

Passed Hors d'Oeuvres

* Tuna Tartare \$33/dz

Mini Crab Cakes ~ Remoulade Sauce \$36/dz

* Fingerling Potato with Goat Cheese Cream \$27/dz

Pretzel Encrusted Chicken ~ Sweet Mustard Sauce \$30/dz

*Steak Tartare \$36/dz

* Pan Seared Herb Encrusted Shrimp ~ Pureed Mango Salsa \$30/dz

Fried Parmesan Encrusted Eggplant Bites ~ Marinara Sauce \$24/dz

* Herb Seared Tenderloin ~ Potato Crisp, Balsamic Onion Marmalade \$36/dz

* Spicy Andouille Sausage ~ Sweet Mustard Sauce \$24/dz

Mini Sliders with Caramelized Onion \$36/dz

Stationary Hors d'Oeuvres

Serves 15-20 guests

(gluten free with exception of crackers) Artisanal Cheese Platter ~
½ lb each of Humboldt Fog Goat Cheese,
Bayley Hazen Blue, Cabot Clothbound Cheddar, Grapes,
Candied Nuts, Carr's English Crackers \$125

Sun Dried Tomato-Olive Tapenade or Tomato-Basil Bruschetta ~ Crostini \$36

Smoked Fish ~ Crostini \$50

House Made Hummus with Pita Toast \$36

* Crudites ~ Blue Cheese Dipping Sauce \$50

Coarse Duck Pate ~ Crostini \$50

* gluten free