



Appetizer Menu

Prices listed are for appetizer buffet

Add service charge of \$4 pp for passed (cocktail party style) appetizers

Minimum Food Order: \$600 weekdays, \$1000 weekends and holidays

All menus subject to 18% gratuity and 9.5% sales tax

All prices are good for 60 days

V = Can be prepared as a vegan item

CHEESE AND CHARCUTERIE SERVICE

(Buffet Style Only)

Basic Cheese, crackers and Fruit Board \$8 pp

Deluxe cheese, crackers, breads, and fruits Board \$11 pp

Charcuterie Service \$12 - \$24 pp depending on selections

GRAZING TABLE

(Buffet Style Only)

Sampling of cured meats, cheeses, nuts, fresh fruit, dried fruit, olives, pickles, breads and

crackers Starting at \$22 pp

Consult Chef for Options

INDIVIDUAL APPETIZERS

Caramelized onion tarts with gruyere cheese and truffle oil \$5 pp

Prosciutto wrapped figs with balsamic glaze and orange ricotta \$5 pp

Wild mushroom arancini balls (v) \$4 pp

Blue corn empanadas stuffed with black bean, chorizo, roasted corn and peppers with chimichurri (v) \$5 pp

Fried green tomatoes with chipotle aioli and queso fresco and cilantro (v) \$4 pp

Compressed watermelon with balsamic and tarragon (v) \$4 pp

Chicken lollipops tossed in chili honey butter \$6 pp

Bacon wrapped Shrimp \$7 pp