

HORS D'OEUVRE-STATIONARY

IMPORTED & DOMESTIC CHEESE

May include a selection of hard and soft Gourmet Cheeses including Brie, Muenster, Smoked Gouda, Cheddar, Swiss, Pepper Jack, Goat Cheese, served with assorted Crackers.

16" SERVES UP TO 25 \$5
18" SERVES UP TO 50 \$

SEASONAL VEGETABLE CRUDITE

A selection of Baby Carrots, Cherry Tomatoes, Broccoli, Cauliflower, Cucumbers, and a choice of Hummus, Spicy Hummus, Lebni OR Herb Ranch.

16" SERVES UP TO 25 \$49

MEDITERRANEAN MEZA PLATTER

May include Hummus, Tabouleh, Stuffed Grape Leaves, Caprese Salad, Lebanese Slaw, Feta Cheese, Muhammara, Eggplant Ikra, Baba Ghanoush, Falafel and Pita Bread.

18" SERVES UP TO 25 \$

ANTIPASTO PLATTER

Includes Cured Meats, Salami, OR Pates, Pepperoncinis, Italian Cheeses, Cornichons, Marinated Artichoke Hearts & Mushrooms, Kalamata & Spanish Olives, Roasted Tomatoes, Marinated Bell peppers.

18" SERVES UP TO 25 \$

GRILLED VEGETABLE PLATTER

Seasonal Vegetables, may include Zucchini, Yellow Squash, Eggplant, Asparagus, Red Onion, Portobello Mushroom, Scallions, Carrots, Sweet Peppers, Endive and Baby Squash.

16" SERVES UP TO 25 \$

FRESH TOMATO CAPRESE

Layers of Sliced Vine Ripened Tomato, Fresh Mozzarella and Fresh Basil Leaves with Extra Virgin Olive Oil and Balsamic Reduction.

SERVES UP TO 25 \$

HEIRLOOM CAPRESE PLATTER

Fresh Burrata & Heirloom Tomatoes topped with Fresh Sweet Basil and Drizzled with Balsamic Reduction and Extra Virgin Olive Oil.

16" SERVES UP TO 25 \$

STUFFED ENDIVE

Tender Endive Leaves filled with Grilled Chicken & Pomegranate Salad, Smoked Salmon Mousse with Capers, Dill and Red Onion OR Bleu Cheese, Fig and Walnut.

16" SERVES UP TO 25 \$

SUSHI PLATTER

A selection of fresh cut rolls and nigari, which may include Tuna, Yellowtail, Spicy Tuna, Salmon, California Roll, and Cucumber Roll, served with Pickled Ginger, Wasabi, and Soy Sauce.

16" SERVES UP TO 25 \$

JUMBO SHRIMP COCKTAIL

Chilled Mirepoix Poached Jumbo Shrimp served on a bed of Crushed Ice with our Spicy Horseradish Cocktail Sauce and Lemon Wedges.

SERVES UP TO 25 \$

HORS D'OEUVRE-STATIONARY

FRESH FRUIT PLATTER

An assortment of Seasonal Fruits, including Various Melons, Citrus, Pineapple, Stone Fruit, Grapes, and Berries.

16" SERVES UP TO 25 \$59

CHICKEN SATAY

Marinated Chicken Breast, Grilled on an Open Fire, served with a choice of Sweet Thai Chile, or Spicy Peanut Sauce.

50 pcs \$75

TERIYAKI CHICKEN SATAY

Skewers of Grilled Tender Chicken Breast with Sweet Teriyaki & Ginger Glaze.

50 pcs..... \$75

CARIBBEAN JERK CHICKEN SKEWERS

Juicy, Marinated Chicken seasoned with Lime Juice and Sweet-Hot Caribbean Jerk Sauce.

50 pcs \$84.50

BEEF SATAY

Skewers of Grilled Marinated Lean Beef, served with Spicy Peanut Sauce OR Chimichurri.

