

# CATERING MENU

## PASSED HORS D'OEUVRES

SELECT 4 \$25 per person (+\$6 for each additional item)

### PROSCIUTTO E MELONE

Cantaloupe wrapped with Italian dry-cured ham

### FRUIT SKEWERS

Seasonal fruit selection, fig balsamic drizzle.

### CAPRESE CROSTINI

Heirloom tomatoes, burrata, balsamic, basil.

### BRIE CROSTINI

Softened brie, raspberries, black pepper, basil, sea salt

### \*TUNA TARTACO

Ahi tuna, hijiki, truffle ponzu, avocado mousse, wonton shells – +5

### CRISPY CALAMARI

Sun-dried tomatoes, pepperoncini, kalamata olives, & marinara

### ARANCINI

Veal, peas, mascarpone, saffron risotto, San Marzano tomato sauce

### SHRIMP SKEWERS +5

Citrus marinated, sweet chili, lime.

### SMOKED SALMON CROSTINI +5

Mint creme fraiche, smoked salmon, cucumber, dill lemon

### CLAMS OREGANATA

Panko breadcrumbs, chopped oregano, parsley, white wine, lemon

### CHICKEN YAKITORI

Sweet sauce, black pepper, strained yogurt, lime.

### CAPRESE SKEWERS

House-pulled mozzarella, marinated olives, cherry tomatoes, basil

### VEGETABLE SKEWERS

Seasonal selection of vegetables, basil, pesto, lemon

### MEDJOOOL DATES

Pancetta, manchego, linguica, local apple, sweet chili, green onion

### GREEK CROSTINI

Pita, hummus, kalamata olives, sundried tomatoes, oregano.

### FALAFEL

Lightly curried chickpeas, strained yogurt, herbs

### STEAK SKEWERS +5

Strip steak, onions, au poivre

### CRISPY SHRIMP

Coconut crusted, sweet chili, citrus.

### PIGS IN A BLANKET

Mini sausages wrapped in pastry, grainy mustard

### CLAMS CASINO

Crispy bacon, breadcrumbs, garlic white wine.