

# Passed and Platter Appetizer and Hors D'oeuvre

## **Veggie - \*gf**

### **Artichoke Bruschetta** | 1 1/2 ea \$3

*Focaccia crostini, goat cheese mousse, artichoke, tomato & basil. EVOO & balsamic drizzle*

### **Asparagus Salad\*** | 1oz \$2.75

*Asparagus & tomato salad. Parmesan crostini. Lemon oil drizzle.*

### **Mushroom Phyllo** | 1oz \$3.5

*Wild mushroom ragout wrapped in phyllo. Madeira cream.*

### **Wild Mushroom Bruschetta** | 1ea | 2oz \$2.75

*Crisp baguette, goat cheese mousse & marinated mushrooms.*

### **Black Bean Cakes** | 1oz \$3

*Topped with avocado salsa & chipotle aioli.*

### **Tartine of Confit Heirloom Tomatoes** | 1ea | 2oz \$3.75

*Confit tomatoes served on a garlic goat cheese mousse, on a tomato focaccia crostini. Topped with micro chive.*

### **Brie on a Fig Cracker** | 1 ea | 1/2oz \$3.75

*Bite sized fig cracker with import brie. Honey drizzle.*

### **Mini Grilled Cheese & Tomato Bisque** | 5oz Café Cup \$3.50

*Served with a two-bite grilled cheese sandwich.*

### **Fried Green Tomato Caprese** | 2.25 oz | \$3

*Golden fried green tomato. Topped with fresh mozzarella, cherry tomato relish & ranch dressing. Arugula garnish*

### **Crispy Yukon Gold Potato Salad\*** | 2oz | \$2.75

*Golden fried Yukons tossed with bacon, scallions & buttermilk dressing.*



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## Appetizer and Hors D'oeuvre

**Carrot-Jalpeno Soup Sip \*** | 3oz | \$2.75

*Served in a 5oz café cup. Lime crème fraiche.*

**Shiitake Thai Egg Rolls** | 2oz | \$3.25

*Thin egg rolls filled with shiitake mushrooms, ginger, garlic, sriracha & scallion. Flash fried and drizzled with sweet soy.*

**Spicy Peanut Noodles** | 2.5oz | \$2.75

*A staff favorite! Fried lo-mein style noodles tossed in peanut dressing with scallions & chopped peanuts.*

**Veggie Kebab\*** | 1.75oz | \$3

*Zucchini, cherry tomato, onion, mushroom & pepper. Glazed with harissa sauce & grilled.*

**Fresh Mozzarella Caprese Skewer\*** | 1.75oz | \$3.5

*House pulled mozzarella, basil, cherry tomato & focaccia. Balsamic & EVOO.*

**Meat & Cheese - \*af**

**Deviled Eggs\*** | 1 1/2pp | \$2.75

*Topped with scallions & bacon.*

**Crispy Chicken Drumette** | 1 pp | \$2.5

*Buttermilk marinated frenched chicken leg. Fried to golden brown Spicy molasses drizzle.*

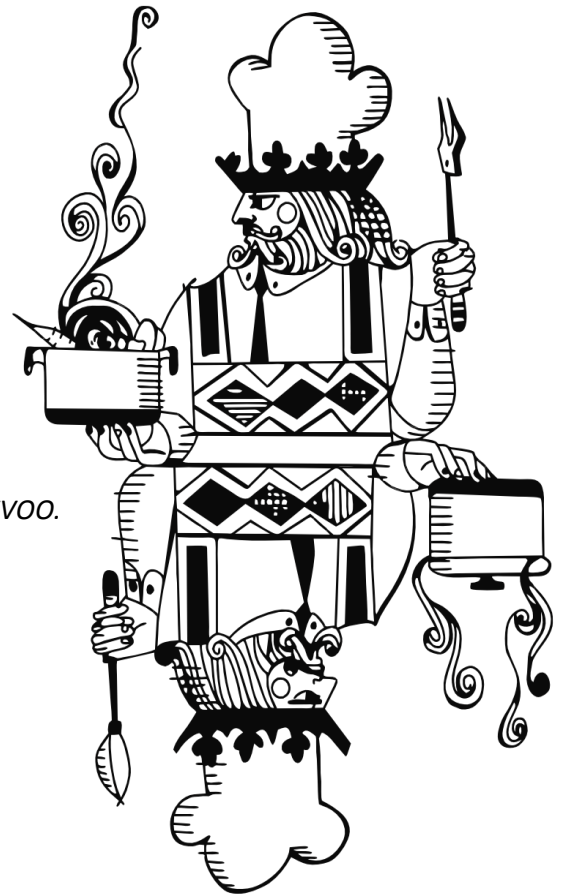
**Thai Beef Salad\*** | 2oz | \$3

*Tenderloin sautéed with ginger & garlic & scallion.*

*Tossed in Sriracha sesame dressing. Bite size cucumber cup*

**Grilled Beef Kebab\*** | 1oz | \$3.25

*Individual wood fire grilled skewer with sesame dressing & Asian coleslaw.*



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## **Beef Burnt End Ravioli with Red Pepper Chutney** | 1 pp | \$4

