

HEARTY

- KOBE BEEF SLIDERS\$5.00
Braised Kobe beef, mini buns
- ADOBO CHICKEN SLIDERS\$3.75
Adobo chicken, avocado, mini buns
- HARISSA MEATBALLS\$3.50
Roasted chili-tomato sauce
- FISHER FARMS 'PIGS-IN-A-BLANKET'\$3.25
Sliced pork sausage, puff pastry, local maple syrup
- PORK CANDY (gs)\$2.75
Thick cut bacon, slow roasted, honey pepper glazed
***Minimum order 36 bites.*

CLASSICS

- THAI PEANUT SKEWERS\$3.25
Chicken thigh, coconut milk
- MISO DEVEILED EGGS (gs)\$2.75
King crab, chive
- STUFFED MUSHROOMS\$4.25
King crab, Brie
- PROSCIUTTO & ASPARAGUS (gs)\$2.75
Herbed cheese spread

FRESH

- THAI BASIL SHRIMP (gs)\$5.00
Chili sauce
- CHICKEN CAPRESE SKEWER (gs)\$3.25
Pomodora, mozzarella
- SEARED AHI TUNA\$4.00
Avocado, crisp

CROSTINIS

- WILD MUSHROOM (v)\$2.75
Truffle oil, Gruyere
- BRUSCHETTA (v)\$2.75
Tomato, garlic, basil, mozzarella
- TENDERLOIN\$4.25
Roquefort, smoked tomato marmalade
- KING CRAB SALAD\$3.25
Tarragon, aioli
- STEAK TARTARE\$4.25
Onion confit, cornichon
- AVOCADO HEARTS OF PALM (v)\$2.75
Guajillo citrus sauce

***All crostinis can be available as gluten sensitive upon request*

Gluten sensitive = (gs) Vegetarian = (v)

CLASSICS

ARTISAN CHEESE (gs)\$130.00
Assorted artisan cheese selection
Seasonal fruit
Nuts & berries
Crackers

SANDWICH\$130.00
THE KING: truffled King crab egg salad on mini bun
B.A.T.A.: bacon, avocado, tomato, arugula on mini onion bun
ITALIA: peppercorn custed salami, dill Havarti, whole grain Dijon on baguette
CAPRESE: tomato, pesto, mozzarella, basil on ciabatta

CRUDITÉ (gs)\$100.00
Assorted seasonal vegetables
Housemade fresh herb hummus
Housemade roasted red pepper & goat cheese dip

ANTIPASTO\$175
Peppered Salami
Dry cured Chorizo
La Quercia Prosciutto
Assorted cured olives
Focaccia
Mozzarella, sundried tomato, artichoke skewers

SEAFOOD

SHELLFISH (gs)\$240
King crab legs
Jumbo shrimp
Whole lobster
Oysters

SHRIMP (gs)\$160
Fresh horseradish, cocktail sauce

FRESH BLUE POINT OYSTERS (gs)\$48
Fresh horseradish, cocktail sauce
****priced per dozen**

PLATTERS

SMALL
36 PIECES

LARGE
48 PIECES

ARTISAN COOKIES & BARS	\$67.00	\$100.00
Assorted bite sized cookies and bars		
CUPCAKES	\$85.00	\$115.00
Assortment of bite sized cupcakes		
SWEET & SIMPLE	\$73.00	\$105.00
Brownie bites, peanut butter truffle tartlets, lemon operas, raspberry cheesecake tartlets		
DELICATE & DELICIOUS	\$78.00	\$110.00
Tulip mousse cups, key lime tartlets, assorted macarons, chocolate dipped fruit		

*Please inquire with your Events Manager about additional flavor options
 *Please allow 72 hours for sweets orders
 *Gluten sensitive = (gs)

GOURMET CUPCAKES

GOURMET CAKES

*Please inquire with your Events Manager about size and flavoroptions *Please inquire with your Events Manager about cake and icing options

SIGNATURE BITES

PRICED PER BITE

*Minimum order one dozen

CHOCOLATE DIPPED FRUIT\$2.75
 Strawberries, pineapple and banana dipped in white, dark or milk chocolate (gs)

FRENCH MACARONS\$3.25
 Chocolate, champagne, pistashio, coconut, raspberry, lemon, strawberry vanilla bean,
 or salted caramel

CHEESECAKE BITES\$3.25
 White chocolate raspberry swirl, turtle, vanilla bean with seasonal berries, or creme
 brulee

CANDIED BACON DONUTS\$2.75
 Glazed donut holes filled with candied bacon and chocolate ganache

BROWNIE POPS\$3.25
 Raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch,
 peanut butter, or red velvet

*Please inquire with your Events Manager about additional flavor options
 *Please allow 72 hours for sweets orders
 *Gluten sensitive = (gs)