

CATERING MENU

PASSED HORS D'OEUVRES

SELECT 4 \$28 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

Fisherman's pride calamari & marinara sauce

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 – \$19

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.