



Chef David Page Displayed Appetizers Package (15 person minimum)

Option #1, Afternoon Delight

\$19.00 per person

Bruschetta Station - Grilled Country Bread with Assorted Toppings:

Including Tomato & Basil, Sage White Bean Dip, Olive Tapenade

Potato & Smoked Salmon Taquitos with Salsa Verde

Glazed Fig and Goat Cheese Tartlets with Candied Walnuts

Mini Smoked Tri Tip Sandwiches - Caramelized Onions, Arugula, Mustard Herb Aioli

Gluten	Dairy
Free	Free
Optional	√

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Option #2, South East Asian

\$22.00 per person

Steamed Buns with Shiitake, Lily Buds and Ginger

Five Spiced Chicken Bites, Chili Passion Fruit Glaze

Lemon Grass Beef Skewers, Tamarind Dipping Sauce

Peking Duck Spring Roll with a Ginger Plum Sauce

Vegetarian Bahn Mi

Mini Sandwiches with Mushroom Patty, Pickled Carrots, Daikon, Cilantro & Mint Aioli

Thai Salmon Cakes with Spicy Mango Relish

Gluten	Dairy
Free	Free
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Option #3, South Latin

\$24.00 per person

Ceviche Bars - Snapper, Cilantro, Chili & Lime, with House Made Corn Tortilla Chips

Soy Ceviche with Tomato & Cucumber, served with House Made Corn Tortilla Chips

Empanadas - Picadillos with Spiced Beef, Almonds and Raisins

Wild Mushrooms with Manchego Cheese

Mini Chicken Medio Noche - Pulled Cuban Chicken, jalapeno Slaw, Soft Rolls

Watermelon and Queso Fresco Skewers with Mojito Dip

Pork Albondigas with Mole Rojo

Paella Rice Cakes with Saffron

Gluten	Dairy
Free	Free
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Option #4, All American

\$24.00 per person

Roasted Garlic & Artichoke Cassoulet on Sour Dough Toasts

Mini Manhattan Ruben

Short Rib Stuffed Yukon Creamer Potatoes with whipped black pepper & mustard crema

Shrimp & Herb Stuffed Deviled Eggs

Southern Fried Buttermilk Chicken Tenders with an Apple Cheddar Dip

Gluten	Dairy
Free	Free
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Option #5, Taste of Italy

\$24.00 per person

Mini Sweet Potato Frittata with Prosciutto and Sage Aioli
 Mini Gorgonzola Tartlets with Balsamic Roast Grapes & Pine Nuts
 Platter of Grilled Prawns with Lemon Rosemary Aioli
 Crostini with Caponata of Eggplant, Tomatoes, and Sweet Pepper
 Chicken Milanese Skewers with Marinara and Pesto

Gluten	Dairy
Free	Free
✓	✓
✓	✓
Optional	

Option #6, International Excursion

\$27.00 per person

Crostini, Pita & Flatbreads with Various Dips — Hummus, Baba Ghanoush Cucumber
 Mint Tzatziki and Dolmades
 Tandoori Chicken Skewers with Yogurt Curry Dip
 Warm Crab Cassoulet with Crostini
 Moroccan Eggplant Fritters with Harissa
 Grilled Portobello Mushroom Sandwich with Chimichurri, Tomato & Pickled Squash

Gluten	Dairy
Free	Free
Optional	✓
✓	
	✓
	✓

Option #7, Spanish Tapas

\$29.00 per person

Mini Cuban Pork Sandwiches
 Potato and Wild Mushroom Tortilla Espanola with Truffle Aioli
 Catalan Meatballs in Romesco Sauce
 Steak and Potato Skewers with Chimichurri Sauce
 Spanish Cheese Platter with Traditional Garnish - Manchego, Cabrales, and Idiziabal
 Cheeses with Quince Paste, Dates, Figs, and Marcona Almonds

Gluten	Dairy
Free	Free
✓	✓
Optional	✓
✓	✓

Option #8, Gourmet Extravaganza

\$39.00 per person

Assorted Pâtes and Spreads: Dry-Cured Sausages with Brie, Herbed Goat Cheese and
 Roquefort. Garnishes Celery Root Rémooulade, Cornichon, Pickled Pear Onions,
 Balsamic Figs and Assorted Mustards. Served with Country Breads
 Crudités of Roasted, Grilled and Marinated Farmer's Market Vegetables with Lemon
 Basil Aioli
 Sesame Shrimp Skewers with a Sweet Ginger Sauce
 Mini Sweet Potato Frittata with Prosciutto and Sage
 Moroccan Lamb Sandwiches with Pickled Cucumber, Roasted Tomatoes, & Mint Aioli
 Calypso Chicken Wings with Spicy Orange Chili Dip
 Mini Desserts: Chocolate Caramel Tartlets, Key Lime Bars, and Banana Pecan Bars

Gluten	Dairy
Free	Free
✓	✓
✓	✓
✓	✓
Optional	Optional



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Optional Additional Assorted Dessert Bites:

\$2.75/person for displayed items

Mini Assorted Cupcakes , Mini Assorted Cheesecakes , Mini Assorted Baklava ,
Chocolate Rugulah, Macaroons de Paris

Bars	Apple Cobbler, Berry Cheesecake, Brownie Cheesecake, Butter Brickle Blondies, Carrot, Chocolate Truffle Cheesecake, Key Lime, Lemon, Pecan
Cream Puffs	Amaretto Cherry with White Chocolate Almond Glaze Hazelnut Espresso- Chocolate Dipped Vanilla- Chocolate Dipped Caramel- Chocolate Dipped Orange Cardamom- White Chocolate Dipped Lemon Mascarpone- Poppy Seed
Mini Tartlets	Chocolate Salted Caramel Banana Cream, Shaved Chocolate Coconut Cream, Passion Fruit Caramel Lemon Meringue Glazed Fig with Walnut Frangipane Caramelized Apple Pecan Streusel