

Hors d'Oeuvres

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Antipasto Platter

A selection of delicious marinated & grilled items such as polenta cups with basil pesto, marinated artichoke hearts, grilled sausages, Italian dry salami, assorted Italian frittatas, imported olives & fresh mozzarella & tomatoes.

\$55.00 (Serves 8 to 10) * \$85.00 (Serves 15 to 20) * \$125.00 (Serves 25 to 30)

Fresh and Aged Cheese Platter

An assortment of gourmet cheeses arranged with crackers, dried fruits & house-cured olives. Selection includes: peppered jack, provolone, & ricotta salata, Tillamook cheddar, and more.

\$55.00 (Serves 8 to 10) * \$90 (Serves 15 to 20) * \$130 (Serves 25 to 30)

The Mediterranean Mixer

A combination of complimentary items such as oven-roasted vegetables, babaganoush, humus with pita chips, house-made crostini, Greek dolmas, & Gorgonzola pizzettas.

\$60.00 (Serves 8 to 10) * \$85 (Serves 15 to 20) * \$125.00 (Serves 25 to 30)

Smoked Salmon Platter

Delicious smoked salmon beautifully arranged with thinly sliced red onion, tomatoes, capers, whipped fresh dill cream cheese & assorted crackers & house-made crostini.

\$65.00 (Serves 8 to 10) * \$95.00 (Serves 15 to 20) * \$145.00 (Serves 25 to 30)

The Jerusalem Platter

Includes falafel with tahini Sauce, fresh tabbouleh, humus, cucumbers salad, fava bean salad, feta cheese with pita bread or lavash and Greek olives.

\$60.00 (Serves 8 to 10) * \$85.00 (Serves 15 to 20) * \$125.00 (Serves 25 to 30)

Seafood Platter

A combination of our delicious sautéed shrimp and scallops, lightly breaded crab cakes bursting with sweet crab meat, and seasoned smoked Salmon.

\$75.00 (Serves 8 to 10) * \$105.00 (Serves 15 to 20) * \$165.00 (Serves 25 to 30)

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Three Dip Platter

A favorite party classic, artichoke dip, tapenade, & humus dip with an assortment of vegetables or baguettes and crackers

\$45.00 (Serves 8 to 10) * \$65.00 (Serves 15 to 20) * \$95.00 (Serves 25 to 30)

Seasonal Fruit Platter

A spectacular display of the freshest seasonal fruits available.

\$50.00 (Serves 8 to 10) * \$80.00 (Serves 15 to 20) * \$110.00 (Serves 25 to 30)

Aged Meats and Cheese Platter

An assortment of meats such as ham, salami, prosciutto, pastrami, roast beef and aged cheeses like pepper jack, Tillamook cheddar, gorgonzola and provolone combined with our house-roasted vegetables.

\$55.00 (Serves 8 to 10) * \$85.00 (Serves 15 to 20) * \$120.00 (Serves 25 to 30)

Best of the Best Specialty Platters

Our specialty platters highlight some of our most famous hors d'oeuvres including:

Mini Corn Cakes with Smoked Salmon,

Drunken Rum Prawns,

Grilled Polenta with Ratatouille,

Spanikopita,

Crab Cakes,

Crostini of Flank Steak and Salsa Verde,

Mushroom Turnovers,

Wings in Peanut Sauce or Piquant Sauce,

Assorted Mini Quiche,

Stuffed Mushrooms,

Teriyaki or Sesame Peanut Chicken Skewers,

Grape Leaf Dolmas or

Assorted Fresh Fruit

for **\$3.⁵⁰** per person and typically include 2 pieces per person.

For heavy appetizer parties choose any 6 items for **18.⁹⁵** per person