



Appetizer / Hors d'oeuvres Menu

(2 dozen order minimum with at least 72 hours advanced notice required)

VEGETARIAN - \$24 / dozen

AVOCADO TOAST, curried cauliflower, pickled onion
GOAT CHEESE CAKES, pistachio-crust, served with seasonal jam
TEMPURA ASPARAGUS, dijon dipping sauce
SPICY FALAFEL, vegan aioli, sambal, sourdough crostini
BRUCHETTA, roasted tomato, goat cheese, balsamic reduction, basil pesto

SEAFOOD - \$38 /dozen

SHRIMP COCKTAIL, diced avocado, tortilla chip, cilantro
SALMON LOX, capers, citrus cream cheese, chives
BLUE CRAB-STUFFED PEPPERS, coriander aioli

POULTRY - \$26/dozen

SMOKED CHICKEN KEBABS, lime-tahini sauce
DEVILED EGGS, Applewood-smoked bacon, parmesan truffle oil
TURKEY SALAD, gem lettuce cups, arugula pesto

PORK/BEEF - \$28/ dozen

PORK SKEWERS, sesame-soy glaze
MINI BEEF SLIDERS, lettuce, swiss cheese, "secret sauce", crispy onions
SHORT RIB-STUFFED POTATOES, lemon gremolata, horseradish cream

DESSERT BITES - \$2 ea

Butterscotch Blondie Brownie
Pecan Chocolate Chip Cookies
Vegan Chocolate Brownie