*Short rib, caramelized onions & spicy sriracha in a crispy ravioli.*

## **Chinese Pork Ribs\*** | 2pp | \$4.5

*Individual frenched baby back ribs glazed with 5-spice BBQ sauce & hardwood grilled. Served with Asian slaw.*

## **Seared Duck Breast & Steam Buns\*** | 2.5oz | \$4.25

*Crispy skin with 5 spice rub. Sliced on site. Served with steamed buns & house made hoisin sauce.*

## **Chicken Fried Chicken Skewer** | 1.25oz | \$3

*Buttermilk marinated & fried to golden. Spicy honey drizzle.*

## **Grilled Lamb Kebab \*** | 1.5oz | \$4.25

*Char grilled, seasoned ground lamb. Taziki sauce.*

## **Goat Cheese Puff** | 1.25oz | \$3.25

*Bite size goat cheese balls breaded & fried to golden. Served on a skewer. Local honey drizzle.*

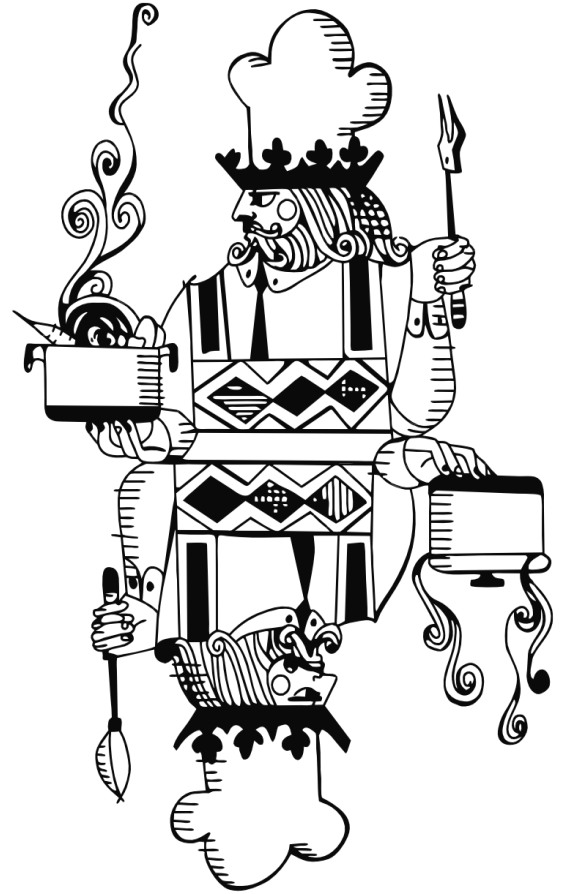
## **New Zealand Lamb Chop\*** | 1 lolli | \$4.25

*Whole rack is grilled to medium, sliced on site to order. Served with sun dried tomato pesto or fresh basil pesto.*

## **Seafood - \*af**

## **Cured Salmon Crostini** | 1pp | \$4.5

*cured salmon served on a crostini with a cream cheese mousse, lemon preserve, and edible flowers.*



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**Grilled Shrimp Skewers** | 2pc - paddle skr | \$4

*Honey chili glazed & wood grilled. Served with Asian coleslaw.*

**Seared Tuna Tacos** | 1oz | \$3.75

*Fresh tuna seared rare. Sliced & served over a bite sized green onion sesame tortilla. Asian slaw & Chipotle aioli.*

**Dungeness Crab Cakes** | 1oz | \$4.25

*Maryland style crab cakes fried to golden. Chipotle aioli.*

**Shrimp & Shiitake Pot Stickers** | 1 ea | \$4

*Golden won-tons stuffed w/ shrimp, shiitake & garlic chili paste. Asian coleslaw garnish. Sweet soy drizzle*

**Smoked Trout** | 1 1/2 ea | \$3.5

*Tomato focaccia. Goat cheese mousse. Preserved lemon.*

**Cucumber Curried Scallop Ceviche** | 1.5oz | \$4.25

*Cucumber cups filled with a shallot curry lime dressing and scallops.*

**Spicy Grilled Shrimp on Corn Pancake** | 2pc | \$4.5

*Two jumbo shrimp. Sweet chili glazed & grilled. Fresh corn pancake*

**Hot Smoked Salmon** | 2.5oz | \$3.75

*Chinese 5 spice rubbed & smoked. Presented on pickled cucumber.*

