

Appetizer Menu

Stationary Displays

Prices listed per person – 24 minimum



Vegetarian



Vegan



Gluten Free

pp
per person

Charcuterie Display – 10.00 pp

Chef's choice of cured and smoked meats, gourmet cheeses and fruit with artisan crackers and bread

Antipasto Display – 10.00 pp

Chef's choice of gourmet cheese, pickled vegetables, cured and smoked meats with artisan crackers and bread

Cheese Monger Display – 9.00 pp

Chef's choice of fine domestic and imported cheeses and fresh fruit with artisan crackers and bread

Cheese Platters

Choose between a Charcuterie, Antipasto, or a Cheese Monger Platter

Small (serves 8-10) – 110.00

Medium (serves 15-25) – 200.00

Large (serves 30-40) – 350.00

Baked Brie en Croute – 130.00

(Serves 35-40)

With fresh and dried fruit, artisan crackers and bread

Fruit Display – 6.50 pp

Chef's choice of seasonal fruits

Grilled Vegetable Display – 4.00 pp

With grilled, chilled, and fresh seasonal vegetables served with side sauces

Hummus Mezze Display – 5.00 pp

Includes three house-made hummus flavors, fresh vegetables, feta, tzatziki, kalamata olives served with pita bread

Alaskan Line Caught Salmon & Shrimp

Display – 12.00 pp

Served with cocktail sauce

Seafood Extravaganza Display – 14.00 pp

Chef's choice including jumbo shrimp, tuna, scallop, smoked salmon and ceviche served with cocktail sauce

Marinated Flat Iron Steak – 8.00 pp

Thinly sliced steak served with trio of sauces



Appetizer Menu

We offer a wide variety of appetizers that can be stationary or passed
2 dozen minimum required per selection | Price listed per piece

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Pork

Black Forrest Ham & Gruyere Canape - 2.95

Baked in a phyllo cup with apples and honey mustard

Slow Roasted Pulled Pork Sliders - 3.75

With cranberry jicama coleslaw

Bacon & Blue Cheese Focaccia Bites - 2.75

Twice Baked Mini Potatoes – 3.00

Stuffed with potato filling, cheese, onion and bacon OR vegetarian

Prosciutto Wrapped Asparagus Spears – 3.00

With lemon crème fraiche

Spicy Pork Loin Crostini – 3.25

Topped with honey mustard, arugula, Mama Li'l's Peppers and caramelized onions

Linguica or Meatball Skewer – 3.25

With pineapple and red bell pepper served with sweet chili sauce (meatballs contain pork and beef)

Stuffed Date Rumaki – 3.00

Bacon-wrapped date stuffed with goat cheese

Melon & Prosciutto Skewer - 2.95

Melon balls, fresh mozzarella, prosciutto and mint



Chicken

Chicken Samosas - 3.50

Chicken Empanadas - 3.95

Thai Chicken Curry Canape – 3.00

Baked in a phyllo cup

Pesto Chicken Mini Roll - 3.25

Chicken Skewers - 3.50

Choice of satay served with peanut sauce, jerk with cilantro lime sauce, or tandoori with tzatziki sauce

Ginger Chicken Salad on Jicama – 3.00

Shredded chicken with carrot, cabbage, cilantro, almonds, green onion, sesame seeds and ginger soy dressing on jicama

Chicken Walnut & Orange Salad – 3.00

Chicken Salad with walnuts, orange, red pepper on an endive spear.

