

## Vegetarian - \$35 per dozen

### *Chilled or Room Temperature*

- Deviled Eggs with Dijon Mustard & Green Onion
- Cucumber Hummus Roll, Olive Oil, Paprika
- Caprese Skewer, Cherry Tomato, Bocconcini Mozzarella, Basil Oil
- Beet Salad, Goat Cheese Mousse, Crusted Almonds, Micro Greens, Olive Oil, Orange & Yuzu Kosho Vinaigrette

### *Warm*

- Vegetables Provencal Tartlets with Goat Cheese Crumbles
- Mini Market Tomato Flatbread with Basil & Mozzarella
- Spring Vegetable Arancini, Mozzarella, Parmesan, Sundried-Tomato Dip
- Artichoke Cigars, Phyllo, Artichoke, Parmesan Honey-Lemon Aioli
- Stuffed Mushroom, Mushroom Duxelle, Parmesan, Minced Herbs
- Mini Puff Pastry Stuffed with Mixed Mushrooms & Truffle Oil
- Parmesan Gougere, Goat Cheese & Chive Mousse
- Leek Quiche Tartlet, Parmesan, Chives, Truffle Oil
- Seasonal Vegetable Beignets, Feta Cheese, Sriracha-Yuzu Sauce

## Meat/Poultry - \$42 per dozen

### *Chilled or Room Temperature*

- Spiced Beef Tenderloin Tataki, Horseradish Cream, Baby Arugula, Fig Balsamic Reduction, Garlic Crostini
- Prosciutto Ham, Humboldt Fog Goat Cheese Bites, Black Olive Tapenade
- Prosciutto, Shaved Parmesan, Baby Arugula, Fig Balsamic Reduction, Garlic Crostini, Olive Oil

### *Warm*

- Marinated All Natural Grilled Chicken Bites, Mediterranean Spice Rub, Tzatziki-Cilantro Pesto Sauce
- Grilled Beef Tenderloin Bites, Coriander-Citrus Spice Rub, Tzatziki-Cilantro Pesto Sauce
- Mini Lamb Meatballs, Romaine Hearts, Tzatziki
- Mini Beef Skirt Steak Taco, Coriander-Citrus Spice Rub, Charred Salsa Rojo, Pineapple
- Applewood Bacon-Wrapped Dates, Blue Cheese, Fig Balsamic Reduction
- German-Style Potato & Bacon Beignets, Chives, Feta Cheese, Horseradish Crème
- Smoked Honey Glazed Bacon and Onion Mini Tartlet, Crème Fraiche
- Lamb Egg Rolls, Feuille de Brick, Spinach, Feta, Tzatziki

## Seafood - \$45 per dozen

### *Chilled or Room Temperature*

- Jumbo Shrimp Tartlets with Fennel & Radish Salad
- Smoked Salmon, Yukon Gold Potato, Pickled Red Onion & Ginger Relish, Dill Crème Fraiche
- Shrimp Cocktail, Vodka Sauce, Seasonal Micro Greens

### *Warm*

- Hamachi Tartar, Harissa, Pistachio-Coriander Vinaigrette, Cucumber, Baked Wonton
- Mini Dungeness Crab Cake Slider, Papaya Relish, Brioche Bun
- Applewood Bacon-Wrapped Scallop, Sweet Chili Glaze
- Herb Garlic Shrimp Skewers, Tzatziki Pesto
- Fried Octopus Wontons, Roasted Red Pepper Coulis, Honey Lemon Aioli
- Salmon Eggroll, Shiso, Yuzu Kosho Vinaigrette