50 pcs \$84.50

SHRIMP SATAY

Skewers of Grilled Garlic Shrimp, served with Thai Ginger-Chile Dipping Sauce.

50 pcs \$125

KAFTA SKEWERS

Ground Lamb with Onion and Middle Eastern Spices, formed onto bamboo skewers and seared, topped with Sumac and Dipping Sauce.

50 pcs \$89

STUFFED MUSHROOM CAPS

**Choice of Spinach & Vegetable OR Bacon*

Crimini, OR Button Mushrooms filled with Bacon Gruyere and Chive Gremolata, OR a mixture of three Cheeses, Sautéed Spinach & Vegetables, and baked with Panko until golden brown.

50 pcs \$69

STUFFED BABY POTATOES

Halved Baby Creamer Potatoes filled with Bacon Gruyere and Chive Gremolata, OR a mixture of three Cheeses, Sautéed Spinach & Vegetables, and baked with Panko until golden brown.

50 pcs \$89

LEMONGRASS CHICKEN WONTONS

Lemongrass Marinated Chicken, Fresh Ginger, Scallions and Garlic, wrapped in a Wonton and deep fried, OR sautéed and steamed.

50 pcs \$75

VIETNAMESE SPRING ROLLS

Julienned Asian Vegetables, Napa Cabbage and Noodles wrapped in Rice Paper and served with Sweet Thai Chili Sauce.

25 pcs Minimum \$2.85 ea

HORS D'OEUVRE-STATIONARY

ASPARAGUS AND PROSCIUTTO

A Platter of Grilled Fresh Asparagus Spears Wrapped in Italian Prosciutto and drizzled with Sweet Balsamic Reduction.

SERVES UP TO 25 \$89

BRIE EN CROUTE WITH FIG & ALMOND

Baked Wheel of Brie with Fig Jam and Toasted Almonds wrapped in Puff Pastry and baked until crispy and golden on the outside, served with Fresh Baguettes.

SERVES UP TO 25 \$89

CRAB AND BACON STUFFED BRIE

Brie Wheel with Lump Crab and Smoked Bacon wrapped in Puff Pastry and baked until Golden Brown. Served with Fresh Baguette, Crackers or Crostini.

SERVES UP TO 25 \$109

PLANK ROASTED SALMON

A Side of Fresh Salmon is baked on a Sherry Soaked Cedar Plank, Garnished with Paper-thin Cucumber 'Scales', and served chilled with a side of Lemon-Tarragon Yogurt.

SERVES UP TO 25 \$115

WARM SPINACH & ARTICHOKE DIP

Sautéed Fresh Spinach, Chopped Artichoke Hearts, Parmesan and Roasted Garlic, served with French Bread.

SERVES UP TO 25 \$49

SERVES UP TO 50 \$89

FLATBREAD WITH THREE TOPPING

Tuscan White Bean Herb Dip, Three Olive Tapenade and Roasted Eggplant.

SERVES UP TO 25 \$89

GRILLED VEGETABLE PLATTER

Seasonal Vegetables, may include Zucchini, Yellow Squash, Eggplant, Asparagus, Red Onion, Portobello Mushroom, Scallions, Carrots, Sweet Peppers, Endive and Baby Squash.

16" SERVES UP TO 25 \$59

ARTICHOKE CROSTINI

Chopped Artichoke Hearts with Black Olives and Romano Cheese on Olive Oil Crostini.

16" SERVES UP TO 25 \$49

HORS D'OEUVRE TRAY PASSED

MINI QUICHE

Crustless Assorted Quiche, including Goat Cheese, Sun Dried Tomato, Kalamata and Herbs.

50 pcs Minimum \$1.25ea

ASIAN SPRING ROLLS

Fresh Julienned Asian Vegetables wrapped in a Wonton Skin, deep fried and served with Sweet Thai Chili Sauce.

25 pcs Minimum \$2.85 ea

THAI LEMONGRASS WRAP

Marinated Lemongrass Chicken with Fresh Ginger, Cilantro and Spring Vegetables wrapped in Fresh Lettuce, served with Sweet Garlic Vinegar.

