Appetizer / Hors d’oeuvres Menu

(2 dozen order minimum with at least 72 hours advanced notice required)

**VEGETARIAN** - $24 / dozen

AVOCADO TOAST, curried cauliflower, pickled onion  
GOAT CHEESE CAKES, pistachio-crusted, served with seasonal jam  
TEMPURA ASPARAGUS, dijon dipping sauce  
SPICY FALAFEL, vegan aioli, sambal, sourdough crostini  
BRUCHETTA, roasted tomato, goat cheese, balsamic reduction, basil pesto

**SEAFOOD** - $38 / dozen

SHRIMP COCKTAIL, diced avocado, tortilla chip, cilantro  
SALMON LOX, capers, citrus cream cheese, chives  
BLUE CRAB-STUFFED PEPPERS, coriander aioli

**POULTRY** - $26/dozen

SMOKED CHICKEN KEBABS, lime-tahini sauce  
DEVILED EGGS, Applewood-smoked bacon, parmesan truffle oil  
TURKEY SALAD, gem lettuce cups, arugula pesto

**PORK/BEEF** - $28/ dozen

PORK SKEWERS, sesame-soy glaze  
MINI BEEF SLIDERS, lettuce, swiss cheese, “secret sauce”, crispy onions  
SHORT RIB-STUFFED POTATOES, lemon gremolata, horseradish cream

**DESSERT BITES** - $2 ea

Butterscotch Blondie Brownie  
Pecan Chocolate Chip Cookies  
Vegan Chocolate Brownie