

— STATIONARY HORS D'OEUVRES —

menu

east meets west

CHARCUTERIE

Bresaola, Lamb Sausage, Casalingo uncured Salami,
Country Pate, Black Truffle Pate,
Prosciutto wrapped Dates, Balsamic roasted Ciponelle Onions
Mediterranean Olives, Fig Jam, pickled Vegetable Salad
Grilled Focaccia, French Baguette, Flat Bread, Crackers

CROSTINI

Black and Green Olive Tapenade, Spinach Artichoke spread
Herbed Feta and Pepperoncini spread, Eggplant Caponata
Tuscan White Bean spread, Plum Tomato and Basil relish
Black Mission Fig Jam, smoked Tomato Jam
Herbed Flatbreads, Pesto Crostini, Bread Sticks, Garlic Crostini

EXOTIC CRUDITE

Baby Bok Choy, Snap Peas, Daikon, Watermelon Radish,
assorted Peppers, Baby Carrots, Red and Yellow Cherry Tomatoes,
White Asparagus, Romanesco, Haricot Verts
Herb Feta Dip
Roasted Red Pepper Dip

ARTISANAL AMERICAN & IMPORTED FARMSTEAD CHEESES

Fig Jam, Honey, seasonal fresh and dried Fruit,
Gourmet Crisps, Flatbreads, Crackers

PATE TRIO

Chicken Liver, Campagne, and Duck with Port
Seasonal Fruit Chutney, Grain Mustard, Cornichons, pickled Red Onion
Bruschetta, sliced Baguette



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MEZZE DISPLAY

Eggplant Baba Ghanoush, Tabbouleh, Lemon Artichoke Hummus
fried spiced Chick Peas, crispy Falafel, roasted Garlic Tahini Sauce,
oven-roasted Rainbow Carrots with shaved Hazelnuts,
Oregano scented Greek Feta, Lemon Kalamata Olives, Greek Dressing
Pita Chips, Baguette, Flatbreads

SAVORY MASCARPONE TORTE

Basil Pesto and Sundried Tomatoes, Pine Nuts
Bruschetta

ROASTED POBLANO PEPPERS AND CHEDDAR CHEESE TORTE

Tropical Fruit, Cilantro Salsa, Blue Corn Tortilla Crust
Corn and Flour Tortilla Chips

SMOKED SALMON

Caper Berry, diced Red Onion, sliced vine ripen Tomato,
minced Egg, Watercress, fresh Dill, Lemon Olive Oil,
Crostoni, cocktail Rye Toast point

SUSHI

California roll, Spicy Tuna roll, Spider roll,
Christmas roll, Triple roll, Idaho roll, Philadelphia roll, Spicy Tuna Tempura roll
pickled Ginger, Wasabi, Soy Sauce

