
COCKTAIL PARTIES

APPETIZERS

PRICING:

\$45/PERSON 5 APPETIZERS

\$65/PERSON 7 APPETIZERS

\$75/PERSON 10 APPETIZERS

OPTIONS: PASSED AROUND OR STATIONARY

****CHOICES MUST BE GIVEN TO EVENT COORDINATOR AT LEAST 7 DAYS IN ADVANCE****

MARGHERITA PIZZETTE San marzano tomato sauce, mozzarella, fresh basil, crispy housemade crust

CHICKEN FAJITA TACOS caramelized peppers & onions, jack cheese, guacamole

PESTO HUMMUS CUPS

SHRIMP COCKTAIL

CAPRESE SKEWER Mozzarella balls, cherry tomatoes, basil

MUSHROOM PIZZA Roasted cremini mushrooms, caramelized onions, roasted garlic cream, three cheese blend, house made crust, green onions, truffle oil

STEAK TOAST steak, arugula, horseradish cream

BEEF TOAST mixed beets, honey whipped goat cheese, walnut tapenade, fresh arugula, Italian bread, herb oil, saba

CALIFORNIA ROLL Crab, cucumber, avocado

SPICY TUNA ROLL Spicy tuna, cucumber, sesame

SPICY SALMON ROLL Spicy salmon, cucumber, sesame

HUMMUS CUPS Sun-dried tomato hummus, sesame-Parmesan crackers, carrot stick

PESTO HUMMUS CUPS merguez tomatoes, crispy chickpeas, za'atar feta, pine nuts, evoo, pickled shallot, mint, basil, pita

BABA GANOUSH CUPS Whipped eggplant, crispy chick peas, piquillo peppers, toasted pine nuts, fresh mint, merguez spice, lemon oil, toasted pita

SEASONAL FRUIT SKEWERS

MINI KEY LIME PIES

MINI FLOURLESS CHOCOLATE CAKES