

Hors D'oeuvre Options 2022

Seafood Options:

*Fresh, Locally Harvested Manilla Clams in a Citrus White Wine Sauce 28/pound **GF***

*Fresh, Locally Harvest Mediterranean Mussels with Spanish Chorizo 28/pound **GF***

Citrus Glazed Salmon Swimmers with Grand Marnier Crème Fraise 48/dozen

Mini Halibut or Dungeness Crab Cakes with Fresh Gremolata 54/dozen

House-Smoked Salmon Mousse Blinis 36/dozen

*Malibu Rum marinated Prawn Skewers 42/dozen **GF***

*Jumbo Ocean Prawns with Cocktail Sauce 42/dozen **GF***

*Prosciutto Wrapped Jumbo Tiger Prawns with Balsamic Reduction & Fresh Basil 48/dozen **GF***

*Goat Cheese Prawns with Pesto Sauce 48/dozen **GF***

*Scallop Kabobs with fresh cherry tomatoes & basil 48/dozen **GF***

*Seafood Crudo on the Half Shell 48/dozen **GF***

*Fresh Locally Harvest Oysters on the Half Shell (market price/dozen) **GF***

Blinis with Caviar & Crème Fraise (market price/dozen)

*Creamy Seafood & Artichoke Dip with Herb Crostini 100/250/400 **GF***

*House Smoked Salmon Platter with Lemons, Capers & Cointreau Aioli 180/350/550 **GF***

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Meat/Chicken Options:

Italian Sausage & Gorgonzola Tartlets 24/dozen

*Italian Sausage & Gorgonzola Mushroom Caps 30/dozen **GF***

*Italian Sausage & Goat Cheese stuffed Mushroom Caps 30/dozen **GF***

Pork & Veggie Crispy Spring Rolls with plum sauce 36/dozen

Prosciutto & Parmesan Croquettes 36/dozen

*Iberico Ham wrapped Asparagus Tips 36/dozen **GF***

Pulled Pork Sliders with house BBQ sauce 32/dozen

*Spicy & Sweet Chicken Satay Skewers 30/dozen **GF***

Spicy Meatballs with Brandy & Roasted Shallots 24/dozen

Sweet & Sour Meatballs 24/dozen

*Spicy & Sweet Beef Tenderloin Satay Skewers 48/dozen **GF***

Blini with Prosciutto & grilled Pineapple 36/dozen

Rustic Naan Flatbread bites (meatlover's, pepperoni or Emiliano) 30/dozen

Braised Short-rib Sliders 48/dozen

Lamb Meatballs with fresh Tzatziki sauce 42/dozen

*Antipasto Platter with imported meats & craft cheeses, house relish 180/350/550 **GF***

*Imported Salumi Plate with Sliced Baguette 180/350/550 **GF***

*Imported Patê (mousse or country) with Toast Points and Condiments 180/350/550 **GF***

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Vegetable Options:

*Gorgonzola Mushrooms 30/dozen **GF***

Caramelized Onion Tartlet with Brie Cheese 30/dozen

*Deviled Eggs (classic style) 24/dozen **GF***

Spinach & Goat Cheese Tartlets 30/dozen

Traditional Italian Bruschetta with Checca & Shaved Parmesan Cheese 30/dozen

Clover-Honey & Gorgonzola Crostini 30/dozen

Spicy Artichoke Heart Au Gratin Tartlets 30/dozen

*Caprese Skewers with Heirloom Cherry Tomatoes, fresh Basil & Buffalo Mozzarella 36/dozen
GF*

Rustic Naan Flatbread bite with brie & fresh figs/jam 30/dozen

*Domestic Cheese & Crackers Platter 80/200/350 **GF***

*Imported Cheese Plate with Seasonal Fruit & Crackers 180/350/550 **GF***

*Grilled Vegetable Platter with Extra Virgin Olive Oil & Balsamic Glaze 100/250/400 **GF***

*Caprese Platter with Balsamic Syrup (fresh tomato, burrata, fresh mozzarella & fresh basil)
180/350/550 **GF***

*Fresh Vegetable Platter with homemade Buttermilk Ranch Dressing 80/200/300 **GF***

*Fresh Fruit Platter (melons, grapes, pineapple) 80/200/300 **GF***

*Season Fruit Platter (champagne grapes, assorted berries, kiwi, melons, pineapple)
100/250/400 **GF***

*Hors d' Oeuvres served by the dozen may be ordered by the piece as well (minimum of 2 dozen).
Appetizer trays are priced by size (small feeds 20 guests/medium feeds 50 guests/large feeds 100
guests), most trays may be pro-rated according to guest count.*

*****All pricing listed above is estimated, and subject to change, based on food cost at the time of the event.
23% Service Fee & 8.1% Tax will be added to all items.**