

# Cocktail MENU

## TRAY PASSED APPETIZERS

\*MINIMUM ORDER OF 3 DOZEN PER ITEM\*

ITALIAN ORGANIC TOMATO BRUSCHETTA \$30/DOZEN

*++ Gluten Friendly (Modification Required) ++*

DUO OF MINI QUICHE \$34/DOZEN

CARAMELIZED ONION & HAM-FLORENTINE

HOT & COLD CANAPÉS \$38/DOZEN

AHI TUNA TARTARE IN CUCUMBER BARREL, CHICKEN SATAY WITH PEANUT SAUCE, MELON PROSCIUTTO SKEWER, WATERMELON AND FETA WITH MINT AND BALSAMIC GLAZE

*++ Gluten Friendly (Modification Required) ++*

MINI BEEF WELLINGTONS \$45/DOZEN

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## SELF-SERVE STATIONS

\*PRICING LISTED SERVES 20 PEOPLE\*

MEDITERRANEAN PLATTER \$235

HUMMUS, TZATZIKI, TAPENADE, ASSORTED CRUDITÉ, OLIVES, HALLOUMI, GRILLED FLAT BREAD & PITAS

ARTISAN CHEESE BOARD \$260

ASSORTED CHEESES, CROSTINI, FRUIT, NUTS

*++ Gluten Friendly (Modification Required) ++*

(DF) CHARCUTERIE PLATTER \$245

DRIED & CURED MEATS, BREADS, PICKLES

*++ Gluten Friendly (modification required) ++*

(GF/DF) SEARED JUMBO SHRIMP \$215

WITH ASSORTED SAUCES

