



winter 2022

canapé + crostini

whipped goat cheese canapé
candied pecans, cranberries, tarragon

roasted garlic crostini
*french baguette, oregano lemon
marinated olives*

smoked salmon dill canapé
*english cucumber, cream cheese,
red onion, pumpnickel*

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*

smoked salmon canapé
caviar, dill crème fraiche

butternut squash hummus canapé
peppercorn medley, chives, whole grain bread

herbed boursin cheese crostini
pistachios, apricot jam, pancetta

brochette

antipasto
*marinated mozzarella, castelvetro
olive, hard salami*

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

roasted butternut squash
*kale, shredded parmesan, olive
oil vinaigrette*

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

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

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

whipped goat cheese boucheé
rosemary, puff pastry, amber honey

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

signature petite desserts

double chocolate godiva pudding
raspberries, white chocolate curls

citrus grand marnier panna cotta
almond granola, tarragon, honey

boozy rum balls
pecans, sanding sugar, cocoa

spiced cake
cinnamon chantilly cream

peppermint mocha cheesecake
chocolate cookie crust