## **Stationary Displays**

Prices listed per person – 24 minimum







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 P Chef's choice of fine domestic and imported

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

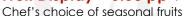
Large (serves 30-40) – 350.00

## Baked Brie en Croute − 130.00 🌾

(Serves 35-40)

With fresh and dried fruit, artisan crackers and bread

# Fruit Display – 6.50 pp P 🕮 🗷





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

# Hummus Mezze Display – 5.00 pp V

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

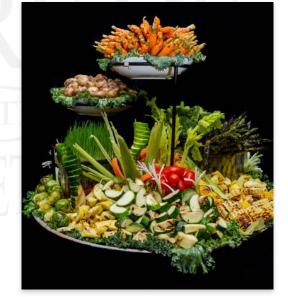
Served with cocktail sauce

# 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



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







## 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 agat 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 rive and pineapple mango

Risotto Croquette – 2.95  $\forall$ 

Creamy risotto deep fried served with a mushroom ragout sauce

Caramelized Onion, Pear & Brie Tartlet - 2.95 Butternut Squash Crostini – 2.95 V

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  $\bigvee$ Topped with asiago cheese

Potato Kale Cakes – 3.00 V Served with house-made remoulade

Pot Stickers – 2.75 V Served with ginger cilantro dipping sauce Caprese Mini Roll – 3.25

Figs & Goat Cheese\*SEASONAL\* – 3.00 V Stuffed figs topped with mint infused balsamic reductions

Watermelon & Feta Cup - 2.75 Served with mint

Goat Cheese & Fig Crostini – 3.00  $\bigvee$ Topped with arugula and balsamic reduction

Baked Brie Canape - 2.75 With grape and pecan compote

Deviled Eggs – 1.25 (each half)  $\forall$ House-made topped with your choice of paprika, dill, or Rogue blue cheese







### 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 fraiche

#### 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