25 pcs Minimum \$2.85 ea

BBQ CHICKEN QUESADILLA

Sliced Grilled Breast of Chicken, on a bed of a Flour Tortilla, topped with our tangy house BBQ Sauce, Smoked Gouda and Red Onion, drizzled with Cilantro Cream.

25 pcs Minimum \$1.95 ea

ITALIAN FOCACCIA BITES

Fresh Italian Pizza Bread, topped with a choice of Sun-dried Tomato Pesto, Grilled Chicken, Artichoke Hearts, Kalamata Olives, Roasted Bell Peppers and Italian Cheeses.

SERVES UP TO 35 \$79

FRESH FIG AND STILTON

Warm Celestial Fig halves with Toasted Walnut, Stilton Cheese and Tupelo Honey.

25 pcs Minimum \$2.95 ea

SMOKED SALMON MOUSSE

Smooth and light whipped Salmon Mousse in Puff Pastry Parcels.

25 pcs Minimum \$2.95 ea

FIG, BACON & GOAT CHEESE FOCACCIA BITES

Sherry Soaked Calimyrna Figs, Aged Balsamic Vinegar, Creamy Goat Cheese, Applewood Smoked Bacon, and Fresh Chives atop a Fresh Baked Italian Pizza Bread.

SERVES UP TO 35 \$99

SHRIMP AND AVOCADO CAUSA

Rustic Style layers of Mashed Potato, Sweet Potato and Purple Potato with Grilled Shrimp and Avocado.

25 pcs Minimum \$2.95 ea

CRISPY ARTICHOKE ROMANO

Lightly seasoned and fried Artichoke Quarters with Garlic-Lemon Aioli dipping sauce.

25 pcs Minimum \$2.95 ea

THAI BEEF IN CUCUMBER CUPS

Tender Julienned Beef with special Thai seasoning in Chilled Cucumber Cups.

25 pcs Minimum \$2.75 ea

HORS D'OEUVRE TRAY PASSED

WHITEFISH CEVICHE

Fresh Whitefish marinated in Lime Juice, Red Onion, Thai Chiles, Citrus Zest and Cilantro.

25 pcs Minimum \$1.50 ea

FAVA AND FENNEL SOUP STOOTERS

Chilled Puree of Fava Bean with Fennel Coulis, garnished with Prosciutto Strips.

25 pcs Minimum \$2.50 ea

GRILLED CHEESE AND TOMATO BISQUE

Nothing says "comfort" like a Gourmet Cheese Wedge and a shot of warm Tomato Bisque.

25 pcs Minimum \$2.50 ea

TARRAGON CHICKEN CIGARS

Tarragon marinated Chicken Breast, rolled in Wonton Skins, Fried until crispy, and dipped in Dijon Mustard Cream and sprinkled with Powered Parmesan.

25 pcs Minimum \$2.50 ea

AHI TARTARE AND LYCHEE

Seared and minced Ahi Tartare with Chile Paste and Lychee, Edamame Puree on Tortilla Rounds.

25 pcs Minimum \$3.50 ea

CHICKEN 'N' WAFFLES

Crispy Breast of Chicken on Belgian Waffle Squares, skewered, with Chipotle Maple Syrup and Powered Sugar.

25 pcs Minimum \$2.50 ea

TRUFFLE MAC 'N' CHEESE BALLS

Creamy and Cheesy Macaroni and Cheese balls with White Truffle Oil, breaded and deep fried, served with Smoky Bacon Cream.

25 pcs Minimum \$1.95 ea

PEAR AND BLEU CHEESE TOASTS

Port Poached Pear with Bleu Cheese Cream on Toasted Brioche Rounds.

25 pcs Minimum \$2.25 ea

GRILLED POLENTA ROUNDS

Parmesan and Herb Polenta topped with Caramelized Fennel, Sun-dried Tomato Pesto and Toasted Pine Nuts.

