

HEARTY

KOBE BEEF SLIDERS\$5.00
Braised Kobe beef, mini buns

ADOBO CHICKEN SLIDERS\$3.75
Adobo chicken, avocado, mini buns

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

MISO DEVILED 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

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

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