

# HORS D'OEUVRES

## Displayed

Seasonal Fruit and Cheese Platter

Seasonal Vegetable Platter red pepper hummus and naan

Seasonal Meat and Cheese Board

Triple Dip spinach artichoke dip, spicy quinoa hummus, guacamole, tortilla chips,  
grilled flatbread

## Passed

Guacamole with Tortilla Chips

Spinach Artichoke Dip with Tortilla Chips

Spicy Quinoa Hummus with Grilled Flatbread

Fresh Mozzarella herb focaccia crostini, basil & chervil pesto, balsamic, olive oil

Brussels Sprouts Au Gratin gruyere, shallot, olive oil, sea salt crostini, bacon

Herbed Goat Cheese naan bread, marinated vegetables

Ahi Tuna sesame, napa slaw, spicy sweet mustard, horseradish cream, pickled ginger, wasabi

Short Rib Potsticker asian bbq sauce, seaweed salad, housemade sweet chili sauce

Ceviche shrimp, onion, scallion, radish, tomato, citrus

Spicy Garlic Shrimp chili-garlic sauce, scallion, grilled french bread

Cauliflower shishito verde, pepitas, amarillo gastrique, fresno chilis

Shrimp Cocktail horseradish cocktail sauce, lemon

Veal & Pork Meatball bell pepper, onion, marinara, basil pesto

Medjool Dates tequila spiked chorizo, bacon, peruvian pepper sauce

Gnocchi arugula, crema, pickled red onion, roasted piquillo pepper, charred cauliflower

### Hors d'oeuvres

prices differ per item &  
will be discussed upon booking

Displayed 3-5 per person

Passed 2-4 per person