

A Party for your Palate, Chef Bruce Finch
(Minimum order: \$100.00)

Selected Appetizer Platters

Platter pricing based on 2 pieces per person except where noted.

WRAPPED SANDWICH SLICE PLATTERS – Lavosh style

Sandwich options (one type per platter):

- Roast Beef, Smoked Cheddar and Roasted Red Pepper with Chipotle Aioli
- Oven Roasted Turkey, Bacon and Avocado with Honey Mustard
- Classic Caesar Salad in a Wrap

Pricing: 15 people: \$60 30 people: \$120 45 people: \$180

SEAFOOD

Seafood Apps (2 per person)

- Mildly Spicy Beer Poached Prawns
- Ahi Tuna Poke on Wonton Crisps
- Smoked Salmon Mousse on Cucumber Cup (mousse made with goat cheese)

Pricing: 15 people: \$75 30 people: \$125 45 people: \$190

GRILLED VEGETABLE PLATTERS, served with Miso Cream Cheese

Three vegetable selection

- Includes Carrots, Bell Peppers Marinated in Honey Lime & Ginger Citrus, and Olive Oil Grilled Asparagus

Pricing: 15 people: \$37.50 30 people: \$75 45 people: \$115

SEASONAL FRUIT PLATTER Fruit selections vary by season.

- **Three Fresh Fruit Selection**

Pricing: 15 people: \$45 30 people: \$90 45 people: \$135

HOT MINI-MEATBALL PLATTERS (one type of meatball and one sauce per platter):

- Spanish (Albondigas)
 - Mildly Spicy Tomato Sauce with Smoked Paprika
 - Merlot Sauce
 - Pinot Noir Sauce
- Cocktail Meatballs
 - Sweet & Sour Sauce
 - Swedish Cream Sauce
- Chorizo & Green Chile Meatballs in Mole

Pricing: 48 pieces: \$50 96 pieces: \$100

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TRIO OF DIPS & SPREADS PLATTER:

Three types of dip on a platter, served with Baguettes and Pita Chips

Types of dips included are: Sun Dried Tomato Pesto, Olive Tapenade, Citrus & Red Pepper Hummus

Pricing: Small: \$60 Large: \$85

SEASONAL COLD SOUP “SHOOTERS” – 5 OZ. (availability varies depending on the season)

- Gazpacho
- Corn
- Melon
- Cucumber
- Plum
- Cold Avocado
- Ajo Blanco (Spanish Almond Soup)
- Tomato Ginger

SALAD “SHOOTERS” – 6 OZ.

- Chinese Chicken Salad in a Mini Oyster Pail
- Curried Chicken Salad

Pricing: 25 pieces: \$50 50 pieces: \$90 100 pieces: \$170

COLD BITES

- **Bleu Cheese Bacon Balls** (Cream cheese and bleu cheese rolled in bacon)
- **Sausage “Puffs”** (Bratwurst with Mustard, Orange Marmalade and Sriracha Crema in a puff pastry.
- **Miso Cheese Carrot Bites** (Miso Cheese on a Cabbage disc with marinated, julienned carrots)
- **Miso Asparagus Bites** (Miso Cheese on a Cabbage disc with marinated asparagus pieces)

Pricing: 25 pieces: \$35 50 pieces: \$70

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HOT APPETIZERS

Pricing Notice: The following hot appetizers require the chef to be on site for your event. Should you wish to order hot appetizers, there is an additional flat "Chef's Fee" of \$85 (for one item), \$150 (for two items ordered) or \$180 (for three items ordered). This Chef's Fee is in addition to the quoted pricing below.

- Ginger Chicken Cakes w/ Cilantro Lime Crema
- Carne Asada Mini Tostadas
- Pork, Chicken, or Vegetarian Eggrolls (Shrimp add \$10)
- Arancinis (fried chicken and/or mushroom risotto balls) w/ Pinot Cream Sauce
- Lamb Keftas (herb spiced lamb) w/ tzatziki dipping sauce
- Spicy Spanish Pork Bites w/ Olives
- Candied Bacon Knots
- Cod Cakes w/ Mildly Spicy Orange Sauce

Pricing: 48 pieces: \$50 96 pieces: \$100