



October, 2011

Hors d'Oeuvres Menu Options

All prices are for 50 pieces unless otherwise noted

We are always happy to prepare anything not on this menu at your request

Chicken Satay with Harissa ~ \$65

Olivade Crostini ~ \$25

~Olive Tapenade, Cream Cheese, Crostini, Roasted Red Peppers~

Mojito Marinated Cucumbers ~ \$30 / serves 50

House Cured Salmon ~ \$27/lb; 1 lb serves 8-10 people

~Classic Garnish - Egg, Onion, Caper, Lemon~

Roasted Poblano Salsa with Cumin Corn Chips ~ \$25 / serves 50

Bang-Bang Shrimp tossed in a Spicy Tomato Coulis ~ \$85 / serves 50

PB&J ~ \$30

~Almond Butter with Housemade Fruit Preserves~

Pork Ribs ~ \$55

~House-Made BBQ Sauce - Fall Off The Bone

Brie en Croute ~ \$85 / serves 50

~Brie and Manzanilla wrapped in Puff Pastry~

Green Lip Mussels Steamed in White Wine ~ \$65

Braised Short Ribs on Crostini with Persillade ~ \$75

Drunken Tequila Lime Shrimp ~ \$85 / serves 50

Bacon-Wrapped Scallops w/Angry Mayonnaise ~ \$50

Bacon-Wrapped Dates Stuffed with Parmesan ~ \$50

Fresh Fruit Platters (Seasonal Options) ~ \$35

Cheese & Cracker Platter ~ \$75

Potato Pancake with Whipped Crème Fraiche and Chives ~ \$55

Cellar Hummus and Pita ~ \$45



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Citrus Goat Cheese Crackers with Beet Tartar ~ \$60

Cheddar Cheese Gougeres ~ \$55

Caprese Skewers ~ \$40

~Tomato, Mozzarella, Basil, Balsamic Reduction

Mini Cellar Crab Cakes ~ \$75

Flank Steak Crostini with Confit Shallot and Garlic ~ \$85

Vegetable Crudite Platter ~ \$40 / serves 50

Assorted Cake Truffle Bites ~ \$75

Cheesecake Bites ~ \$65

Lemon Curd ~ \$55

Fresh Baked Assorted Cookies ~ \$35

Chocolate Covered Strawberries ~ \$45

Macarrooms ~ \$35

Assorted Meringues ~ \$35