

WINTER APPETIZER RECEPTIONS

\$28

Tray Passed Appetizers

Crisp Prosciutto Tartlet
blue cheese mousse and roasted grapes

Kale and Pistachio Pesto
crispy focaccia and oven roasted kale

Thai Ginger Chicken Salad
cilantro, lime, toasted rice on endive

Appetizer Platters

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

Raw Vegetable Platter
crisp garden vegetables with roasted eggplant hummus and almond romesco dip

Gremolata Prawn Platter
parsley, lemon, garlic
served with a charred lemon aioli

\$36

Tray Passed Appetizers

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

Bacon Wrapped Figs
apricot marmalade

Turkish Chickpea Salad
apricots, kalamata olives, paprika, chickpea on endive

Lemon-Garlic Marinated Prawn
toasted focaccia with green olive tapenade

Appetizer 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

Kalbi Glazed Beef Meatballs
toasted mustard and sesame seeds

Smoked Salmon Platter
hot and cold smoked salmon, red onions, lemons, capers and dill cream cheese
served with mini bagels

Savory Hot Artichoke and Spinach Dip
served warm with crispy focaccia



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WINTER APPETIZER FEAST

\$30

Appetizer Platters

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

Roasted Fall Vegetable Platter
caramelized onion hummus

Lemon and Fennel Chilled Prawns
charred-pepper aioli

Twice Baked Potato Salad
bacon crumbles and a sour cream and chive dressing

Mediterranean Flank Steak
sliced and served chilled with pickled mustard seeds and mini sweet peppers



image courtesy Momentous Image

\$38

Tray Passed Appetizers

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

Turkish Chickpea Salad
apricots, kalamata olives, paprika, chickpea on endive

Crisp Prosciutto Tartlet
blue cheese mousse and roasted grapes

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

Carved Turkey Breast
served on a bed of kale salad with satsuma-cranberry sauce with dairy free potato rolls

Twice Baked Potato Salad
bacon crumbles and a sour cream and chive dressing

Roasted Vegetable Platter
orange-balsamic reduction

Gremolata Prawn Platter
parsley, lemon, garlic
served with a charred lemon aioli



image courtesy Benj Haisch Photography