

Hors D' Oeuvres

Hot Selections

| MAE PLOY CHICKEN SATAY |

\$6.95

marinated chicken thighs brined 24 hours then grilled and served with a sweet chili dipping sauce

| SMOKED CHICKEN SATAY |

\$6.95

smoked chicken thighs tossed in a sweet bourbon bbq sauce, accompanied by blue cream dressing

| TRI-TIP PORTOBELLO SATAY |

\$7.95

grilled tri-tip of beef skewered with portobello mushrooms and served with balsamic garlic aioli and creamy gorgonzola dipping sauces

| STUFFED MUSHROOMS |

\$3.95

savory pork sausage and breadcrumb stuffed mushrooms topped with a parmesan and panko crust

| PINK VODKA MEATBALLS |

\$4.95

house-made meatballs, oven roasted and tossed in a pink vodka cream sauce

| SONORAN QUESADILLAS |

\$6.95

grilled chicken, carne asada or pork carnitas quesadillas with fire roasted vegetables, cheddar, pepper jack and feta cheeses with sour cream and house-made salsa

| CAPRESE BRUSCHETTA |

\$3.95

balsamic roasted tomatoes with pesto and melted mozzarella on french medallion toast

| BEEF & BLUE BRUSCHETTA |

\$4.95

grilled tri-tip of beef with roasted tomatoes and melted blue cheese on french medallion toast

| CRAB CAKES |

\$7.95*

pan seared pacific lump and claw meat with green chilies and roasted red peppers coated in japanese bread crumbs and served with a green remoulade sauce

| FLAT BREAD PIZZA |

\$5.95

assorted flat bread pizzas including four cheese, pepperoni, wild mushroom blue cheese arugula, roma tomato asparagus, sausage pepper onion and more.

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Cold Selections

| ANTIPASTI DI ROMA |

\$8.95

wine cured smoked italian meats with domestic and specialty cheeses displayed with balsamic grilled vegetables, fine table crackers and fresh herbs on natural stone

| SHRIMP NOLA |

\$5.95

fresh shrimp in a tangy, savory marinade made with red onion, capers, white vinegar, celery seed and extra virgin olive oil

| SHRIMP COCKTAIL |

\$5.95

fresh shrimp displayed with a spicy house-made cocktail sauce

| BLUE PEAR TURKEY CRISP |

\$4.95

roasted turkey breast and caramelized pears set upon butter toasted rye triangles with a blue cheese spread

| ARTISAN SMOKED SALMON |

\$6.95*

whole seasonal salmon cold smoked and accompanied by capers, red onion, dill cream cheese and mini bagels

| HAWAIIAN POKE |

\$6.95*

sushi grade tuna served raw with soy, sesame oil, onion, sea salt and savory seasonings, presented over ice in white chinese spoons

| FARMERS' MARKET |

| FRUIT DISPLAY |

\$4.95*

waterfalls of regional fruit by season displayed on natural stone, accompanied by a citrus vanilla bean yogurt dip

| BALSAMIC GRILLED |

| VEGETABLES |

\$5.95*

yellow squash, zucchini, red onions, asparagus, portobello mushrooms and eggplant accompanied by a creamy garlic herb dip

| VEGETARIAN CAPRESE SATAY |

\$5.95

water pressed mozzarella, fresh basil and sweet cherry tomatoes served with house-made creamy balsamic dip

| CHEESE DISPLAY |

\$5.95 Domestic only

\$7.95 Imported & Domestic

an artisanal variety of imported and locally produced cheeses served with fine table crackers and fresh grapes on natural stone

| VIETNAMESE SPRING ROLL |

\$4.95 vegetarian

\$6.95 with shrimp

assorted brightly colored vegetables wrapped in rice paper and accompanied by asian peanut sauce

| BAKED BRIE EN CROUTE |

\$6.95

brie cheese encrusted in puff pastry dough with cherry marmalade and served with artisan crostinis

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Pinwheels, Canapés and Cold Dips

| CHICKEN ALMOND GRAPE WRAP |

\$3.95

creamy blend of diced chicken breast, almonds slivers, green grapes and fresh dill in a spinach pressed tortilla wrap, cut in to small sections to share

| MEDITERRANEAN PINWHEEL |

\$4.95

hardwood smoked salmon, marinated mushroom, thyme and basil marinated tomatoes, kalamata olives, feta cheese, red onion and a balsamic cream cheese rolled in a spinach pressed tortilla

| VEGETARIAN PINWHEEL |

\$3.95

spinach, red onion, pine nuts and thyme and basil marinated tomatoes with a cream cheese salsa rolled in a spinach pressed tortilla

| HARDWOOD SMOKED BACON | | PINWHEEL |

\$3.95

thick sliced hardwood smoked bacon, cream cheese salsa, spinach, red onion, pine nuts and thyme and basil marinated tomatoes rolled in a spinach pressed tortilla

| PINWHEEL CLUB |

\$4.95

italian cured ham, smoked turkey, hardwood smoked bacon, cheddar, swiss, lettuce, tomato and rolled in a spinach pressed tortilla

| PECAN CHICKEN CANAPÉ |

\$3.95

diced chicken breast tossed with creole mustard, southern spiced pecans and an aioli dressing on crisp toast points

| SMOKED SALMON CANAPÉ |

\$3.95

dill cream cheese, smoked seasonal salmon, capers and red onion on crisp toast points

| VEGETARIAN CANAPÉ |

\$3.95

dill and vinegar marinated cucumber on a lemon pepper cream cheese on crisp toast points

| PACIFIC SHRIMP SALAD CANAPÉ |

\$3.95

diced pacific shrimp, creole mustard, green onion and aioli dressing on crisp toast points

| COLD SPINACH AND | | ARTICHOKE DIP |

\$4.95

traditional cream cheese, spinach and pickled artichoke dip topped with pine nut garnish and served with house-made tortilla chips

| CHIPS AND SALSA |

\$3.95

add house-made guacamole \$1.50

house made tortilla chips and a medium spiced south of the border salsa