

Hors d'Oeuvres

(V=Vegetarian, Vg=Vegan, GF-Gluten Free)

Prices do not include 18% Service Charge or California sales tax.
Prices are subject to change.

Prices are "per piece" unless otherwise indicated
Minimum 20 pieces

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| Crispy Chicken Wontons | 3.15 |
| Lemon Grass Beef Skewers | 4.50 |
| Sweet Corn Fritter with Chipotle Aioli V | 2.95 |
| Bruschetta with Tomato, Basil, Garlic and Parmesan V | 2.95 |
| Roast Tomato Gazpacho and Shrimp Shooters | 3.95 |
| Chilled Sesame Chicken Salad on Lavash Crisp | 2.95 |
| Spanikopitas V | 3.85 |
| Green Tea and Miso Shrimp Brochettes GF | 4.50 |
| Beef Short Rib with Horseradish Aioli on a Pretzel Crouton | 4.10 |
| Chinese Five Spiced Turkey Meatballs with a Garnet Yam Dipping Sauce | 3.10 |
| Heirloom Cherry Tomato and Fresh Mozzarella Brochette V | 3.10 |
| Mini Crab Cake with Spicy Remoulade | 4.10 |
| Brie and Pear Phyllo Purse V | 3.10 |
| Smoked Mozzarella and Tomato Empanadas V | 3.10 |
| Lobster Roll Sliders | 4.50 |
| Ahi Tuna Poke on Wonton Crisp | 4.50 |
| Hot Apple Wood Smoked Tri Tip with Tamari Wasabi Cream | 4.10 |
| Stuffed Mushroom Caps with Spinach Cheddar & Parmesan V | 3.10 |
| Pulled BBQ Pork Slider with Spicy Slaw | 3.95 |
| Short Rib Slider with Horseradish Aioli | 3.95 |

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| 5 Spice Chicken Slider with Asian Slaw | 3.50 |
| Three Cheese Quesadilla with Pasilla Chiles or Black Beans V (Add chicken or chorizo for .75 each) | 3.10 |
| Smoked Salmon with Capers, Red Onion and Crème Fraiche on Corn Rye Crostini | 3.95 |

Local and Artisanal Cheese Display **V** (Minimum 20). 11.95 per person
An array of imported and domestic cheeses served with assorted breads, crackers, dried fruits, grapes, fresh berries and nuts.

Baked Brie in Puff Pastry **V** (Serves approx. 35). 80.00
A one kilo wheel of French Brie, baked in puff pastry and served with blueberry chutney and sliced french baguettes.

Savory Gorgonzola and Roasted Garlic Cheesecake **V** (Serves approx. 25). 60.00
Two pounds of our secret recipe savory cheesecake topped with port caramelized onions and served with sliced french baguettes.

Tri Color Chips and Salsa **V** (Minimum 20). 7.60 per person
Fresh corn tortilla chips served with our house made salsas, from mild to hot. Add Guacamole for an additional charge 1.50 per person.

Finger Sandwiches (Minimum 20). 9.75 per person
An assortment of freshly made sandwiches including fresh roast turkey breast, cucumber and watercress, black forest ham, chicken salad, fresh albacore tuna salad on fresh breads.

Mini Wraps (Minimum 20). 9.75 per person
Your choice of barbequed chicken, chicken caesar, Italian sub, roasted vegetable with goat cheese or humus and steak wrapped in fresh lavash. Gluten free wraps available.

Fresh Seasonal Fruits (Minimum 20). 9.00 per person

Fresh Vegetable Crudité with Creamy Pesto and Ranch Dips (Minimum 20). . . 9.15 per person

Humus, Pita and Crispy Lavash (Minimum 20). 8.25 per person
Our special recipe humus served with pita crisp and herbed lavash crisp.

Antipasto Display (Minimum 20). 9.95 per person
A selection of sliced Italian meats, cheeses, olives, roasted and marinated vegetables and sliced French baguettes.

CARVING STATIONS*

Add an extra flare to your special event with hand carved meats. Each station comes with a selection of sauces, jams, chutneys, aiolis and fresh rolls. These are particularly popular for holiday and extra special celebrations.

Each of the following will serve 35 to 40 guests

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| Ancho Chile Grilled Turkey | 275 |
| Six Hour Smoked Brisket | 300 |
| Mesquite Grilled Pork Loin | 275 |
| Maple Glazed Pit Ham | 275 |
| Lemon and Herb Glazed Salmon | 350 |
| Roast Filet Mignon | 400 |
| Slow Roast Prime Rib | 400 |

*Please note: Attendant chef required for carving stations at \$125 per station.