



HORS D'OEUVRES PACKAGES

LIGHT HORS D'OEUVRES

MENU A

BLACK CURRANT FLANK STEAK SKEWERS
with huckleberry-chimichurri

CHICKEN-DATE-PECAN STRUDEL
with manchego & caramelized onions in crispy phyllo

GLAZED SALMON SKEWERS
with passionfruit-honey glaze

WILD MUSHROOM & GOAT CHEESE TARTELETTES
with butternut & hazelnut streusel (V)

SAVORY "HOT SMOKED" BACON BISCUITS
with mascarpone, fig jam & cheddar

\$18.95 per person

MENU B

DUNGENESS CRAB CAKES
with spicy mango dipping sauce

SWEET PEPPER GLAZED PORK BELLY SKEWERS
with cereal streusel & pickled mustard

SMOKED CHICKEN CROSTINI
with orange-sage butter on a golden baguette

WINTER SQUASH RISOTTO CAKES
with kale, pecans & truffle mascarpone (V)

ROASTED GOURMONDO POTATOES
filled with bacon, herbs & manchego

\$19.95 per person

HEAVY HORS D'OEUVRES

MENU A

SPICY TASSO & CORNBREAD BITES
with smoked bourbon mascarpone

BERBERE SPICED MEATBALL SKEWERS
with smoked yogurt-cashew dipping sauce

GLAZED SALMON SKEWERS
with passionfruit-honey glaze

CAMBOZOLA PHYLLO PURSE
with cherry compote & spiced honey (V)

ASSORTED DEVEILED EGGS
truffle-herb, corn-bacon, shrimp-miso-scallion, smoked date-pear

SAVORY TURKEY-APRICOT ROULADE PLATTER
with pistachios & cranberry-shallot marmalade

TRIO OF SEASONAL DIPS & SPREADS
Beet-Walnut Tapenade, Butternut Almond
Mascarpone & Smoked Hummus Dip with artisan breads (V)

WHITE & DARK SHORTBREAD SANDWICHES
with nutella filling

\$28.95 per person

MENU B

GOLDEN HERBED POLENTA
topped with beef short rib & rosemary

BLACK CURRANT BRUSHED FLANK STEAK SKEWERS
with huckleberry-chimichurri

CHICKEN-DATE-PECAN STRUDEL
with manchego cheese & caramelized onions in crispy phyllo

THAI SPICED SALMON LOLLIPOPS
with daikon sprouts, black sesame & chili-lime aioli

CORIANDER & ZA'ATAR SPICED TOFU
with lemony hummus on a sesame cracker (V)

PUMPKIN HUMMUS TOAST
with spiced pepitas, pomegranate & feta (V)

ASSORTED IMPORTED CHEESES
with dried fruits, grapes & artisan breads & crackers (V)

PEAR BAVARIAN BITES
with earl grey chocolate & almond sponge

\$29.95 per person



HORS D'OEUVRES *À la carte*

POULTRY

SPICY CHICKEN SPRING ROLLS
with sweet chili dipping sauce
\$3.25

MINI CHICKEN BANH MI SANDWICHES
with pickled radish & sesame-soy dressing on petite baguette
\$3.25

SMOKED CHICKEN CROSTINI
with orange-sage butter on a golden baguette
\$3.50

CHICKEN-DATE-PECAN STRUDEL
with manchego cheese & caramelized onions in crispy phyllo
\$3.50

CHICKEN-CHORIZO CORNDOGS
with Britt's pickle remoulade
\$3.50

TURKEY CONFIT-GORGONZOLA TARTELETTES
with dried figs & toasted pumpernickel
\$3.25

MINI CHICKEN & WAFFLES
with spicy celery seed
\$3.50

SEAFOOD

SHRIMP, MANGO & GOLDEN CAVIAR CREPE CUPS
with chive cream
\$4.50

DUNGENESS CRAB CAKES
with spicy mango dipping sauce
\$4.75

GLAZED SALMON SKEWERS
with passionfruit-honey glaze
\$4.75

THAI SPICED SALMON LOLLIPOPS
with daikon sprouts, black sesame & chili-lime aioli
\$4.75

CHILLED POACHED PRAWN PLATTERS
(2 pc per)
with cucumbers, pineapple-chili sambal & banana leaves
&
served with horseradish cocktail sauce
\$5.75

