



spring 2023

canapé + crostini

shaved asparagus crostini
lemon, ricotta, olive oil

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*

caramelized onion crostini
fig jam, balsamic, rosemary

pickled beet canapé
*pumpernickel, thyme, herbed
goat cheese*

spring pea hummus canapé
*peppercorn medley, micros, whole
grain bread*

brochette

antipasto
*mozzarella, tortellini, basil
pesto, hard salami*

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

kale caesar salad
*finely grated parmesan, buttered
breadcrumbs*

heirloom tomato + mozzarella
balsamic glaze, fresh basil

scampi style shrimp
*garlic, lemon, flat leaf
parsley*

grilled chicken satay
spicy peanut sauce, sesame, cilantro

ground turkey kofta
*red onion, dill, greek
yogurt*

charcuterie
*genoa salami, aged
cheddar, marinated olive*

spicy sicilian pork meatball
*san marzano tomato sauce, shaved
parmesan*



signature hors d'oeuvres

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

spring mushroom bouchée
shallots, chives, micros

seared pork potsticker
ponzu, soy, sesame

spinach + artichoke cup
phyllo, parmesan, garlic

petite smoked salmon blini
truffle crème fraiche, caviar

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

shrimp cocktail
*court bouillon poached, lemon,
horseradish cocktail sauce*

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*