

CATERING MENU

PASSED HORS D'OEUVRES

SELECT 4 \$22 per person (+\$6 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

MEDJOL DATES

Pancetta, manchego, linguiça, local apple, sweet chili, green onion

GREEK CROSTINI

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

FALAFEL

Lightly curried chickpeas, strained yogurt, herbs

STEAK SKEWERS +5

Strip steak, onions, au poivre

CRISPY SHRIMP +5

Coconut crusted, sweet chili, citrus.

PIGS IN A BLANKET

Mini sausages wrapped in pastry, grainy mustard

CLAMS CASINO

Crispy bacon, breadcrumbs, garlic white wine.

CHICKEN YAKITORI

Sweet sauce, black pepper, strained yogurt, lime.

CAPRESE SKEWERS

House-pulled mozzarella, marinated olives, cherry tomatoes, basil

VEGETABLE SKEWERS

Seasonal selection of vegetables, basil, pesto, lemon

BRIE CROSTINI

Homemade saffron ricotta, toasted walnuts*, local honey caviar, sea salt

*TUNA TARTACO +5

Ahi tuna, hijiki, truffle ponzu, avocado mousse, wonton shells

*CRISPY CALAMARI

Lemon chili oil, sun-dried tomatoes, pepperoncini, kalamata olives, romesco* & marinara

ARANCINI

Veal, peas, mascarpone, saffron risotto, San Marzano tomato sauce

SHRIMP SKEWERS

Citrus marinated, sweet chili, lime.

SMOKED SALMON CROSTINI +5

Mint creme fraiche, smoked salmon, cucumber, dill lemon

CLAMS OREGANATA

Panko breadcrumbs, chopped oregano, parsley, white wine, lemon