



Hor d'oeuvre Menu

PRICE PER DOZEN

TOMATO-BASIL BRUSCHETTA, PARMESAN	24
WILD MUSHROOM & GOAT CHEESE BRUSCHETTA	30
ANCHO PULLED PORK CROSTINI, APPLE SLAW	30
POTATO-PROSCIUTTO CROQUETTE'S, PEA PUREE	18
WILD MUSHROOM ARANCINI. TOMATO REDUCTION	24
KOBE CAPRESE SLIDERS, KOBE BEEF, TOMATO, MOZZARELLA, BASIL	42
THAI MEATBALL SLIDERS, PICKLED VEGETABLES, SWEET CHILI, CILANTRO	36
MANGO-CHIPOTLE GLAZED SHRIMP SKEWERS	36
SALMON MOUSSE CUCUMBER CUPS	24
TUNA WONTON, SESAME SEARED TUNA. WASABI MAYO	30
LAMB POPSICLES, TZATZIKI	36
HOUSE LAMB SAUSAGE, TOMATO, GOUDA SKEWERS	30
CAPRESE SKEWERS, TOMATO, BASIL, MOZZARELLA, BALSAMIC SYRUP	28

DESSERT PER DOZEN

ZABAGLIONE SPOON, FRESH BERRIES	30
MOCHA DIABLO CAKE, RASPBERRY-CHIPOTLE SAUCE	30
MINI BROWNIE BREAD PUDDING	24

PRICE PER PERSON (20-person min.)

PEPPER STEAK- BEEF TENDERLOIN TIPS IN PEPPER SAUCE WITH GRILLED PITA	4
ROASTED RED BELL PEPPER HUMMUS, GRILLED PITA	2
GRILLED VEGETABLE CRUDITE, GREEN GODDESS DRESSING	2.50
VEGETABLE CRUDITE, MOODY BLUE CHEESE DRESSING	2
CHEESE PLATE- LOCAL AND ARTISAN CHEESES, SPICED NUTS, FRUIT, CRACKERS	4
CHARCUTERIE PLATTER- PROSCIUTTO, SALAMI, KUROBUTA HAM, PROSCIUTTO (CORNICHON GREMOLATA, SPICED NUTS, CRACKERS, BREAD)	4
CAESAR SALAD, HOUSE DRESSING, PARMESAN, GARLIC CROUTONS	3
PANZANELLA SALAD, TOMATO, CUCUMBER, ONION, BREAD, MOZZARELLA	3.50