

SPRING APPETIZER FEASTS

\$30

Appetizer Platters

Three Cheese Platter

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

Herban Raw Vegetable Platter

crisp garden vegetables with creamy Caesar dip and edamame guacamole

Chilled Prawn Platter

house-made citrus cocktail sauce and preserved lemon-tarragon aioli

Spring Tortellini Salad

roasted asparagus, spinach and parmesan tossed in a honey-white balsamic vinaigrette

Masala Chicken Satay Skewers

chili mango-yogurt dipping sauce

\$38

Tray Passed Appetizers

Asian Chicken Salad on Endive

sesame, green onion and cashews

Mediterranean Cucumber Cup

sundried tomato and olive tapenade

Appetizer Platters

Cheese and Antipasto Platters

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

Roasted Asparagus

topped with a pine nut gremolata

Kale and Peanut Salad

red cabbage, cilantro, lime and chili

Citrus Salmon Brochette

on a bed of spring vegetable farro salad

Chilled Chili Pepper Prawns

chilled prawns tossed in a chili flake and garlic marinade

Sirloin Meatballs

served warm in a balsamic and caramelized onion jelly



SPRING APPETIZER RECEPTIONS

\$28

Tray Passed Appetizers

Seared Flank Steak Roulade
Port-braised fig and Cambozola cream

Asian Chicken Salad on Endive
sesame, green onion and cashews

Pea and Goat Cheese Tartlet
spring pea and goat cheese mousse, lemon zest

Appetizer Platters

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

Herban Raw Vegetable Platter
crisp garden vegetables with creamy Caesar dip and edamame guacamole

Chilled Prawn Platter
house-made citrus cocktail sauce and preserved lemon-tarragon aioli

\$36

Tray Passed Appetizers

Sweet Potato and Dungeness Crab Cakes
with chipotle remoulade and minced chives

Halibut and Pea Salad
on a crisp corn chip

Lavender Ricotta Canape
lavender whipped ricotta and candied orange peel on crostini

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

Appetizer Platters

Cheese and Antipasto Platters
two cheeses, prosciutto, salami, pickled vegetables, olives, house chutney, spiced nuts, sundried tomato and olive tapenade and 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

Warm Broccoli and Cheddar Dip
water chestnuts and rosemary crackers

