



# Appetizer Menu



Like all of our menus, our appetizer menu evolves with the seasons and is customized to our client's tastes. Call us so we can create a custom menu for you,

## POPULAR APPETIZERS STATIONS

### Charcuterie and Cheese Platter

A variety of cured meats & cheeses, chef's pâté, and accompaniments, served with an assortment of crackers

### Bruschetta & Tapenade

Our 3-olive tapenade and tomato bruschetta with garlic crostinis.

### Black Edamame

A special imported variety, popular in Japan with a richer flavor

### Green Edamame

Available plain, salted and/or garlic topped

### Farmers Market Crudité

Assorted fresh veggies from the farmers market

### Roasted Red Pepper Hummus

A classic Mediterranean dip with toasted pita chips

### Shrimp on Ice

Large chilled shrimp on a bed of ice with lemon wedges and cocktail sauce

### BYO Slider Bar

Angus beef patties and Portobello Mushroom sliders with a variety of "build-your-own" toppings

### Caviar

Shallot/creme fraiche/crumbled egg/crackers

### Chilled Cajun Boiled Shrimp

Remoulade dipping sauce

### Baba Ghanoush

A blend of roasted eggplant, herbs and middle eastern spices

## POPULAR PASSED APPETIZERS

### Seared Ahi Bites

Premium sashimi grade Ahi on a crispy won ton, topped with ginger ponzu salsa

### Lollipop Lamb chops

Marinated in herbs and spices and grilled to perfection, with a mint balsamic drizzle

### Mini Crab Cakes

Crisp yet tender mini cakes with house made tarter sauce

### Dungeness Crab Melt

A warm melted mix of crab, herbs and cheese, on truffle infused crispy polenta

### Beef & Scallion Kushiyaki

Skewers of tender grilled beef and scallion pieces with our special glaze

### Thai Chicken Skewers

With a coconut curry glaze and peanut dipping sauce

### Tequila Shrimp

A large grilled shrimp standing in a spicy guacamole cup

### Angus Beef Slider

100% Certified Angus beef, caramelized onions and havarti cheese, on a brioche bun

### Seared Ahi Spring Roll

Vietnamese style fresh spring roll with seared ahi and veggies. Variations - shrimp and vegetarian.

### House Cured Salmon

On a brioche coin with dill creme fresh

### Heirloom Tomato Bruschetta

A traditional mix of ripe tomatoes, basil, garlic, and olive oil on a garlic crustini

### 3 Olive Tapenade

A mix of chopped olives, capers, and herbs

### Mushroom Duxelle in Puff Pastry

Mushrooms sautéed in wine and herbs, wrapped in puff pastry, topped with a tomato chutney

### Mini Grilled Cheese Sandwich w/Tomato Soup

Mini grilled cheese sits on top of a shooter of tomato soup

### Grilled Cumin Shrimp

Marinated and grilled shrimp with a Latin spiced cocktail sauce

### Steak & Chip

Tender steak slice on a crispy house made potato chip with arugula pesto and tomato chutney

### Spicy Tuna on Crispy Rice

Bites of sashimi grade spicy tuna on a crispy sushi rice coin

### Chicken & Scallion Yakitory

Skewers of grilled chicken and scallions in a yakitory glaze

### Sushi Appetizer

A chef selection of sushi, server passed

### Asian Veggie Fritter

Served with a sweet soy and chili aioli dipping sauce

### Caviar

Bilini/Creme Fraiche

### Fried Chicken and Waffle Skewer

A bite of waffle and crispy fried chicken with a spiced bourbon/maple dipping sauce

### Stuffed Mushroom Caps

A savory stuffing of house made chorizo, herbs, and cream cheese, topped with fried sage

### Potstickers (Gyoza)

Steamed dumplings filled with chicken and veggies, served with a soy dipping sauce

### Hamachi Crudo with Black Truffle

Slices of premium Hamachi (Yellowtail) with imported olive oil, citrus & black truffle

### Ceviche in Cucumber Cups

Citrus and spice marinated white fish with mixed veggies

### Crab and Caviar in Cucumber Cups

Mini cucumber cups filled with crab, caviar, and Asian spices

### Truffle Mac'n Cheese Bites

Fried bites of mac 'n cheese with black truffle

### Lomi Lomi Salmon Cups

Lava salt cured sashimi grade salmon with tomato and shallots in classic Hawaiian style

## OTHER APPETIZERS

### Hawaiian Tuna Poke Cups

Diced tuna sashimi, marinated in classic Hawaiian flavors

### Crab Beignets

Remoulade Sauce

### Jamón Serrano & Manchego Flatbread

Imported Spanish jamón serrano, Manchego & Iberico cheese with caramelized leeks

### Arancini Balls

Bite sized spheres of Arborio rice, roasted pine nuts, and cheese, fried to a golden brown

### Chicken Wing Drummettes

Fried or baked; mild or wild, there are many ways to prepare these favorites

### Tostinos

Twice fried plantains topped with chive crema

### Bacon Wrapped Scallops

Seared sea scallops wrapped in applewood smoked bacon.

### Teriyaki Beef Skewers

Beef skewers, specially marinated and then glazed with our house-made teriyaki sauce

### Mini Quiche

Choose crab/artichoke, bacon/shallot, or Loraine

### Endive Spoons

Filled with goat cheese & herbs

### Pigs in a Blanket

Mini franks, wrapped in pastry with a mustard dipping sauce

### Deviled Eggs

Choose your version - Traditional, smokehouse bacon, or jalapeno

### Street Tacos

Baja fish with pico de gallo, Mexican slaw, and our house jalapeno tarter sauce. Also variations like... carna asada, carnitas, and chicken to name a few

### Prosciutto Wrapped Melon

Seasonal melon wrapped with imported prosciutto

### Poblano Corn Fritters

Savory peppers and sweet grilled corn in fried bites with our southwest dipping sauce

### Pork Belly with Pickled Apple Pear

Skewers of slow-braised tender pork belly with crisp pickled apple pear

### Pão de queijo

Cheesy bread balls brushed with garlic sauce



**Gazpacho Soup Shooter  
w/ Grilled Shrimp**

*A shot of refreshing chilled soup topped with a grilled shrimp*

**Caprese Skewers**

*Baby tomatoes, fresh mozzarella with basil leaves and aged balsamic vinegar*

**Miso Glazed Eggplant**

*Bites of roasted Japanese eggplant with a miso glaze*

**Indian Samosas**

*Fried pastry triangles filled with Indian spices, potato, and veggies*

**Mini Quiche Lorraine**

*Classic Bacon and Swiss cheese*

**Grilled Zucchini Rolls**

*Rolls of Mediterranean spiced zucchini filled with goat cheese and veggies. Balsamic drizzle*

**Sashimi Flowers with  
Spicy Crab**

*Tuna or salmon slices wrapped around a spicy crab center and topped with Masago caviar*

**Egg Rolls**

*Crispy rolls of chicken and veggies with sweet and sour dipping sauce*

**Jerk Chicken Drumettes**

*With a citrus mango dipping sauce*

**Forest Mushroom Duxelle**

*Mushrooms sautéed in wine and herbs on a truffle polenta crisp*

