

GROUP HORS D'OEUVRES MENU

Fall/Winter 2018/19

PASSED CANAPÉ PACKAGES

*These two-bite selections are presented on platters circulated to each guest
by your designated service staff*

PRE-DINNER PACKAGE (3PCS PP): \$10.50 PER GUEST

(10 TO 20 GUESTS - 2 SELECTIONS / OVER 20 GUESTS = 4 SELECTIONS)

'BETWEEN MEALS' PACKAGE (5PCS PP) \$15.50 PER GUEST

(10 TO 20 GUESTS = 3 SELECTIONS / OVER 20 GUESTS = 5 SELECTIONS)

COCKTAIL PARTY MEAL PACKAGE (9PCS PP) \$25.50 PER GUEST

(10 TO 20 GUESTS = 5 SELECTIONS / OVER 20 GUESTS = 7 SELECTIONS)

HOT

VEGETABLE SAMOSA PLUM-TAMARIND DIP

JALAPENO WONTONS STUFFED WITH SMOKEY JALAPENOS, BACON AND CREAM CHEESE

BACON WRAPPED BRUSSELS MAPLE SYRUP, PEANUTS

SESAME CHICKEN BITES* SOY CHILI SAUCE

CALI SHRIMP LARGE FRIED SHRIMP COATED IN A MAPLE CHILI SAUCE

BEEF TENDERLOIN* HORSERADISH AIOLI, MUSHROOM, PECCORINO CHEESE, POTATO CRISP

BEER BATERED SWEET POTATO CHIPOLTE AIOLI

COLD

MINI MUFFULATA FIOR DI LATTE, BALSAMIC CREMA

ENDIVE CHICKEN POMEGRANATE SEEDS, BALSAMIC DRIZZLE, WALNUTS

BEET & CHEERY COMPOTE TARO ROOT CHIP, SESAME SEEDS, HORSERADISH

TOMATO & BALSAMIC TARTLETTE GOAT CHEESE

SHRIMP SALAD PHYLLO CUP, SPICY AIOLI

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



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STATIONARY PLATTERS

Prepared for a minimum of 10 guests

MEDITERRANEAN PLATTER \$4.95 PER PERSON

HUMMUS AND TZATZIKI, NAAN BREAD, GARDEN CRUDITÉS AND PICKLES

FETA BRUSCHETTA \$4.15 PER PERSON

ON A CRUSTINI WITH A BALSAMIC REDUCTION

MEAT AND CHEESE BOARD* \$7.75 PER PERSON

SELECTION OF LOCAL AND INTERNATIONAL CHEESE AND LOCALLY SOURCED CURED MEATS

CHILLED SHRIMP PLATTER* \$75 | 50 PCS

LEMON AIOLI AND CLASSIC COCKTAIL SAUCE

SANDWICH PLATTER \$7 PER PERSON

ASSORTMENT OF FULL-SIZED GOURMET SANDWICHES CUT IN HALF

SMALL PLATTERS PREPARED FOR 10 PEOPLE | LARGE PLATTERS PREPARED FOR 25 PEOPLE

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

FRESH FRUIT* SLICED FRUIT SMALL \$38 | LARGE \$85

DESSERT TRAY CHEF ASSORTED SELECTION SMALL \$25 | LARGE \$40

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prices exclude tax & gratuity*

