



PASSED CANAPÉ PACKAGES

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)

Feta Stuffed Meatballs sherry glazed with maple and mint

Crispy Chicken Pops truffle parmesan or sweet chili dips

Grilled Shrimp Skewer tarragon butter

Smoked Salmon Crostini artichoke and spinach spread, popped capers

Arancini panko crusted risotto, pink peppercorn aioli

Buttermilk Polenta Fries parmesan and marinara

Caprese Skewers tomato, basil, fior di latte

Margarita Pizza Bites fior di latte, tomato sauce, fresh basil

STATIONARY PLATTERS

MUFFULETTA FINGER SANDWICHES \$7 PER PERSON

Chef's selection of charcuterie meats, provolone cheese olive tapenade or house mustard

MEDITERRANEAN PLATTER \$4.75 PER PERSON

hummus and tzatziki, naan bread, garden crudités and pickles

MEAT & CHEESE BOARD* \$7.50 PER PERSON

selection of local and international cheeses and locally sourced cured meats

CHILLED SHRIMP PLATTER* LEMON AIOLI AND CLASSIC COCKTAIL SAUCE | \$75 | 50 PC

SMALL PLATTERS SERVE 10 PEOPLE | LARGE PLATTERS SERVE 25 PEOPLE

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

FRESH SLICED FRUIT* | SMALL \$37.50 | LARGE \$85

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

Spring & Summer 2018 - Prices do not include tax or gratuities - Menu subject to change