

SUMMER APPETIZER FEASTS

\$30

Appetizer Platters

Three Cheese Platter

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

Market Fresh Raw Vegetable Platter

crisp garden vegetables with Herban goddess and a yellow-lentil hummus

Grilled and Chilled Lemon Rosemary Prawns

served with a chili aioli

Smoked Mozzarella Pasta Salad

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

Sundried Tomato and Spinach Chicken Roulade

dressed with a broken tapenade and served on a kale salad

\$38

Tray Passed Appetizers

Sweet Potato and Dungeness Crab Cakes

with chipotle remoulade and minced chives

Watermelon Tartlet

goat cheese mousse, watermelon and mint salsa

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 Summer Vegetables

creamy Caesar dip

Citrus Rubbed Prawns

garlic and basil aioli

Chilled Flank Steak

sliced and topped with Herban chimichurri served with a beef steak tomato and onion salad

Summer Tortellini Salad

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

Cast Iron Four Cheese Dip

topped with a fresh tomato and basil relish served with sliced focaccia



SUMMER APPETIZER RECEPTIONS

\$28

Tray Passed Appetizers

Pesto Ricotta Tartlet
marinated cherry tomato and micro basil

Feta Flank Steak Roulade
roasted red pepper and feta mousse

Crying Tiger Endive Leaf Spoons
spicy grilled chicken, carrots and green onion

Appetizer Platters

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

Market Fresh Raw Vegetable Platter
crisp garden vegetables with creamy Herban goddess and smoky roasted red pepper feta dips

Antipasto Platter
prosciutto, salami and sopresatta, pickled vegetables, olives, fennel mustard, crispy focaccia and sliced ciabatta

\$36

Tray Passed Appetizers

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

Brie and Blackberry Canape
melted brie and wine soaked blackberry on crostini

Melon Skewer
gorgonzola and prosciutto

Southwest Chicken Salad
corn, black beans and cilantro aioli on an endive spear

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 Scampi
charred lemon tartar sauce

Peach Tree Summer Fruit Salad
variety of melons, berries, stone fruits and peach-brandy syrup

Grilled Beef Skewer
drizzled with Herban chimichurri

