

SUMMER APPETIZER FEASTS

OPTION A

\$30

Stationed appetizer platters

Three Cheese Platter

three cheeses, house chutney, spiced nuts, sliced artisan bread and rosemary crackers

Market Fresh Raw Vegetable Platter

two dips - creamy Herban goddess and yellow lentil hummus

Rum and Sesame Glazed Roasted and Chilled Prawn Platter

herbed pineapple mango chutney

Smoked Mozzarella Pasta Salad

penne pasta, smoked mozzarella, spinach, sweet peppers and creamy chipotle dressing

Sundried Tomato and Spinach Chicken Roulade

kale salad and broken tapenade

OPTION B

\$38

Stationed appetizers

Sweet Potato and Dungeness Crab Cakes

chipotle remoulade and minced chives

Cauliflower and Chickpea Fritter

cilantro chutney

Watermelon and Ahi

compressed watermelon, wasabi aioli and black lava salt

Platters

Cheese and Antipasto Platters

two cheeses, prosciutto, salami, pickled vegetables, olives, house chutney, spiced nuts, sundried tomato and olive tapenade, creamy roasted red pepper spread, sliced artisan bread and rosemary crackers

Roasted Summer Vegetables

creamy Caesar dip

Rum and Sesame Glazed Roasted and Chilled Prawn Platter

herbed pineapple mango chutney

Chilled Flank Steak

Herban chimichurri with beefsteak tomato and onion salad

Summer Tortellini Salad

baby spinach, parmesan, cherry tomatoes, capers, red onions and Mediterranean vinaigrette



SUMMER APPETIZER RECEPTIONS

OPTION A

\$28

Tray passed appetizers

Smoked Salmon Tartlet

arugula custard, lemon zest and capers

Chilled Honeydew Soup Shooter

mint oil

Chicken and Quinoa Salad Endive Spoon

cilantro puree

Platters

Three Cheese Platter

three cheeses, house chutney, spiced nuts, sliced artisan bread and rosemary crackers

Market Fresh Raw Vegetable Platter

two dips - creamy Herban goddess and smoky roasted red pepper feta

Antipasto Platter

prosciutto, salami, soppressata, pickled vegetables, olives, fennel mustard, crispy focaccia and sliced ciabatta

OPTION B

\$36

Tray passed appetizers

Sweet Potato and Dungeness Crab Cakes

chipotle remoulade and minced chives

Cauliflower and Chickpea Fritter

cilantro chutney

Bacon Wrapped Figs

apricot marmalade

Heirloom Tomato Bruschetta

fresh mozzarella, sweet basil and balsamic fig

Platters

Cheese and Antipasto Platters

two cheeses, prosciutto, salami, pickled vegetables, olives, house chutney, spiced nuts, sundried tomato and olive tapenade, creamy roasted red pepper spread, sliced artisan bread and rosemary crackers

Chilled Shrimp Scampi

charred lemon tartar sauce

Seasonal Fresh Fruit and Berry Salad

grapes, melons, berries, stone and tropical fruits and citrus-apple mint dressing

Grilled Beef Skewer

Herban chimichurri

