

COCKTAIL STYLE EVENT



GRAZING DISPLAY

DELUXE INTERNATIONAL 5-CHEESE PLATTER (V)

an assortment of 5 cheeses from around the world with fruit, nuts, cheese preserves and fine crackers

CHARCUTERIE PLATTER

to include sopressata, prosciutto, italian salami, pâté, pickled accompaniments, mixed olives and olive oil crostini - includes artichokes

MEDITERRANEAN MEZE PLATTER (V)

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs - served with pita chips

VERTICAL CAPRESE SKEWERS (GF V)

with fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil

PINE NUT PESTO FLATBREAD (V)

with pesto, pine nuts, fontina, mozzarella, parmesan, tomato and basil

TRAY PASS BITES

MAC'N CHEESE BITES (V)

with truffle dipping sauce

VEGETABLE EMPANADAS (V)

served with a chipotle aioli

SMOKED BBQ CHICKEN SLIDER

housemade BBQ sauce, cheddar cheese, tangy pickle

SLOW-COOKED BRISKET SLIDER

pickled jalapeno, tillamook cheddar, and sriracha aioli

CEVICHE SHOT (GF)

individual shooters with tortilla strips

FLANK STEAK CROSTINI

sriracha aioli, chimichurri relish, olive oil crostini

EDAMAME HUMMUS CUCUMBER CANAPE (VGN)

with pomegranate and sesame

DESSERT DISPLAY

DESSERT SHOT

artful bite-sized dessert presented in bite-sized shot glasses with mini spoon

ASSORTED FRENCH MACARON (GF)

seasonal assortment

