



## Dinner Canapes and Hors d' oeuvres

### Decorative Platters

Serves approximately 25 people (1/2 platter) or  
50 people (full platter)

<b>Poached Jumbo Shrimp Cocktail</b> <i>with house-made cocktail sauce</i>	<b>\$180</b> \$100/half platter
<b>Charcuterie Platter</b> <i>chorizo, prosciutto, salami, gherkins, dried figs, pickled peppers, mustard, crostini</i>	<b>\$180</b> \$100/half platter
<b>Elaborate Fruit Display</b> <i>pineapple, melons, berries, grapes, citrus</i>	<b>\$130</b> \$75/half platter
<b>Artisan Cheese Platter</b> <i>assorted cheese, fresh and dried fruits, marinated olives, nuts, baguette</i>	<b>\$180</b> \$100/half platter
<b>Marinated Grilled Vegetables</b> <i>asparagus, summer squash, portobello, peppers, onions with hummus</i>	<b>\$130</b> \$75/half platter
<b>Bruschetta Bar</b> <i>tomato, basil and garlic/olive tapenade/spinach-artichoke fondue/crostini</i>	<b>\$130</b> \$75/half platter

### Canapes

(25 pieces)

(maximum of 5 choices per event)

<b>Bacon Wrapped Beef Bites</b> <i>pistou, whole grain mustard</i>	<b>\$55</b>
<b>Chicken Spring Rolls</b> <i>cranberry port reduction</i>	<b>\$60</b>
<b>Caprese Skewers</b> <i>cherry tomato, basil, fresh mozzarella</i>	<b>\$40</b>
<b>Bacon Wrapped Dates</b> <i>goat cheese, balsamic reduction</i>	<b>\$40</b>
<b>Crab Cakes</b> <i>chipotle aioli</i>	<b>\$80</b>
<b>Crispy Torpedo Shrimp</b> <i>sweet Asian dipping sauce</i>	<b>\$80</b>
<b>Herbed Goat Cheese Stuffed Piquante Peppers</b>	<b>\$40</b>
<b>Vegetable Spring Rolls</b> <i>sweet chili dipping sauce</i>	<b>\$40</b>
<b>Sweet and Sour Meatballs</b> <i>mixture of beef and port, sweet chili demi-glaze</i>	<b>\$40</b>
<b>Spanakopita</b> <i>crispy filo triangles with spinach and feta cheese</i>	<b>\$65</b>
<b>Fig, Goat Cheese and Prosciutto Crostini</b>	<b>\$40</b>
<b>Smoked Salmon, Cream Cheese, Capers and Shallots Crostini</b>	<b>\$40</b>
<b>Blue Cheese, Honey and Pear Crostini</b>	<b>\$40</b>