

Private Events
Hors D' Oeuvres Menu
Each item sold by dozens

Cold

Goat Cheese Crostini with Sliced Pear and a Balsamic Glaze
\$40

Mozzarella and Cherry Tomato Skewers with Balsamic Vinaigrette
\$40

Sliced Melon Wrapped with Prosciutto
\$40

Smoked Salmon on Cucumber Costini with a Dill Crème Fraiche
\$55

Mini Lobster and Pancetta Bruschetta
\$58

Tuna Tartar on Wonton Chips with Mango Wasabi Sauce
\$55

Poached Shrimp with Cocktail Sauce
\$50

Tequila-Lime Mahi Mahi Ceviche
\$45

HOT

Gourmet Mini Pizzas
Prosciutto, Goat cheese with Fig Spread
Fresh Tomato, Mozzarella with Basil Pesto
Grilled Apple, Caramelized Onions, Fontina
\$50

Mini Seasonal Quiches
\$40

Sea Scallops Wrapped in Bacon
Topped with Seasonal Compote
\$60

Vegetarian Spring Rolls
With Soy Dipping Sauce
\$40

Arancini Balls with Fontina Cheese and
Romesco Sauce
\$43

Crispy Cauliflower with
Sweet Chili Sauce
\$38

Beef and Cheddar Sliders
\$50

Shrimp Tempura with Ponzu Sauce
\$50

Chicken Skewers
\$45

Desserts

Assorted Mini Cookies
\$45

Chocolate Covered Strawberries
\$50

Assorted Truffles
\$45

Mini Passion Fruit Tarts
\$45

Mini Assorted Cupcakes
\$60

