

## STATIONARY APPETIZERS

2 pc. per person (pp) / 4 dozen minimum

### ASIAN PORK MEATBALLS

30-minute kim chi & hoisin glaze \$3.00 pp

### CREMINI MUSHROOM CAPS

Chorizo, kale & gouda \$2.50 pp

### DEVILED EGG DUO

Cheddar & Candied Bacon  
& Devilish (Spicy) \$2.00 pp

### STUFFED JALAPENOS

Chorizo & pimento \$2.50 pp

### ANTIPASTO SKEWERS

Provolone, marinated artichokes,  
sopresata, cremini mushrooms  
& roasted red pepper \$3.50 pp

### CAPRESE SKEWERS

Cherry tomatoes, fresh mozzarella,  
basil & a balsamic reduction \$3.00 pp

### SHRIMP CEVICHE SHOOTERS

Mango, bell pepper, garlic,  
lime & tequila \$4.00 pp

### "TEA" SANDWICHES

Pecan-cranberry chicken salad devilish  
egg salad on mini croissants \$3.50 pp

### STUFFED CUCUMBER CUPS

Dill-goat cheese, pickled tomato  
& lemon zest \$2.50 pp

### ROASTED ASPARAGUS SPEARS

Prosciutto-wrapped & shaved  
parmesan \$3.50 pp

## PLATTERS

Each platter serves approx. 25 ppl

### FRESH FRUIT

Sliced melon, pineapple, papaya, kiwi,  
grapes, seasonal berries, honey  
& yogurt dipping sauce \$150

### GRILLED VEGETABLE

Grilled zucchini, squash, peppers,  
asparagus, carrots, fennel, bleu cheese  
sauce & red pepper hummus \$175

### SALSA TRIO

Tomato-mango, roasted corn-black bean,  
guacamole & tri-color tortilla chips \$150

### DIP TRIO

Artichoke dip, pimiento cheese, hummus,  
house-toasted pita chips & carrots \$150

### ARTISANAL CHEESE

Chef's choice of assorted artisanal  
cheeses, sesame crackers, toasted  
walnuts & spiced grape preserves \$180

### SHRIMP COCKTAIL

Marinated prawns, salsa barracha,  
house-made cocktail sauce & lemon  
& lime wedges \$205

### JERK PORK LOIN

Jerk marinated pork loin, spicy pickled  
veggies, grain mustard sauce & rolls \$180

### CHIPOTLE BEEF TENDERLOIN

Medium-rare chipotle rubbed beef  
tenderloin, pickled red peppers, olives,  
chipotle aioli & rolls \$225

### GRAVLAX PLATTER

House cured tequila-lime salmon,  
capers, red onions, diced egg, dill crème  
fraiche & mini pumpernickel loaves \$225

Our Stationary Appetizer Menu includes disposable platters, chafers, & serving utensils. For a \$5 per person upcharge we can provide stainless chafers, porcelain serving dishes, platters and plates, napkins, silver flatware, and glassware. Our Full Service Menu is designed to be delivered & setup by our Catering Team.

Forty-eight hour notice requested for all full service events.

Labor charges may apply for these additional services.

Use of Formal Plateware must be staffed or picked up by our catering team.