

Event Appetizer List

Column A

Bruschetta | 14.00

Marinated Tomatoes, Grilled Kale Pesto, Shaved Parmesan, Aged Balsamic Glaze, (4)

Grilled Flatbreads | 16.00

Margarita, Mushroom, or Pesto & Prosciutto (6)

Bruléed Goat Cheese | 16.00

Candied Walnuts, Fig, Lemon Pepper, Arugula, Vinaigrette, Fennel Crostini (5)

Roasted Lamb Flatbread | 18.00

Roasted Lamb, Tzatziki, Caramelized Onion, Feta, Arugula (4)

Carrot & Ginger Soup | 16.00

Basil Chiffonade, Crème Fraîche, Portioned in Single Serving Cups (5)

Garlic Truffle Fries | 12.00

Gremolata & Truffle Salt, Parmesan (4)

Butternut Squash Ravioli | 21.00

Brown Butter Sage Sauce, Shaved Parmesan, Arugula, Toasted Walnuts (6)

Smoked Trout Crostini | 14.00

Lemon Zest, Fried Capers, Fresh Dill, Whipped Mascarpone Cheese (5)

Baked Brie | 14.00

Crostini, Apricot Preserves

Mushroom Crostini | 14.00

Grilled Kale Pesto, Garlic Aioli, Caramelized Onion Marmalade (5)

Column B

Charcuterie Board | 26.00

Assortment of cured meats, cheese, and seasonal garnish (5)

Grilled Cheese with Tomato Soup | 24.00

Cheesy toast point with a portioned in single serving cups (5)

Shrimp Cocktail | 18.00

Lemon Zest, Horseradish Cocktail Sauce (6)

Open Faced Lamb Sliders | 18.00

Toasted Baguette, Whole Grain Mustard, Caramelized Onion, Natural Au Jus (6)

Grilled Prawn Scampi | 20.00

Garlic and Herb Grilled Prawns Served on Skewer (4)

Ale Marinated Tri-tip Steak | 21.00

Grilled Tri-tip Horseradish Crème Fraîche (5)

Chicken Satay | 17.00

Curry-lime Marinated Chicken Thighs Served on a Skewer with Cilantro Coriander Aioli (4)

Mushroom Risotto | 20.00

Portobello Mushrooms, Asiago Cheese, Lemon Thyme (5)

Falafel | 18.00

House Made Falafel with Fresh Chickpeas, Herbs & Coriander with Garlic Sauce (7)

Hummus Platter | 18.00

Fresh Hummus with Warm Pita and Olives (8)

^{*}When ordering a la carte, the minimum order per Item 5.

^{**}Unlimited service for 1 hour choose 4 appetizers for \$28 or 5 appetizers for \$32 per guest from Column A

^{***}We recommend at least 1-2 servings per guest. The number of serving portions are listed after each item.