

# 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

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**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

