

APPETIZER PLATTERS

SMALL PLATTERS FEED 8-10 GUESTS, LARGE PLATTERS FEED 16-20 GUESTS

FRESH VEGETABLE CRUDITE w/ CHIPOTLE RANCH DRESSING
ASSORTED CUBED CHEESE PLATTER w/ MULTIGRAIN CRACKERS
ROASTED RED PEPPER HUMMUS w/ GARLIC PITA CHIPS
CHIPOTLE BLACK BEAN HUMMUS w/ GARLIC PITA CHIPS
BABA GHANOUSH w/ GARLIC PITA CHIPS
SPINACH AND ARTICHOKE DIP IN SOURDOUGH BREAD BOWL
BRUSCHETTA w/ TOASTED GARLIC ITALIAN BREAD SLICES
MEDITERRANEAN OLIVE AND STUFFED GRAPE LEAVES PLATTER
BALSAMIC FIG GLAZED GRILLED VEGETABLE PLATTER
FRESH CUT SEASONAL FRUIT PLATTER

SMALL PLATTER: \$25

LARGE PLATTER: \$45

ANTIPASTA SLICED ITALIAN MEAT & CHEESE PLATTER
FRESH MOZZARELLA, BASIL AND RED AND ORANGE GRAPE TOMATO KABOBS
ROASTED ARTICHOKE HEARTS STUFFED w/ FRESH MOZZARELLA AND ROASTED RED PEPPER
BLUE CLAW CRAB, LOBSTER AND ARTICHOKE DIP w/ TABLE WATER CRACKERS
DELUXE CHEESE BOARD w/ STILTON AND FLAVORED BRIE AND ASSORTED HARDBREADS

SMALL PLATTER: \$40

LARGE PLATTER: \$65

SESAME CRUSTED SEARED AHI TUNA w/ GINGER & WASABI ON TABLE WATER CRACKERS
JUMBO SHRIMP COCKTAIL w/ LEMON WEDGES AND COCKTAIL SAUCE
SMOKED SALMON ROLLS STUFFED WITH SCALLION AND CREAM CHEESE
CHILLED CHIPOTLE SMOKED SALMON SATAYS
SALMON MOUSSE PHYLLO CUP CANAPES
CILANTRO SHRIMP COCKTAIL CANAPES w/ MANGO PEACH SALSA

SMALL PLATTER: \$50

LARGE PLATTER: \$80