Beef

Braised Short Rib Crostini - 3.75

Beef & Brie Mini Roll - 3.50

With caramelized onions and horseradish aioli

Charbroiled Beef Brochette – 4.25

Served with the choice of blue cheese or chimichurri sauce

Cuban Flank Steak Slider – 4.00

Marinated in Caribbean spiced peppers and onions

Stuffed Ricotta Meatball – 3.00

Served with house-made marinara

Roast Beef Bundles – 3.00

Lettuce wrapped roast beef, brie cheese and charbroiled asparagus

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Seafood

Tropical Ceviche or Crab Salad Endive Spear – MARKET PRICE 

Crab Cake – MARKET PRICE

Served with your choice of house remoulade sauce, curry sauce or mango salsa

Cucumber Smoked Salmon – 3.00 

Alaskan line caught salmon mousse in cucumber cup with dill garnish

Smoked Salmon Crostini – 3.25

With lemon crème fraiche

Grilled Spiced Prawn - 3.50 

Served with pepper blend aioli

Sesame Crusted Ahi – 4.00 

Topped with cilantro purée and balsamic honey reduction

Jumbo Shrimp Cocktail Shooter – 5.00 

Large shrimp served with cocktail sauce and lemon

Coconut Shrimp - 3.75

With sweet chili sauce



Vegetarian & Vegan

Pineapple & Mango Endive Spear – 2.75  

Stuffed forbidden black rice and pineapple mango chutney

Risotto Croquette – 2.95 

Creamy risotto deep fried served with a mushroom ragout sauce

Caramelized Onion, Pear & Brie Tartlet - 2.95 

Butternut Squash Crostini – 2.95 

Topped with goat cheese, hazelnuts, and balsamic reduction

Stuffed Artichoke Bottom – 3.00  

with lemon aioli and parmesan cheese mixture topped with pine nuts

Vegan Stuffed Artichoke Bottom – 3.00  

with house-made hummus topped with sun-dried tomatoes and fava bean

Asparagus Spears in Puff Pastry – 3.00 

Topped with asiago cheese

Potato Kale Cakes – 3.00 

Served with house-made remoulade

Pot Stickers – 2.75 

Served with ginger cilantro dipping sauce

Caprese Mini Roll – 3.25 

Figs & Goat Cheese*SEASONAL* – 3.00  

Stuffed figs topped with mint infused balsamic reductions

Watermelon & Feta Cup - 2.75  

Served with mint

Goat Cheese & Fig Crostini – 3.00 

Topped with arugula and balsamic reduction

Baked Brie Canape - 2.75 

With grape and pecan compote

Deviled Eggs – 1.25 (each half)  

House-made topped with your choice of paprika, dill, or Rogue blue cheese

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Around the World

30 person minimum - 30 per person

Elevate your cocktail party or event with amazing cuisine from around the world! This package offers an amazing variety of flavor profiles displayed in stations. Select 3 items from each category and Each guest will have the opportunity to enjoy 9 unique bites.



American Classics

Crab Cake

Served with your choice of house remoulade sauce, curry sauce or mango salsa

Grilled Vegetable Display

With grilled, chilled and fresh seasonal vegetables served with side sauces

All American Cheese Burger Sliders

Served with cheddar, lettuce, tomato, red onion and pickle

Alaskan Line Caught Salmon & Shrimp Display - add 4 per guest

Served with cocktail sauce

Tropical & Caribbean

Tropical Ceviche Endive Spear

Cuban Flank Steak Slider

Marinated in Caribbean spiced peppers and onions

Jerk Chicken Skewers

Served with cilantro lime sauce

Grilled Prawn

Served with pepper blend aioli

Continental

Braised Short Rib Crostini

Slow cooked short rib in house-made marinara topped with asiago and parsley

Stuffed Artichoke Bottom

with lemon aioli and Parmesan cheese mixture topped with pine nuts

Asparagus Spears in Puff Pastry

Topped with asiago cheese

Smoked Salmon Crostini

With lemon crème fraîche

Mediterranean & Middle East

Stuffed Ricotta Meatball

Served with house-made marinara

Goat Cheese & Fig Crostini

Topped with arugula and balsamic reduction

Tandoori Chicken Skewer

Served with tzatziki sauce

Freshly Made Hummus & Tabbouleh Dip

Served with fresh vegetables and pita bread