25 pcs Minimum \$2.25 ea

GRILLED CHICKEN WITH APPLE & FENNEL SLAW OR GRILLED CHICKEN WITH PERSIMMON SLAW

*Seasonal

Tender Sliced Chicken Breast with Chive Mascarpone and Slaw on a Toasted Olive Oil Crostini.

25 pcs Minimum \$1.75 ea

CRISPY CHICKEN MEDALLIONS

Juicy Bites of Chicken in a Piquant Yuzu and Ginger Glaze. Served warm, on Wooden Picks.

25 pcs Minimum \$1.95 ea

HORS D'OEUVRE TRAY PASSED

WILD MUSHROOM ROULADES

A rustic assortment of Wild Mushrooms including Portobello, Crimini, Shiitake, and Oyster, with Sage, Sherry and Shallots, rolled into Puff Pastry, sliced into rounds and baked. Served warm, with Sun-dried Tomato Aioli.

25 pcs Minimum \$2.50 ea

HEIRLOOM TOMATO GAZPACHO

Beautiful Multi-Colored Heirloom Tomatoes with Cucumber, Garlic, Chives and Lemon Crème.

25 pcs Minimum \$2.50 ea

GOURMET BRUSCHETTA

Choice of Beet, Feta and Chive; White Bean, Italian Parsley and Kalamata; Tomato, Basil and Garlic or Sautéed Mushroom and Red Onion on a Toasted Olive Oil Crostini.

25 pcs Minimum \$1.95 ea

ZUCCHINI FRITTERS

Shredded Zucchini Fritters with Burrata Cheese and Fresh Dill.

25 pcs Minimum \$2.50 ea

SHAVED BEEF WITH ARTICHOKE AND PARMESAN

Thin sliced, medium-rare Grilled Beef with Roasted Garlic-Artichoke Cream, Arugula and Shaved Parmesan on Sea Salt Crostini.

25 pcs Minimum \$2.75 ea

SMOKED SALMON TARTARE

Minced Smoked Salmon, Red Onion, Capers and Dill with Herbed Cream on Toasted Brioche Rounds.

25 pcs Minimum \$2.95 ea

SPANAKOPITAS

Phyllo Pastry filled with Sautéed Spinach & Feta Cheese, baked until Golden Brown and served Warm, with Cucumber-Yogurt Sauce.

25 pcs Minimum \$1.75 ea

JUMBO SHRIMP COCKTAIL

Chilled Mirepoix Poached Jumbo Shrimp served on a bed of Crushed Ice with our Spicy Horseradish Cocktail Sauce and Lemon Wedges.

25 pcs Minimum \$3.25 ea

SWIMMING SHRIMP & PROSCIUTTO

Long Grilled Shrimp wrapped in Rustic Prosciutto with Garlic-Mango Coulis and Fresh Mint.

25 pcs Minimum \$3.25 ea

SPICY AHI TUNA POKE

Diced Fresh Ahi Tuna, Sweet Onion, Ginger, Sesame and Sriracha, with Avocado, Mango and Toasted Macadamia, served on a Crisp Wonton.

25 pcs Minimum \$3.25 ea

BLACKENED AHI

Seared and Thinly Sliced, Blackened Ahi Tuna on Crisp Wonton with Ginger Aioli and Marinated Seaweed.

25 pcs Minimum \$3.25 ea

HORS D'OEUVRE TRAY PASSED

QINUOA SUSHI ROLLS

Red and White Quinoa with Avocado, Cucumber, Wasabi Sprouts and Gobo Root, rolled in black, or Soy Nori, served with Sweet Eel Sauce.

25 pcs Minimum \$1.95 ea

FLANK STEAK ROLLS

Juicy Tender, Seared, Thin-Sliced Flank Steak rolled with Roasted Julienned Bell Peppers, Micro Greens on Petite Forks with Chimichurri.

