

Vegetarian \$25.00 per dozen

Chilled or Room Temperature

- Eggplant roll with Laura Chennel goat cheese, balsamic glaze
- Persian cucumber cup with chick pea hummus, micro arugula
- Scarborough Farm's cherry tomatoes, bocconcini mozzarella & purple basil on skewers
- Red and gold beet salad, horseradish cream, radish, walnut oil
- Vegetables Provencal tartlets with goat cheese crumbles
- Winter mixed mushrooms and white truffle oil deviled eggs

Warm

- Arancini -bell peppers, zucchini & saffron fried risotto balls with sundried tomato dip
- Spinach, cinnamon and pine nut phyllo cigars with citrus aioli
- Gougere – buttery, crusty and light gruyere cheese bites
- Herb stuffed mushroom caps with parmesan cheese

Meat/Poultry \$35.00 per dozen

Chilled or Room Temperature

- All natural beef tenderloin, spicy goat cheese cream, wild arugula on herbed foccaccia toast
- Pork and duck rilette, micro greens, cornichons, nicoise olives on toasted brioche
- San Danielle prosciutto, aged manchego cheese, tiny arugula on roasted garlic crostini toast
- Duck confit crepes with pear, apricot and fig chutney

Warm

- Marinated natural chicken kebobs with cilantro pesto
- Mini lamb meatballs, minted Greek yogurt
- Marinated beef tenderloin kebob with basil pesto
- Marinated lamb loin kebob, minted Greek yogurt
- All natural beef short rib, Oregon blue cheese on mini brioche buns
- Applewood bacon wrapped prunes stuffed with almonds
- Prosciutto & Humboldt Fog goat cheese bites on brioche toast with olive tapenade

Seafood \$40.00 per dozen

Chilled or Room Temperature

- Jumbo shrimp tartlets with celery, apple salad
- Yukon gold potato, Santa Barbara smoked salmon, dill & crème fraiche
- Shrimp shooter, vodka cocktail sauce, micro celery
- Smoked salmon terrine, cucumber mint Greek yogurt

Warm

- Mini Dungeness crab cakes, yuzu aioli, micro celery
- Crispy jumbo shrimp, spiced tomato compote, micro greens
- Cilantro spiced jumbo shrimp kebobs, cilantro pesto
- Spicy Harrissa fish cakes with Persian cucumber relish

"One of the best meals I have had in orange county"

*-Chef Anabita Naderi, Food Editor,
OC Life Magazine*