

## PRICED PER PIECE

## PASSED APPETIZER MENU

CAPRESE BAGUETTES	\$2.50
Fresh mozzarella, pesto, and roma tomato atop a	

house made baguette

SHRIMP TOSTADA BITES \$5.00

Chipotle marinated shrimp, avocado creme, queso fresco in tortilla cup

STUFFED MUSHROOMS \$2.00

Herb cream cheese and bacon, topped with bread crumbs

CRAB RANGOONS \$3.00

Crab and herb cream cheese wontons, lightly fried

**GRUYERE PUFFS** \$1.00

Flaky Gruyere cheese bread

ITALIAN BOUQUETS \$2.50

Seasoned and baked prosciutto wrapped asparagus

CHICKEN SKEWERS \$4.00

Hand-breaded chicken breast strips

GOETTA SAUERKRAUT BALLS \$4.00

Hand-breaded with cream cheese and fried

SCALLOPS \$6.00

Wrapped in prosciutto and seared

STEAK SKEWERS \$4.00

Teriyaki marinated, grilled flank steak

**VEGETABLE SPRING ROLLS** \$3.00

Carrots, cabbage and red onions hand-wrapped in

a crispy wonton

SPINACH ARTICHOKE CUPS \$2.50

Spinach artichoke dip topped with breadcrumbs and baked in a phyllo dough cup

**BAKED BRIE** \$2.50

On house-made baguette slices, topped with

roasted apples

\$5.00

Pork belly in Belgian endive with roasted

tomato compote

SMOKED SALMON \$3.00

Rosettes, and caper-herb cream cheese on baguettes

**AHI TUNA** \$6.00

Sliced ahi tuna atop seasoned sticky rice,

cucumber, sesame seeds, finished with candied

lemon zest

## PRICED PER 50 PEOPLE

## TRAYED DISPLAYS MENU

SHRIMP COCKTAIL **RAW VEGETABLES** \$300

Served with house-made cocktail sauce Carrot sticks, celery, cauliflower, broccoli, and cherry

tomatoes with Ranch dipping sauce

CHARCUTERIE \$235 Olives, sweet teardrop red peppers, artichokes,

**GRILLED VEGETABLES** \$210 prosciutto, salami and pepperoni Asparagus, red peppers, red onions, zucchini, and yellow squash

CHEESE AND BAGUETTES Three cheeses with house-made sliced baguettes FRESH FRUIT \$170

Cantaloupe, pineapple, strawberries, watermelon ARTISAN CHEESE AND BAGUETTES \$235 and grapes 3 artisan cheeses with house-made baguette slices

\*prices are subject to change

\$150



\$185