

# 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