BEEF & PORK

BERBERE SPICED MEATBALL SKEWERS
with smoked yogurt-cashew dipping sauce
\$3.50

SPICED BEEF TRI TIP PLATTER
with huckleberry chimichurri & seasonal tabbouleh
\$5.95

GOLDEN HERBED POLENTA
topped with beef short rib & rosemary
\$3.50

MINI PORK BELLY BANH MI SANDWICHES
with pickled radish & sesame-soy dressing in petite baguette
\$3.75

SAVORY "HOT SMOKED" BACON BISCUITS
with mascarpone, fig jam, cheddar & black pepper
\$3.50

PORK BELLY SLIDER
cabbage-apple kraut, caraway, onion mustard on pumpernickel
\$4.25

ROASTED GOURMONDO POTATOES
filled with bacon, herbs & manchego
\$2.50

BLACK CURRANT FLANK STEAK SKEWERS
with huckleberry-chimichurri
\$3.75

SPICY TASSO HAM & CORNBREAD BITES
with smoked bourbon mascarpone
\$3.50

SWEET "PEPPER" GLAZED PORK BELLY SKEWERS
with Dr Pepper glaze, cereal streusel & pickled mustard
\$3.75



HORS D'OEUVRES À la carte

VEGETARIAN & VEGAN

VEGAN ROASTED GOURMONDO POTATOES
filled with herbs & fennel marmalade
\$2.50

WILD MUSHROOM & GOAT CHEESE TARTELETTES
with butternut & hazelnut streusel
\$3.25

WINTER SQUASH RISOTTO CAKES
with kale, pecans & truffle mascarpone
\$3.75

CAMBOZOLA PHYLLO PURSE
with cherry compote & spiced honey
\$3.25

GOLDEN HERBED POLENTA
topped with artichoke-pine nut tapenade & feta
\$3.50

TOFU SPRING ROLLS
with sweet chili dipping sauce
\$2.75

CORIANDER & ZA'ATAR SPICED TOFU
with lemony hummus on a sesame cracker
\$3.00

PUMPKIN HUMMUS TOAST
roasted sugar pie pumpkin, spiced pepitas, pomegranate
seeds & feta
\$3.00

SAVORY BLUE CHEESE & APPLE "BON BONS"
on rosemary shortbread wafers
\$3.25

CRISPY FRIED MAC & CHEESE
with beecher's cheddar & spicy ketchup
(served warm in a chafer)
\$3.25

ROASTED MUSHROOM CREPE PILLOWS
with manchego cheese, ricotta & caramelized shallots
(served warm in a chafer)
\$3.50

PLATTERS

ASSORTED IMPORTED CHEESES
with dried fruits, grapes & artisan breads & crackers (V)
\$4.95

TRIO OF SEASONAL DIPS & SPREADS
Beet-Walnut Tapenade, Butternut Almond
Mascarpone & Smoked Hummus Dip with artisan breads
(V) \$4.00

FRESH VEGETABLE CRUDITE
with lemony cilantro tzatziki, herbed buttermilk dip,
& marinated olives (V)
\$3.50

GERARD & DOMINIQUE SMOKED
SALMON PLATTER
with shaved fennel, cucumbers, pickled red onion,
elderflower cream & fresh bread & crackers
\$5.75

MESQUITE SMOKED HUMMUS PLATTER
Includes housemade mesquite-smoked hummus,
tzatziki, and sundried tomato tapenade.
Served with assorted vegetables, pita bread, crostini (V)
\$3.95

ANTIPASTO PLATTER
With cured meats, assorted cheese, grilled vegetables,
marinated olives, and sliced baguette bread
\$5.95

CURED MEAT PLATTER
With salami, prosciutto, calabresse served with
marinated olives & sliced bread
\$5.95

CHICKEN & STEAK SKEWER PLATTER
Margarita Chicken and Kalbi Steak Skewers (2 per serving)
\$5.95

Our chefs love to get creative! If the menu above doesn't quite fit your needs, we are confident our culinary team can find a solution to make your event a success.

Please note that all menu items are made from scratch and prepared in a space with nuts, gluten, and other possible allergens.

While we will make every effort to accommodate special dietary needs and food allergies, we cannot guarantee preparation free of any allergens.

Thank you for your understanding.

