



APPETIZERS

COLD

Sweet Pea Crostini

Baby sweet garden pea puree with roasted garlic on toasted baguette then finished with freshly grated asiago & pine nuts

Chicken and Papaya Skewers

Tender morsels of chicken and luscious papaya served on skewer with a delicious peanut sauce

Gingered Cream Cheese Grapes

Juicy sweet grapes rolled in a ginger infused cream cheese finished with crushed pecans

Sun Dried Tomato and Pesto Torte

Layers of cream cheese, sun-dried tomato and pesto cream topped with pine nuts and served with sliced baguette & fresh basil

Artichoke Frittata Bites

Cheddar cheese, eggs, onions and artichoke hearts baked and served in bite sized pierces garnished with a sliced baby tomato and fresh thyme

Tuna Tartare Rounds

Sustainable ahi tuna marinated in a ginger sauce, mixed with avocados and tomatoes served on a rice cracker finished with wasabi aioli & black sesame seeds

Chef's Alibi Spicy Black Bean Dip

Creamy avocado, black beans & garlic salsa served with tortilla chips

Martini Shrimp Cup

Succulent tiger shrimp presented in a martini glass served with a homemade seafood sauce

Dill Pork Crostini

Thin slices of marinated pork tenderloin drizzled with sweet dill sauce on crostini

Smoked Salmon Crostini

Soft baguette topped with cream cheese & smoked salmon then garnished with homemade caper dill relish

Caprese Skewers

Juicy heirloom baby tomatoes, creamy bocconcini cheese and fresh basil served on a skewer & drizzled with aged balsamic reduction

Beef Tenderloin & Artichoke Rye Toasts

Tender medium rare barbequed beef tenderloin served on a rye toast with a delicious artichoke puree

Deviled Eggs

Cruelty free locally sourced farm fresh eggs with a caper champagne filling sprinkled with freshly chopped dill



PLATTERS

World Tour of Cheese Platter

Fabulous combination of cheeses from around the world including French Brie, Swiss and Canadian aged cheddar decorated with grapes & chocolate dipped dried apricots

Fruit Platter

Variety of season fruits served with an addictingly delicious Grand Marnier cream dip

Vegetable Platter

Loads of prepared seasonal vegetables such as snap peas, peppers, carrots, radishes, broccoli and baby tomatoes served with a homemade dill dip

Epic Charcuterie

Fantastic selection of a variety of different meats & cheeses served with nuts, mustard, olives & other accoutrements

Antipasto Platter

Marinated bocconcini cheese balls, roasted red peppers, sun dried black olives, Prosciutto, melon wedges, artichoke hearts, sun-dried tomato, served with fresh Baguette

*Platters can be added on to appetizer selection and are individually priced