RECEPTIONS

Platters

Serves 10

Vegetable Crudite Platter - $75
celery, carrots, bell pepper, cauliflower served with ranch(V,GF).

Sliced Fruit Platter - $55
honeydew, cantaloupe, grapes, mixed berries(vv,GF).

Hummus Platter - $60
celery, carrots, bell peppers and pita (vv).

Guacamole Platter - $60
served with tortilla chips (vv, GF).

Cheese Board - $100
cheddar, brie and smoked Gouda. Dijon mustard, gherkin pickles and pickled red onion and served with an assortment of crackers.

Charcuterie Board - $120
salami, chorizo, prosciutto served with Dijon mustard, gherkin pickles, pickled red onion and assortment of crackers.

Cold Happy Hour Bites

Serves 10

Caprese Skewers - $50
cherry tomato, fresh mozzarella, basil, balsamic reduction(V, GF).

Thai Noodle Salad - $55
rice noodles, cabbage, carrots, bell pepper, scallions, cilantro and peanut sauce (vv).

Deviled Eggs - $30
classic, everything-but the bagel or bacon truffle +$10

Tomato Bacon Bites - $40

Hot Happy Hour Bites

Serves 10

Fried Green Tomatoes - $40
served with feta cheese (V)

Pesto Roasted Veggies - $50
zucchini, red onion and yellow squash(vv, GF)

Lamb Skewers - $75
served with housemade tzatziki sauce.

Veggie Dumplings - $90
served with soy ginger sauce (vv).

Coconut Shrimp - $130
served with Thai sweet chili sauce.

Mini Crabcakes - $140
served with tarter sauce.

Salmon Croquettes - $80
served with remoulade sauce.

Peri-Peri Chicken Skewers - $75

Beef Sliders - $80
lettuce, tomato, onion, ailoi on brioche buns.

Salmon Sliders - $80
served with chipotle aioli on brioche buns.

Puff Pastry Bites - $50
assortment of cheese & veggie flavors (V).

Veggie Quesadillas -$60
sauteed onions, peppers and cheddar pressed in a flour tortillas (V).

***V** = vegetarian, **vv** = vegan, **gf** = gluten free*