



2

## Party Platters

### Our Signature

**FIG & MASCARPONE TORTE** Creamy layers of lightly sweetened mascarpone cheese and our fig puree topped with dried fruit and nuts. Served with sliced baguette.

6" \$29 | 9" \$47

### BRUSCHETTA AND MORE

- Traditional bruschetta
- Corn, bacon, and chili
- Artichoke parmesan
- Grilled vegetable
- Tuscan pesto chicken with black olives, golden raisins and sun dried tomatoes  
16 oz. w/3 doz. crostini \$21 | 32 oz. w/6 doz. crostini \$37
- Crab with cream cheese and tarragon  
32 oz. w/6 doz. crostini \$47

### BAKED PUFF PASTRY PALMIERS

- Pepperonata and goat cheese
  - Spinach and gruyere
  - Smoked gouda and chile
  - Chorizo and chihuahua
  - Basil pesto and parmesan
  - Oven roasted tomato and parmesan
- 2 doz. any one kind \$27

**DOMESTIC CHEESE** Cheddar, swiss, muenster and pepper jack. Beautifully displayed with fresh grapes and assorted crackers.

Serves up to 12 \$42 | Serves up to 24 \$79

**GOURMET CHEESES** Imported and domestic cheeses, with fresh and dried fruit, nuts, fig compote and grainy mustard; served with gourmet crackers and crostini. Add sliced meats & sausages for additional charge.

Serves up to 12 \$89 | Serves up to 24 \$169

**GRILLED VEGETABLE PLATTER** A variety of marinated and grilled seasonal vegetables with dijon crème fraiche

Serves up to 12 \$39 | Serves up to 24 \$75

**STUFFED VEGETABLES** Cherry tomatoes, endive spears & cucumber cups, stuffed with dilled goat cheese mousse

3 doz. assorted \$39

### SATAY

Marinated and grilled; served with our spicy peanut sauce  
2 doz. Beef \$42, Chicken \$36 or Portobello \$36

**THAI GRILLED SHRIMP** Marinated in chile, garlic, lime and coconut milk; with cilantro lime dipping sauce  
2 doz. \$36

### CHILLED SHRIMP COCKTAIL

Poached and peeled shrimp with homemade horseradish Cocktail sauce and fresh lemon  
2 doz. \$36

### TORTILLA CHIPS WITH DIPS

- Pico de Gallo 32oz. \$19
- Salsa 32oz. \$17
- Guacamole 32oz. \$29

### HUMMUS WITH HERBED PITA CRISPS

- Roasted red pepper, kalamata olives, cucumber & feta
  - Traditional garlic
  - Sun dried tomato
- 16 oz. \$18 | 32 oz. \$34

**SPINACH & ARTICHOKE DIP** Cheesy and full of artichokes, this spinach dip is sure to please. Served in a bread bowl with bread cubes for dipping. Serve warm or room temperature.  
\$42

**MARIACHI CHICKEN** Roasted chicken mixed with homemade mango salsa and fresh cilantro, with tortilla cups on the side  
16 oz. \$19 | 32 oz. \$35

**ANTIPASTI PLATTER** Colorful array of the finest Italian meats & cheeses garnished with artichoke hearts, pepperoncini, Mediterranean olives & roasted red peppers  
Serves up to 12 \$95 | Serves up to 24 \$180

**TUNA TARTARE** Sesame oil, jalapeño & natural black sea salt, accompanied by crispy wontons.

**TUNA CEVICHE** Lime juice, jalapeño & natural citrus sea salt, accompanied by toast points.  
16 oz. \$59

**SALMON TARTARE** Sesame oil, jalapeño, natural black sea salt, accompanied by crispy wontons.

**SALMON CEVICHE** Lime juice, jalapeño & natural citrus sea salt, accompanied by toast points.  
16oz. \$39

### FRESH FRUIT PLATTER

An array of freshly sliced fruits and berries  
Serves up to 12 \$42 | Serves up to 24 \$79