



canapé + crostini

blt crostini
heirloom cherry tomatoes, tarragon
aioli, candied applewood smoked bacon

roasted garlic crostini
french baguette, oregano lemon
marinated olives

smoked salmon dill canapé
english cucumber, cream cheese,
red onion, pumpernickel

sundried tomato canapé
oregano, feta, kalamata olives

hoisin shiitake canapé
water chestnuts, cashews,
toasted sesame seeds

beef tenderloin crostini
toasted baguette, horseradish
crème fraiche

mission fig + prosciutto crostini
cracked black pepper, burrata spread,
basil, olive oil

tomato + basil crostini
heirloom cherry tomatoes, fresh
basil, parmesan, balsamic glaze

brochette

antipasto
marinated mozzarella, castelvetroano
olive, hard salami

fromage & grape
goat cheese, prosciutto, crushed
pistachios, basil

tomato + mozzarella
balsamic glaze, fresh basil

scampi style shrimp
garlic, lemon, flat leaf parsley

caesar salad
romaine, whole grain crouton, cherry
tomato, parmesan

seared chicken satay
spicy peanut sauce, sesame, cilantro

tri-color tortellini
kalamata olive, english cucumber, sundried
tomato, mozzarella

ground turkey kofta
red onion, dill, greek yogurt

cantaloupe
pink peppercorns, basil, himalayan
sea salt



signature hors d'oeuvres

spicy sicilian pork meatball
san marzano tomato sauce, shaved
parmesan

spinach + artichoke cup
phyllo, parmesan, garlic

mini fish tostada
marinated white fish, cabbage, citrus
mango relish

french onion canapé
pumpernickel, gruyere, crispy shallots

chicken + waffles
buttermilk waffle, fried chicken
tender, boubon maple glaze, chives

baked brie phyllo cup
candied applewood smoked bacon,
caramelized apple, fresh thyme

smoked pulled pork crostini
bread + butter pickles, roasted
garlic aioli

charred beef tenderloin
calabrian chili chimichurri, local
pita chip

seared + chilled shrimp
soy glaze, toasted sesame seeds

signature boards + platters

cheese + charcuterie board
assorted meats, cheeses, seasonal
fruits, crackers

artisan bread board
homemade butter, maldon sea salt

seasonal mezze platter
hummus, tapenade, assorted vegetables

antipasto platter
marinated olives, hard salami, feta, local
pita

house beet cured salmon board
sourdough, cranberry orange
relish

seasonal offerings

baby spinach brochette
strawberries, parmesan, poppyseed
vinaigrette

grilled local peaches
prosciutto, basil

signature summer corn hushpuppies
bacon, chive aioli

chilled watermelon
lime, chili, jalapeno

seasonal cucumber + tomato brochette
fresh basil, marinated mozzarella, olive oil

