



— G O U R M E T —

PLATTERS & DIPS

Salumi Antipasti cured meats and artisan cheeses
sm \$70 / med \$130 / large \$210

Veggie Antipasti and artisan cheeses
sm \$55 / med \$100 / large \$175

Veggie Crudite with red pepper hummus
sm \$25 / med \$45 / large \$65

Fruit Platter greek yogurt for dipping
sm \$35 / med \$50 / large \$70

Brie en Croute seasonal chutney
half \$35 / whole \$60

Salami Chips creamy dijon mustard
sm \$25 / med \$40 / large \$75
approx # of chips 30/60/120

Garlic Marinated Mushrooms
sm \$20 / med \$40 / large \$70
approx # of mushrooms 20-25 / 40-50 / 90-100

Tzatziki and Papadum
sm \$20 / med \$30 / large \$50

White Bean Dip toasted pita
sm \$25 / med \$45 / large \$65

Classic Shrimp Cocktail house-made cocktail sauce
sm \$32 / med \$64 / large \$128

{ SNACKY FOOD }
24 order minimum. Order by the dozen.
\$20/dozen

Chile Roasted Nuts with dried fruit
Cheddar Cheese Pretzel Bites
Tamari Toasted Almonds

hors d'oeuvres

we can provide service staff and bartenders at an additional cost

BY THE BITE 24 piece minimum, unless specified many items can be prepared gluten free - please inquire

Antipasti Skewers grilled vegetable, housemade fresh mozz, olive	\$1.95
Build Your Own Bruschetta olive tapenade, tomato basil, or white bean + parm	\$.85
Roasted Red Beet Puree and Drunken Goat Cheese on pumpernickel toast	\$.95
Deviled Eggs	\$1.25
topped with either caviar (\$2.00 each, minimum of 50) // tender belly bacon // dill and capers.....	\$1.25
Corn Fritters with chipotle crema (2pp).....	\$1.25
House Cured Salmon dill and caper cream cheese crema on pumpernickel toast.....	\$1.25
Quinoa Cakes with tomato pepper jam.....	\$1.25
Shrimp Gambas spanish style garlic shrimp (2 per skewer)	\$3.00
'La Quercia ' Prosciutto Wrapped Asparagus with garlic aioli.....	\$1.25
Almond Stuffed Dates wrapped in 'tender belly' bacon.....	\$1.50
Crab Cakes with lemon herb tartar.....	\$1.40
Mini Beef Meatballs in san marzano tomato sauce ((HOT))	\$1.10
Quesadilla Triangles	\$1.00
spinach, mushroom + mozz // chicken, salsa fresca + jack with lime crema (sold in 6's)	
Beef Satay or Chicken Satay	\$1.45
Sliders	\$2.50
bbq beef // bbq or green chili pulled chicken // hamburger // pulled pork // black bean // tofu	
Lamb Lollipops with seasonal fruit gastrique.....	\$5.95
Gluten Free Fried Chicken Bites with buffalo or bleu cheese sauce (per 24).....	\$18.00
Fried Papadum topped with tomato chutney and roasted cauliflower.....	\$.85
BBQ Baby Back Riblets (min 30).....	\$1.30
Tarragon Chicken Salad in phyllo shells.....	\$1.25
Pesto Puff Pastry Twists	\$.50
Voul au Vent puffed pastry filled with hazel dell mushroom & gruyere // chorizo & cheddar.....	\$1.50
Mini Corn Griddle Cakes with bacon jam or tomato pepper jam.....	\$.80
Crab Rangoons with sweet chili sauce	\$1.20
Pork and Shrimp Gyoza with tamari dipping sauce.....	\$1.20