

FALL APPETIZER RECEPTION

\$28

Tray Passed Appetizers

Smoked Salmon Crostini
whipped ricotta and dill puree

Roasted Grape and Chicken Salad
celery and stone ground mustard dressing on endive

Port and Fig Phyllo Cup
goat cheese mousse, port-marinated fig, micro greens

Platters

Three Cheese Platter
house chutney, spiced nuts, sliced artisan bread and rosemary crackers

Raw Vegetable Platter
crisp garden vegetables with curried cauliflower puree and Herban goddess

Antipasto Platter
cured meats, roasted and pickled vegetables, fennel mustard and sliced ciabatta

\$36

Tray Passed Appetizers

Our Signature Sweet Potato & Dungeness Crab Cakes
chipotle remoulade and minced chives

Chicken Apple Sausage Canape
roasted butternut squash and cider glaze

Rosemary Honey Crostini
chevre and crisp goat cheese

Shaved Beef Tenderloin Tartlet
savory parmesan custard, caper relish and micro arugula salad

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 Lemon Garlic Scampi
crispy parmesan gremolata and caper aioli

Syrah Cocktail Meatballs
house syrah bbq sauce and sweet onions

Creamy Corn and Gruyere Dip
jalapenos and sweet red peppers
served with crispy focaccia



image courtesy Gigi Hickman Photography



image courtesy Sarah Flotard Photography

FALL APPETIZER FEAST

\$30

Appetizer Platters

Three Cheese Platter

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

Grilled Mediterranean Vegetable Platter

pesto and baby mozzarella

Roasted Lemon Garlic Prawns

crisp parmesan gremolata, lemon caper aioli

Smoked Mozzarella Pasta Salad

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

Chilled Balsamic Marinated Flank Steak

on a bed of charred onions and drizzled with pomegranate reduction



image courtesy Freebird Photography

\$38

Tray Passed Appetizers

Our Signature Sweet Potato & Dungeness Crab Cakes
chipotle remoulade and minced chives

Roasted Grape and Chicken Salad

celery and stone ground mustard dressing on endive

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

Syrah Cocktail Meatballs

house syrah bbq sauce and sweet onions

Farro and Beet Salad

pistachios, feta, mint and tossed in a white balsamic vinaigrette

Roasted Vegetable Platter

charred onion aioli

Chilled Grilled Prawns

garlic-citrus vinaigrette

Poblano and Roasted Corn Dip

tortilla chips



image courtesy Momentous Image