



Dinner Canapes and Hors d' oeuvres

Decorative Platters

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

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

Canapes

(25 pieces)

(maximum of 5 choices per event)

Bacon Wrapped Beef Bites <i>pistou, whole grain mustard</i>	\$55
Chicken Spring Rolls <i>cranberry port reduction</i>	\$60
Caprese Skewers <i>cherry tomato, basil, fresh mozzarella (or olives – vegan option)</i>	\$40
Bacon Wrapped Dates <i>goat cheese, balsamic reduction</i>	\$40
Crab Salad Crostini <i>preserved lemon aioli</i>	\$80
Crispy Torpedo Shrimp <i>sweet Asian dipping sauce</i>	\$80
Herbed Goat Cheese Stuffed Piquante Peppers and Endives	\$40
Vegetable Spring Rolls <i>sweet chili dipping sauce</i>	\$40
Spanakopita <i>crispy filo triangles with spinach and feta cheese</i>	\$65
Fig, Goat Cheese and Prosciutto Crostini	\$40
Blue Cheese, Honey and Pear Crostini	\$40
Vegan “BLT” Bites <i>shiitake mushrooms, tomato, watercress, sourdough and “aioli”</i>	\$70