

Hors d'oeuvres Platters

Platters are garnished beautifully and serve 25 guests

Raw Crudite Platter, with vegan ranch dip ●● \$74

Chips & Salsas, with two salsas; Pico de Gallo (tomato, red onions, jalapeno) and Southwestern (corn, black beans, onions, cilantro) ●● \$86

Imported and Local Cheeses, with assorted crackers & crostini's ●●● \$150

Hot Spinach & Artichoke Dip, with herb crostini ●●● \$94

Garlic Red Pepper Hummus Platter, With Garlic & Red Peppers & mini Pita Chips ●● \$94

Fresh Summer Fruit Display, sliced cantaloupe, honeydew, watermelon, pineapple & berries ● \$100

Anti-Pasto Platter, With marinated olives, artichokes, grilled & pickled veggies, prosciutto, garlic cream cheese, & red pepper hummus ●● \$110

Charcuterie Platter, Assorted local artisanal meats, mustards, cornichons, olives, assorted breads ● \$150

Hors d'oeuvres Platters by the dozen

Minimum order of 3 dozen per item

Shrimp Skewers, with Thai sweet chili sauce ● \$59

Marinated Beef and Mushroom Skewer, with braised short ribs ● \$52

Chicken Skewers, Skewers finished with Honey & Garlic Glaze ● \$43

Angels on Horseback, Scallops Wrapped in Bacon ● \$52

Sicilian Beef Meatballs, gently seasoned tomato sauce with garlic & herbs ● \$43

Crab & Brie Crostini; with fig jam on a garlic crostini ●● \$53

Mini Beef Samosas, vegetables wrapped in crispy dough filled with mild spiced ground beef ●● \$43

Mini vegetable Samosas, crispy filo pastry filled with Tunisian spiced vegetables ●● \$43

Crab Cakes, With Lime Aioli ●● \$59

Mushroom Caps, Cremini mushrooms stuffed with Goat cheese & Leeks ●● \$42

Hamburger Beef Sliders, Mini hamburgers with Secret sauce, American Cheddar, Pickles ●● \$59

BBQ Pulled Chicken Sliders, slow cooked in tangy BBQ with cilantro lime coleslaw ● \$59

Jackfruit Sliders; southwestern seasoned jackfruit, chipotle BBQ sauce & crisp slaw ● \$59

Goat Cheese & Fig Tarts, with balsamic glaze ● \$47

Prosciutto wrapped Figs, stuffed with chevre & drizzled with balsamic ●● \$52

Tomato Bruschetta; fresh tomato, basil, onion, garlic & olive oil served with garlic crostini ● \$42

Arancini, herbed breadcrumb fried risotto spheres stuffed with melted mozzarella & marinara sauce ●● \$47

- VEGETARIAN
- GLUTEN-FREE
- VEGAN
- NUTS
- DAIRY
- SEAFOOD
- EGG

Dietary and Halal substitutions are available upon advanced menu selection
Prices do not include taxes or service charge



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