25 pcs Minimum \$2.95 ea

ANCHO SHRIMP

Tender, Plump Ancho Marinated Shrimp with Avocado Salsa on Blue Corn Tortilla Crisp.

25 pcs Minimum \$2.95 ea

BACON WRAPPED DATES

Sweet Medjool Dates wrapped with Applewood Smoked Bacon and Stuffed with Goat Cheese.

25 pcs Minimum \$2.95 ea

DUCK BREAST WITH RASPBERRY & CARDAMON

Seared Breast of Duck, sliced thin, with Micro Greens on Petit Forks with Fig Jam and Hazelnut Dust.

25 pcs Minimum \$3.25 ea

PETITE SHRIMP COCKTAIL SHOOTERS

Traditional Shrimp Cocktail with Spicy Horseradish Cocktail Sauce.

25 pcs Minimum \$3.25 ea

MEDITERRANEAN CAPRESE SKEWERS

Fresh Mozzarella, Grape Tomato, Kalamata Olive, and Mint Leaf with Balsamic Drizzle and Basil Oil.

25 pcs Minimum \$1.95 ea

PETITE BLT

Maple Bacon Jam, Shredded Lettuce and Tomato with Chive Aioli on Artisan Crostini.

25 pcs Minimum \$2.75 ea

LAMB 'LOLLI' CHOPS

"Frenched" Lamb Chops, Marinated with Rosemary and Garlic, Grilled to Medium Rare and served with Balsamic Fig and Onion Sauce.

25 pcs Minimum \$3.50 ea

ARTICHOKE CRAB TARTLETS

Petite Tart Shells filled with Fresh Crab, Artichoke Hearts, Parmesan Cheese and Onions, Baked until Golden Brown.

25 pcs Minimum \$2.75 ea

BRIE AND MANGO CROSTINI

Crisp Olive Oil Crostini with Fresh Brie Cheese and Mango Chutney.

25 pcs Minimum \$2.50 ea

MINI CRAB CAKES

Meaty Crab Cakes with Lemon Zest and Herb Remoulade.

25 pcs Minimum \$2.75 ea

HORS D'OEUVRE TRAY PASSED

SLIDERS

STACKED VEGETABLE NAPOLEON SLIDERS

Stacked Grilled Seasonal Vegetables, Asiago Cheese, Baby Field Greens & Garlic Aioli. On Brioche Rounds Toasted.

24 pcs Minimum \$2.50 ea

CAPRESE SLIDERS

Fresh Mozzarella, Sliced Tomato, Fresh Basil and Garlic-Oregano Aioli.

24 pcs Minimum \$2.50 ea

CHIPOTLE CHICKEN

Slow cooked Pulled Chipotle Chicken, with Spicy Pickled Apple and Fennel Slaw, with Lettuce and Garlic Aioli. On Brioche Rounds Toasted.

24 pcs Minimum \$2.95 ea

PULLED PORK

Slow-Roasted BBQ Pulled Pork, with Mild Chile Peppers and Piquant Slaw, served on a petite Hawaiian Roll.

24 pcs Minimum \$2.95 ea

MINI KOBE SLIDERS

Open-Faced Kobe Beef Sliders with Roasted Walnut-Dijon, Stilton Cheese and Port Onion.

25 pcs Minimum \$3.75 ea

BAKED SALMON

Smoky Baked Fresh Salmon with Lemon Crème and Cucumber, on Slider Bun.

24 pcs Minimum \$3.95 ea

SHORT RIB & MASHED POTATO SPOONS

Beef Short Rib with Port Reduction Sauce and Porcini Mushrooms atop Roasted Garlic Mashed Potatoes.

25 pcs Minimum \$3.25 ea

SWEET POTATO FRIES

Served in a paper cone with Garlic Aioli and Parsley.

25 pcs Minimum \$1.95 ea

SEA SALT SHOESTRING FRIES

Served in a paper cone with Garlic Truffle Aioli and Parsley.

25 pcs Minimum \$1.95 ea