

passed hors d'oeuvres

(min 35 pieces)

▼ can be prepared vegan

● can be prepared gluten-free

- \$6 Tomato Basil Soup Shooter ▼●
Artisanal Grilled Cheese Rounds
Goat Cheese & Caramelized Onion Tart
Grilled Vegetable Skewers ▼●
"Beet Tartare", Rice Crackers ▼●
Avocado Crostini ▼
- \$7 Mozzarella, Cherry Tomato, Basil, Balsamic Reduction ●
Potato or Rice Croquettes, Salsa Verde
Albacore Tartare, Crostini
Chicken Satay Kabob, Spicy Thai Peanut Sauce ●
- \$8 Citrus Marinated Shrimp, Lime, Chili ●
Maryland Crab Cake, Old Bay Aioli ●
Prime Beef Tartare, Soy, Green Apple, Crostini
- \$10 Grilled Lollipop Lamb Chops, Chimichurri ●



appetizer bars & displays

(serves ~35)

▼● Mediterranean Bazaar \$395

Roasted Red Pepper Hummus, Kalamata Olive Hummus, Garlic Hummus, Tabouleh, Olives, Vegetable Crudite, French Baguette Crostinis

● Mashed Potato Bar \$395

Whipped Weiser Farm Potatoes, Duck Bacon, Chives, Cheddar Cheese, Sour Cream, Cilantro, Caramelized Onions, Pico de Gallo

● Baked Brie En Crouete \$350

Honey, Walnuts, Brie & Brown Sugar wrapped in Puff Pastry and baked. Served with Toasted Baguette & Organic Fruits

● Artisanal Cheese Display \$425

Chef Selected Cheeses, Dried Fruits, Country Bread, Nuts, Artisanal Crackers



● Charcuterie Platter \$425

Salami, Prosciutto, Smoked Cured Duck Breast, Pickled Market Vegetables, Peppers, Olives, Capers, Berries, Olives, Fresh Baked Crostini

▼● Organic Fruit Display \$350

Local Melons, Pineapples, Fresh Berries, California Grapes

● Raw Oyster Bar \$375

Horseradish, Cocktail Sauce, Hot Sauce, Champagne Mignonette, Oyster Crackers, Lemon (60 Oysters) addl \$75 per dozen