

dish

— G O U R M E T —

appetizer list

In most cases, 48 hours advance notice required.
To ensure optimal freshness, we use seasonal ingredients.
Please check availability before ordering.

almond stuffed dates wrapped in long farm bacon	\$1.25/ea
white bean & parmeggiano reggiano bruschetta	\$.45/ea
speck & mascarpone bruschetta	\$1.25/ea
chicken salad on romaine hearts	\$1.25/ea
butternut squash & sage on a polenta crisp	\$1.25/ea
point Reyes blue cheese potato croquetas	\$1.25/ea
lamb kebabs with cranberry cumin glaze	\$1.50/ea
crab cakes	\$1.25/ea
black bean taquitos	\$.50/ea
mozzarella stuffed eggplant	\$.75/ea
chicken satay with peanut dipping sauce	\$.75/ea
stuffed mushrooms	\$.50/ea
prosciutto wrapped asparagus	\$.75/ea
tomato basil bruschetta	\$.45/ea
fromage blanc and smoked salmon on pumpernickel toast	\$.75/ea
coconut shrimp eggroll	\$3.00/ea
horseradish filet of beef canapé	\$1.00/ea
sesame seared ahi / seaweed salad canapé	\$1.00/ea
mini meatballs	\$.50/ea
risotto cakes	\$.75/ea
veggie crudite platter with red pepper hummus (10-15ppl)	\$35.00
deviled eggs with prosciutto (half egg)	\$.75/ea
brie en croute with apple chutney	\$40
fried manchego with frasca red pepper jelly	\$1.25 /ea
sopressata stuffed fried green olives	\$.75/ea
long farm pulled pork dumpling with pineapple aioli	\$1.25/ea
veggie terrine	\$40
roasted red peppers, grilled eggplant, fromage blanc, grilled portabelos, asparagus, basil served with crackers	
duck confit terrine	\$65
goat cheese & beet crostini (seasonal)	\$.75/ea
oysters on the half shell - roasted with long farm bacon, spinach	\$3.00/ea
clams on the half shell - roasted with sweet chili sauce	\$2.00/ea