

HORS D'OEUVRES

• Passed •

80 Pieces

JUMBO SHRIMP WITH COCKTAIL SAUCE - \$200

HONEY SMOKED SALMON - \$200
lemon caper dill sauce & water crackers

CROSTINIS

prosciutto & chive ricotta - \$150

steak & gorgonzola cheese - \$190

apple mango chutney & carbazole - \$150

roasted pear, brie & fig balsamic syrup - \$150

BRUSCHETTA - \$100

POT STICKERS - \$200

pork, chicken or vegetable & ponzu dipping sauce

CHICKEN SKEWERS - \$150
thai peanut, honey soy, or bbq

• Plattered •

Feeds 80 people

AHI TEMPURA ROLLS - \$480

CHARCUTERIE BOARD - \$650

locally sourced cheeses, cured meats & crackers, along with fruit & vegetable garnishes

PITA CHIPS, ASSORTED VEGETABLES & HUMMUS - \$435
roasted garlic herb, roasted pepper, beet, pumpkin, avocado, edamame, tapenade or plain (choose 3)

CAPRESE SALAD - \$500
tomato, fresh mozzarella, basil, balsamic glaze

(Does not include taxes or service charge)

Prices are subject to change