



Passed Hors d'oeuvres

PIZZAS \$24 (6 to 8 Serving)

Smoked Salmon and Meyer Lemon Crème Fraiche Pizza
Chicken with Pesto Sauce, Dried Tomato & Mozzarella Cheese
Herbed Potato and Apple Wood Smoked Bacon Pizza
Seasonal Mushroom with Mozzarella, Arugula and Truffle Oil
B.B.Q Pork with Scallion and Mozzarella Cheese
Prosciutto Di Parma & salami Finochiona- Marinara, Burrata Cheese & Fresh Basil Leaves
Three Cheese (Gorgonzola, Cheddar & Gouda) & Roasted Garlic

SELECTIONS \$4 per Guest

Stuffed Grape Leaves
Chive and Potato Pancakes with Horseradish Cream
Smoked Salmon Bruschetta
Roasted Beets with Goat Cheese, Herbs and Toasted Pecans
Dry Jack and Butternut Squash Popovers
Baked Potato Cups with Cream Fraiche & Crispy Bacon
Polenta with Wild Mushrooms and Crescenza Cheese
Grilled Salmon with Capers, Frisee and Preserved Lemon on Crostini
Mediterranean Meatballs with Tomato Concasse and Parmigiano Reggiano Cheese

SELECTIONS \$5 per Guest

Caviar Blinis
Duck Pate
Smoked Trout Rillettes with Apple Chutney on Crostini
Chili Beer Blackened Prawns
Shitake Mushroom Stuffed with Dungeness Crab Meat
Chicken Brochettes with Lemon Grass Sauce
Shrimp Puffs with Orange Zest Thyme
Duck Ragout over Crostini

SELECTIONS \$6 per Guest

Seasonal Oysters
Grilled Skirt Steak with Balsamic Green Peppercorn Sauce on Crostini
Tuna Tartar with Ginger, Sweet Soy and Lime Zest on a Taro Chip
Prawns with Basil Oil and Apple Wood Smoked Bacon
Mini Dungeness Crab Cakes with Chili-Lime Aioli

SELECTIONS \$7 per Guest

Filet Mignon Steak Tartar with Truffle Oil, Sherry Vinegar and Capers on Crostini

Selection \$14 Per Guest

Baby Lamb Chops with Oregano-Mint Pesto

Platters Customized for your event A.Q.; Fresh Fruit and American Farmstead Cheeses, Grilled Vegetables, Crudités and/or Nouveau Sausage Platters @ **\$12 pp for each selection**

Above items represented are; per selection, per guest. All menu items are subject to change due to availability.
Minimum (1) piece per selection per guest.