

Hors 'd Oeuvres and Appetizers

(minimum 2 dz per unless otherwise noted)

Deviled Eggs

Choice off

Traditional, Caper-Scallion,
Kalamata Olives-Roasted Red Pepper

1.25

Red Onion Feta Tarts

1.75

Caprese Skewers

1.60

Crostini

Roast Beef 1.75

Sun-Dried Tomato & Chevre 1.65

Wild Mushroom 1.65

Roasted Tomato Caprese 1.65

White Bean & Parsley Pesto 1.60

Smoked Salmon 1.75

Roasted Red Pepper Wrapped Mozzarella

1.60

Seared Ahi Bites

3.00

Prosciutto Wrapped Melon or Asparagus

2.00

Grilled Zucchini w/Olives-Sun Dried Tomato Chevre

1.75

Fingerling Potato "Chips"

10.00 lb (minimum 2lb)

Ahi Poke

35.00 lb (minimum 2lb)

Chicken Parmesan Bites

1.50

Thai Shrimp Skewers

2.00

Grilled Chicken Satay

2.00

Honey Soy Steak Satay

3.00

Chicken Artichoke Spinach Purses

2.00

Wild Mushroom Phyllo Pockets

2.00

Swedish Meatballs

75¢

Crab Cakes

2.50

Mini Taquitos

Choose from: Chicken or Potato

1.50

Tuscan Meatballs

1.00

Mini Stuffed Yukon Potatoes

Choose from:

Cheddar-Chive or Bacon-Cheddar

1.50

Steak & Brie Sliders

3.50

DESSERT PLATTERS

COOKIES

Order Individual Flavors

minimum 1 dz per flavor—0.70¢each

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Snickerdoodle

Ginger Spice

Pecan Shortbread

Brown Butter Pecan Sea Salt

BARS

Sold by each

1 dozen minimum order

\$2.50 each

Lemon Bars

Brownies

Blondies

Raspberry Bar

SIDE SALADS

10 person minimum order

Florentine Pasta Salad

3.00 per person

Pesto Pasta w/ Goat Cheese

3.00 per person

Quinoa Tabbouleh

3.50 per person

Mediterranean Orzo

3.00 per person

Cabbage Crunch

2.50 per person

Chopped Broccoli Salad

3.00 per person

California Pasta Salad

3.00 per person

Kale & Brussels Sprout Salad

3.75 per person

Olives Potato Salad

2.50 per person

MORNING IDEAS

(pick-Up after 9am—no delivery)

Breakfast Quiche

Choose from:

Quiche Lorraine, Spinach-Goat Cheese, Broccoli Cheddar,
Asparagus-Leek, Ham-Swiss, or Seasonal Vegetable

\$28 each

Fresh Fruit and Berries

A selection of seasonal fruits, melons and berries

\$3.50 per person (minimum of 10 ppl)

Crème Brule French Toast

Brioche, fresh made caramel and custard baked to
perfection—no syrup needed!

\$42 half pan serves 10-12

Muffins or Scones

Muffins: blueberry, chocolate chip,
lemon poppy seed

Scones: Orange Cranberry, Strawberry

\$ 3.00each (minimum 1 dz per flavor)

Party Platters

Grilled and Fresh Vegetable Crudite

An assortment of seasonal vegetable served with our house made ranch dressing.

3.00 per person 10 person minimum

Seasonal Fruit

An artful display of seasonal fruits.

3.50 per person 10 person minimum

Dips

Your choice of our house made dips—12oz

Parmesan Dip \$10

Olive Tapenade \$10

Bruschetta \$8

Sun Dried Tomato and Goat Cheese \$10

Spinach Artichoke \$9

Onion Dip \$ 8

Artichoke Jalapeno \$9

Guacamole \$10

Black Bean Dip \$8

Salsa \$8

Cilantro-Yogurt Dip \$9

Hummus \$8

Red Pepper Hummus \$8

House Made “Dippers”

Crostini \$5 bag

Tortilla Chips \$5 bag

Pita Crisps \$5 bag

Potato Chips \$5 bag

Antipasto Platter

Olive version of antipasto—prosciutto, salami, artichokes, roasted shallots & garlic, olives, slices of fresh mozzarella, and parmesan dip

Served with crostini

7.50 per person 10 person minimum

Cheese, Salami and Olive Tray

Artisan Cheese, Salami and Olives

Chefs choice of gourmet cheese, jam, nuts, salami and assorted olives. Served with crostini

7.00 per person 10 person minimum

Meat & Cheese Tray

“Deli” Tray.

Your choice of any three meats:

Turkey, Ham, Chicken, Roast Beef, Genoa Salami or Soppresata

And Choose 2 cheeses:

Monterey Jack, Provolone, Swiss, Pepper Jack

Tray comes garnished with pepperoncini. Served with mayonnaise and Dijon mustard

6.00 per person 10 person minimum

Assorted Rolls

(48 hr. notice required)

Order along with your meat & cheese tray.

1.25 per person 10 person minimum

Relish Tray

This tray compliments any meat & cheese tray - lettuce, tomato, red onion, cucumber and pickles

1.50 per person 10 person minimum