

APPETIZERS

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\$16 per person

PREFERRED APPETIZERS OPTION 1

mini BLT sandwiches

with homemade bread, mayo

mac n cheese bites

creamy macaroni, baked in perfect bite size

open-faced Croque Monsieur

on toasted brioche with ham and melted gruyere

chile Verde queso dip

served with corn chips

farmers market seasonal fruit platter

chinese shrimp toast

ginger -shrimp mousse baked on finger toast with sweet chili sauce and topped with tiny shrimp

PREFERRED APPETIZERS OPTION 2

meatball sliders

with melted Swiss and tomato sauce

bite-size Caprese skewers (GF)

fresh mozzarella and sweet grape tomato wrapped in basil leaf with balsamic vinegar syrup

tequila seafood (GF) (DF)

northwest bay shrimp and crab meat tossed with avocado, lime juice, and tomatoes

antipasti kabobs

variety of sliced Italian meats, fresh four cheese tortellini, mozzarella, sweet cherry tomato and kalamata olives

crudité platter

with in season raw vegetables and dip

cheese board

domestic and international cheeses with artisan crackers and nuts

HEAVY APPETIZER MENU

\$22 per person

HEAVY APPETIZERS OPTION 1**charcuterie platter**

with dry meat, variety of international and domestic cheeses, crackers and nuts

chile verde queso dip

served with corn chips

croque monsieur

with smoked ham, dijon and melted gruyere

garlic -herb poached shrimp

with traditional cocktail sauce

baked brie

with fig preserve, toasted almonds, and honey

chicken skewers

with rosemary buttermilk ranch

grilled beef bites

with horseradish cream

mezze platter

with hummus variety, pita and vegetable

HEAVY APPETIZERS OPTION 2

bite-size caprese skewers

fresh mozzarella and sweet grape tomato wrapped in basil leaf with balsamic reduction

ahi tostada

soy and ginger tossed tuna served on crisp wonton with avocado fresh salsa

white cheddar cranberry dip

grilled cheese crostini

cheese board

domestic and international cheeses, nut variety and artisan crackers

chard roasted beef tri-tip skewers

marinated tri-tip and creamy horseradish sauce

moroccan chicken brochettes

herb-citrus marinated chicken skewers served with fire roasted pepper sauce

mini reuben slider

with homemade bread, sauerkraut and Swiss

cornbread bites

with serrano pepper creme