

CUSTOM APPETIZER DISHES

AVAILABLE WITH FULL SERVICE AS AN APPETIZER MENU OR AS AN ADDITION TO YOUR CATERED MENU CHOICE
AVAILABLE AS A PICKUP ORDER (WE CAN GUIDE YOU ON WHICH DISHES ARE BEST FOR THAT)
MINIMUM FOOD PURCHASE APPLIES: \$750 FOR PICK-UP MENUS \$1200 FOR FULL SERVICE MENUS. SERVICE
AND OTHER FEES APPLY.

MEAT & SEAFOOD focus

- crab roulade with chives and local parmesan
- pate maison with rye, dijon, cornichons
- tuscan sausage sliders with roast pepper and tomato aioli
- poblano chicken in corn cups
- chicken wings with soy honey glaze
- chicken sate with peanut sauce
- beef tenderloin crostini
- lamb meatballs in roast carrot and dill gravy
- smoked salmon pate
- seafood sausage, chilled
- jerk chicken skewers
- juniper and thyme braised pork belly on yellow potato bacon hash
- vietnamese meatballs in lettuce wraps
- smoked salmon "cake" with dark bread, dill horseradish cream cheese
- lamb meatballs in roast carrot dill gravy
- espresso and chile roast pork tacos with lime crema and pico de gallo
- lamb chops with ratatouille and saffron sauce
- poke' cup with lotus
- meatballs in blackberry barbecue sauce
- PLT: perch, lettuce and tomato with caper aioli on whole grain toast

VEGETABLE focus

- eggplant roulade with heirloom tomato coulis
- roast beets with orange raspberry mint walnut oil
- artichoke parmesan fondue
- tarte flambe with caramelized onions
- house-made flatbread with hummus, roast olives, marinated feta
- heirloom tomato gazpacho shooters
- root vegetable gratin with tallegio cheese
- portabello sliders with goat cheese, arugula, chive mayo
- kimchi fritters

