



Tray Passed Hors D'Oeuvres

Garden

Heirloom Tomato & Burrata Cheese Crostini (seasonal)

Jalapeño Corn Hushpuppies with Red Pepper Jam

Baked Goat Cheese Crostini with Dried Cherry & Apricot Compote

Mushroom Duxelle Puff Burger Bite with Micro Greens

Apricot Ricotta Bites with Honey & Basil

Mac n' Cheese on Chinese Spoon

Zucchini Rolls Filled with Herbed Cheese **gf**

Mini Fried Green Tomatoes with Farmers Cheese & Remoulade

Sea Salt Fries with Spicy Ketchup in Bamboo Cones

Sweet Potato Fries with Remoulade in Bamboo Cones **gf**

Asian Summer Roll with Thai Basil Sauce **gf vegan**

Phyllo Triangles with Spinach, Caramelized Onions & Feta

Phyllo Cup with Brie, Lemon Curd, Toasted Pecans & Dried Cranberries

Tomato Caprese Skewer with Pesto Sauce **gf**

Crispy Artichoke Hearts with Meyer Lemon Aioli

Melon Skewer with Mint, Basil & Honey **gf vegan**

Heirloom Tomato & Watermelon Gazpacho Shooter (seasonal) **gf vegan**

Black Lentil "Meatball" with Lemon Pesto

Sweet Potato Hummus on House made Cracker

(or Stuffed in Cucumber Roll **gf vegan**)

\$ 1.50 per piece

(Minimum Order 36 Pieces of Each of Your Selections)

(Your catering order must meet our \$ 1,500 food & beverage minimum)

gf = Gluten Free



*Tray Passed Hors D'Oeuvres
Land*

Risotto Cakes with Braised Chicken, Wild Mushrooms & Red Onion Jam

Duck Confit Crostini with Red Onion Jam

Korean Style Mandu (Beef Dumpling) with Sweet Thai Chili Sauce

Ginger Soy Scented Chicken Sugar Cane Lollipops

Angus Beef Sliders with White Cheddar & Chive Bacon Aioli

Mini Chicken n' Waffles with Maple Cream Cheese

Pepper Crusted Filet with Blue Cheese Mousse & Asparagus Tips **gf**

Filet Mignon Crostini with Port Onions & Horseradish Crème

Bacon-wrapped Filet Mignon drizzled with Gorgonzola Cream **gf**

Bacon-Wrapped Almond-Stuffed Date **gf**

Mini Chicken Street Taco with Mini Clothes Pin

Mini Short Rib Taco with Ancho Chile, Radish & Pickled Jalapeño

Grilled Baby Lamb Chops with Chimichurri (Add \$ 1.50 per piece) **gf**

Prosciutto wrapped Asparagus with Sonoma Goat Cheese **gf**

Pulled Pork Sliders with Cole Slaw & Tabasco Onions

Mini Chicken Empanadas with Chipotle Aioli

Mini Beef Empanadas with Cumin Aioli

Braised Boneless Short Ribs on Mini Fondant Potato

Mini Chicken or Pork Banh Mi Sandwich

\$ 2.50 per piece

(Minimum Order 36 Pieces of Each of Your Selections)

(Your catering order must meet our \$ 1,500 food & beverage minimum)



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Sea

Mini Rock Shrimp Street Tacos

Mini Crab Cake Bites with Spicy Aioli

Sesame Crusted Ahi Tuna with Pickled Ginger Slaw &
Soy Glaze on Wonton Triangle

Smoked Salmon Crostini with Red Onions, Capers, Egg & Herbed Cream Cheese

Shrimp Cocktail in Mini Martini Glass **gf**

Crab Macaroni n' Cheese on Chinese Spoon

Ahi Nicoise Skewer **gf**

Coconut Shrimp with Sweet Thai Chili Sauce

Ahi Tartare with Avocado Relish in Cucumber Cup **gf**

Salmon Cakes with Dill Crème Fraiche

\$ 3.00 per piece

(Minimum Order 36 Pieces of Each of Your Selections)

(Your catering order must meet our \$ 1,500 food & beverage minimum)



Cheese & Fruit Displays

Domestic Cheese \$ 5.00

Artisan Cheese \$ 7.00

Imported Cheese \$ 9.00

Cheeses with Assorted Dried Fruits, Fresh Fruits, Fig Jam, Assorted Nuts,
Sliced Bread & Crackers

Appetizer Displays

Farmer's Market Crudité

with White Bean Hummus Dip, Fresh Herb Dip & Walnut Dip *gf*

\$ 5.00 per person

House Made Tortilla Chips with Fire Roasted Salsa & Guacamole *gf*

\$ 7.00 per person

Add on to South of the Border Buffet - \$ 5.00 per person

Antipasto Presentation

Grilled Tuscan Vegetables, Marinated Artichoke Hearts,
Sun Dried Tomatoes, Olives, Fig Jam, Cured Meats, Asiago & Gorgonzola,
Rustic Country Breads, Grissini

\$ 12.00 per person



Chocolate Fountains

Chocolate Fountains include (1) 34" 3-tier Chocolate Fountain,
1 Chocolate Selection, Wooden Skewers & 1 Attendant for up to 3 Hours

\$ 450.00

5 Dippers - \$ 2.50 Per Person

(Select 1)

Dark Chocolate, Milk Chocolate or White Chocolate

Dippers (Select 5)

Fresh Fruit - Apples, Strawberries, Bananas, Mango, Pineapple
Sweet - Oreo Cookies, Chocolate Chip Cookies, Biscotti, Pound Cake,
Rice Krispy Treats, Marshmallows
Salty - Pretzels, Potato Chips, Bacon (additional \$ 1/per person)

Fountain Colors (white chocolate only)

Pink, Purple, Aqua, Blue, Green, Yellow, Orange

Popcorn Station

Assortment of 3 Popcorn Flavors (One from each Category)

(Choice of 1)
Lightly Salted
Classic Kettle Corn

(Choice of 1)
Caramel
Cheddar
White Cheddar
Ranch
Salt & Vinegar

(Choice of 1)
Caramel Chocolate
Dark Chocolate
Mint Chocolate Swirl
Peanut Butter Chocolate
Zebra
White Chocolate

Includes Apple Baskets for Display and Paper Popcorn Boxes

Minimum of 60 Guests

\$ 3.00 per person