



FABULOUS FOOD • EXCEPTIONAL SERVICE • ANYTIME...ANYWHERE

Platters - All Serve 20- 25 Guests

Baked Brie - \$45 Stuffed with a Balsamic Fig Glaze, Wrapped in Puff Pastry and Baked until Golden Served with grapes, roasted garlic & crackers

Warm Fontina Artichoke Dip - \$45 Served in a garlic sourdough bread bowl with grapes and crackers

Gourmet Starter Table - \$120 An assortment of seasonal fruits & gourmet cheeses with roasted garlic, dried fruits, olives, crackers, and crostini. Accompanied by fresh cut and pickled vegetables and two savory dips.

Build your own Crostini Bar - \$120 freshly made garlic toasts with an assortment of dips and toppings: Herbed chevre, baked brie, caramelized bacon onion jam, fresh tomato bruschetta, creamy whipped feta with mint, and seasonal fruit compote. Served with stuffed olives, mixed nuts, fresh and dried fruits.

Appetizers by the Dozen

Crispy Fried Artichoke Hearts

Marinated Artichoke Quarters Fried until Crisp- Served with Lemon Aioli **\$23.50/dozen**

Skewers

Chicken Satay with peanut sauce **\$22.50 / dozen**

Jamaican Jerk chicken with mango aioli **\$22.50/dozen**

Prosciutto wrapped herb butter shrimp **\$29.50/dozen**

Antipasti Skewers (**Vegetarian option available**) **\$22.50 / dozen**

Bacon Wrapped Dates- with a creamy goat cheese filling and balsamic drizzle **\$21.50/dozen**

Crab cakes – Tender crab with roasted red peppers, jalapenos, and a trio of cheese. Served with Lemon Aioli **\$29.50/dozen**

Cocktail Meatballs – Savory meatballs with a sweet and spicy cranberry bourbon glaze **\$20.50/dozen**

Stuffed Mushroom Caps - Spicy sausage, caramelized onions, & bell pepper **OR** Fromage, seared leeks, garlic breadcrumbs **\$22.50/dozen**

Cilantro Beef Empanadas- Empanadas stuffed with marinated beef, jack cheese, and cilantro **\$20.50/dozen**

Shrimp Ceviche- A brightly flavored ceviche, served in a crispy wonton cup, topped with mango and avocado crema **\$27.50 / dozen**