



## **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 \$25 | LARGE \$40

Fall/Winter 2018-2019 - Prices do not include tax or gratuities - Menu subject to change