLI, MUSHROOM, PECCORINO CHEESE, POTATO CRISP

SESAME CHICKEN BITES *

SOY CHILI SAUCE

JALAPENO WONTONS

STUFFED WITH SMOKEY JALAPENOS, BACON AND CREAM CHEESE

FALAFEL BITES

CHICKPEA FRITTER WITH TZATZKI SAUCE

CALI SHRIMP

LARGE FRIED SHRIMP COATED IN A MAPLE CHILI SAUCE

SEASONED PRIME RIB BEEF BITES *

HORSERADISH SOUR CREAM AND MAPLE BOURBON BBQ DIP

COLD

DEVEILED EGGS *

THREE DIFFERENT TYPES

TUNA TARTARE *

WASABI AIOLI, TARO CRISP

SMOKED TROUT *

APPLE AND RADISH

PRICES AND ITEMS ARE SUBJECT TO CHANGE

* = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

STATIONARY PLATTERS

PREPARED FOR MINIMUM 10 GUESTS

MEDITERRANEAN PLATTER

HUMMUS AND TZATZIKI, NAAN BREAD, GARDEN CRUDITÉS AND PICKLES
\$4.95 PER PERSON

FETA BRUSCHETTA

ON A CRUSTINI WITH A BALSAMIC REDUCTION
\$4.15 PER PERSON

MEAT AND CHEESE BOARD *

SELECTION OF LOCAL AND INTERNATIONAL CHEESES WITH DELS CURED MEATS
\$7.75 PER PERSON

SMALL PLATTERS SERVE 10 PEOPLE
LARGE PLATTERS SERVE 25 PEOPLE

CHILLED SHRIMP PLATTER *

LEMON AIOLI AND CLASSIC COCKTAIL SAUCE
\$75 | 50 PC

GARDEN CRUDITÉS *

LEMON AND FRESH HERB DIP
SMALL \$35 | LARGE \$75

FRESH FRUIT *

SLICED FRUIT
SMALL \$37.50 | LARGE \$85

DESSERT TRAY

CHEF ASSORTED SELECTION
SMALL \$40 | LARGE \$95

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