

## **GROUP HORS D'OEUVRES MENU**

### **PASSED CANAPÉ PACKAGES**

*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

**BEEF & CHERRY 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*



## **GROUP HORS D'OEUVRES MENU**

### **STATIONARY PLATTERS**

*Prepared for a minimum of 10 guests*

**MEDITERRANEAN PLATTER \$4.75 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 \$7.50 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 \$7.00 PER SANDWICH**  
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 SQUARES SMALL \$25 | LARGE \$40**

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