

HORS D'OEUVRES

PLEASE CHOOSE A PACKAGE BELOW

<i>petit</i>	<i>premier</i>	<i>grand</i>
\$25.00 per person for 1 hour	\$30.00 per person for 1 hour	\$35.00 per person for 1 hour
\$31.25 per person for 1.5 hours	\$37.50 per person for 1.5 hours	\$43.75 per person for 1.5 hours
\$37.50 per person for 2 hours	\$45.00 per person for 2 hours	\$52.50 per person for 2 hours
<i>choose any four items</i>	<i>choose any five items</i>	<i>choose any six items</i>

stations

SPANISH TAPAS TRAY ^{GF}

Cantimpalo chorizo | Padrón peppers | dried fruits | Marcona almonds |
crispy garbanzo | pickled vegetables

ROADSIDE FARM STAND ^{GF V}

vegetable crudités | sliced & whole fruits | sweet & savory dipping sauces

TRADITIONAL MEZE TABLE ^{VEGAN}

hummus | whipped eggplant | stuffed grape leaves | olives | toasted lavash bread

ARTISAN CHEESE BOARD ^{GF}

seasonal selection of local and imported cheeses | chef's garnishes

LITTLE ITALY

two personalized pasta dishes | focaccia | pasta toppings

DIM SUM

assorted meat and vegetable filled dumplings | dipping sauces

CARVING BOARD

choice of London broil, rosemary leg of lamb, soy-sesame pork loin, or honey-thyme turkey |
chef's seasonal accompaniments

VEGETABLE ANTIPASTO PLATTER ^V

grilled asparagus | marinated mushrooms | oven-dried tomato | grilled eggplant |
roasted zucchini | roasted bell peppers | Tuscan bread | balsamic vinegar

passed

GRILLED HEIRLOOM MELON YAKITORI ^{GF VEGAN}
sous vide melon skewer | sweet and spicy ginger glaze

AVOCADO TOASTETTE ^V
fresh lime | jalapeño butter | sourdough

SPANAKOPITA ^V
phyllo | spinach | feta

MANCHEGO & QUINCE CUBE ^{GF V}
Spanish sheep's milk cheese | quince fruit preserve | sliced almond

VEGETABLE SAMOSA ^V
potato | peas | mango chutney

VEGETABLE SPRING ROLL ^{VEGAN}
chopped vegetable | duck sauce

SEASONAL ARANCINI ^V
risotto | parmigiana | seasonal filling

CALIFORNIA MAKI ROLL ^{GF}
crab meat | Haas avocado | sushi rice | wasabi-soy dipping sauce
available without crab ^{VEGAN}

MARYLAND CRAB CAKE
blue crab lump meat | spicy remoulade

AHI TUNA POKE ^{GF}
yellowfin tuna | soy sauce | sesame oil | seaweed | chili pepper

SONORAN CHICKEN QUESADILLA
spicy chicken | black bean corn salsa | jack cheese

CHICKEN SATAY ^{GF}
skewered chicken cutlet | tamari-sweet chili sauce

CHICKEN AND WAFFLE BEIGNETS
waffle-battered cubes of chicken cutlets | maple cream

SLIDER (CHOICE OF ONE):
classic cheeseburger | green chili turkey | crispy chicken

FRANKS IN A BLANKET
all-beef hot dogs | puff pastry | spicy mustard

BEEF NEGIMAKI ^{GF}
grilled asparagus | shaved beef tenderloin | ginger glaze

PHILLY CHEESESTEAK CROSTINI
shaved ribeye steak | caramelized onion | aged provolone sauce

PORK BELLY TACOS ^{GF}
al pastor | red cabbage slaw | corn tortilla

BABY BEEF WELLINGTON
filet mignon | mushroom duxelles | puff pastry | red wine demi-glace