

CATERING MENU

PASSED HORS D'OEUVRES

SELECT 4 \$14 per person (+\$4 for each additional item)

PROSCIUTTO E MELONE

Cantaloupe wrapped with Italian dry-cured ham

FRUIT SKEWERS

Seasonal fruit selection, fig balsamic drizzle.

CAPRESE CROSTINI

Heirloom tomatoes, burrata, balsamic, basil.

BRIE CROSTINI

Softened brie, raspberries, black pepper, basil, sea salt.

GRILLED OCTOPUS + \$7

Served on top of garbanzo puree, creme fraiche, arugula, fried chick peas.

MEDJOOOL DATES

Pancetta, manchego, linguisa, local apple & sweet chili sauce, green onion.

CALAMARI RIPIENI + \$7

Stuffed calamari with breadcrumbs mixed with variety of seafood virgin olive oil, fresh herbs, lemon zest, sautéed in white wine lemon sauce.

GREEK CROSTINI

Pita, hummus, kalamata olives, sundried tomatoes, oregano.

FALAFEL

Chickpeas, lightly curried, strained yogurt, herbs.

STEAK SKEWERS + \$7

Strip steak, onions, Au Poivre.

LAMP CHOPS + \$10

Herb crusted lamp chops, grilled, lemon, gremolata, scallion.

CRISPY SHRIMP +\$5

Coconut crusted, sweet chili, citrus.

SCALLOPS + \$10

bacon wrapped, lemon spritz.

SHRIMP COCKTAIL + \$5

Citrus marinated, avocado mousse, cilantro, cocktail sauce.

PIGS IN A BLANKET

Mini sausages wrapped in pastry, grain mustard.

SLIDERS

House ground beef, aged cheddar, onion jam, aioli, pickle.

CHICKEN YAKITORI

Sweet sauce, black pepper, strained yogurt, lime.

CAPRESE SKEWERS

Homemade fresh mozzarella, marinated olives, tomato, fresh basil.

VEGETABLE SKEWERS

Seasonal selection of vegetables, basil pesto, lemon.

MILK & HONEY CROSTINI

Homemade saffron ricotta, toasted walnuts, local honey caviar, minted maldon salt.

GOAT CHEESE CROQUETTES

Herbed breadcrumbs, pesto, parmesan.

MEATBALLS

Veal, pork, beef, stuffed with fontina cheese, San Marzano tomatoes sauce whipped ricotta.

TUNA TARTACO + \$5

Hand chopped Ahi Tuna, hijiki, truffle ponzu sauce, avocado mousse, served in wonton shells.

SPANAKOPITA

Greek savory spinach pie.

CALAMARI

Lemon chili oil, sundried tomato, pepperoncini, kalamata olives, romesco sauce.

ARANCINI

Veal, peas, mascarpone, saffron risotto, served with San Marzano tomato sauce.

SHRIMP SKEWERS + \$5

Citrus marinated, sweet chili, lime.

SMOKED SALMON CROSTINI + \$5

Mint creme fraiche, smoked salmon, cucumber, dill lemon.

CLAMS OREGANATA

Little neck clams stuffed with breadcrumbs, chopped fresh oregano leaves, white lemon sauce, fresh parsley.

CLAMS CASINO

Crispy bacon, breadcrumbs, garlic white wine.

FILET MIGNON CROSTINI + \$10

Shaved filet mignon, horse radish cream, watercress.