



## CATERING MENU 1

*Most items are priced to allot 1.5 of each appetizer per guest*

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**ARTISAN CHEESEBOARD** with locally sourced cheeses & seeded crackers (\$5.00)

**CHARCUTERIE BOARD** with cured meats & marinated and pickled vegetables (\$5.00)

**MEZZE PLATTER** with hummus & baba ganoush, housemade za'atar pita chips, olives, roasted red peppers, roasted eggplant, feta chunks (\$5.00)

**ANTIPASTI PLATTER** with fresh mozzarella, toast points, roasted seasonal vegetables, salami, pesto, parmesan shards (\$5.00)

**BEEF SKEWER** with horseradish cream sauce or Argentinian Chimichurri sauce (\$6.50)

**CHICKEN SKEWER** with yellow curry sauce or honey mustard sauce (\$5.00)

**BEEF SLIDERS** with caramelized onions & blue cheese (\$7.65)

**BHAN MI TURKEY OR CHICKEN SLIDERS** (\$6.50)

**BHAN MI VEGETARIAN SLIDERS** (\$6.50)

**HOISIN GLAZED DUCK SLIDERS** (\$7.50)

**SEASONAL SQUASH CROSTINI** with ricotta salata & fried herbs (\$5.50)

**WHITE BEAN CROSTINI** with olive tapenade (\$5.50)

**WILD MUSHROOM CROSTINI** with caramelized onions, jalapenos, bell peppers & micro fine herbs (\$5.75)



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**GOUGERES** with scallions & bacon (\$4.00)

**GOUGERES** with customized fillings (\$4.50)

**CRISP LENTIL CAKE** with seasonal relish (\$4.25)

**KOREAN TACO** with ginger, soy & hot peppers (\$5.75)

**PROSCIUTTO WRAPPED DATES** stuffed with blue cheese (\$6.65)

**QUINOA CAKES** with seasonal relish (\$6.65)

**CROSTINI** with caramelized onions, hot dog coin, lime crema & cilantro, wrapped in bacon (\$7.50)

**WHITE FISH CEVICHE**, aleppo pepper, jalapeno, cilantro & lime juice (\$7.50) *(onsite service staff required)*

**MASA CAKE** with cilantro lime pork, pickled red onion & avocado relish (\$7.50) *(onsite service staff required)*

**RED WINE BRAISED SHORT RIB SPOON** with celery root puree & crispy onions, chive (\$7.50) *(onsite service staff required)*

**ASSORTED MAKI ROLLS** (\$5.75)

**YAKITORI STYLE CHICKEN SKEWER** (\$5.25)

**HOUSEMADE FLATBREAD** with prosciutto, arugula, lemon honey & shaved parmesan (\$6.65) *(onsite service staff required)*

**HOUSE CURED OCEAN TROUT BILINI**, housemade crème fraiche, finger lime caviar (\$7.55) *(onsite service staff required)*