

POPPY'S

FALL COCKTAIL PARTY MENU

5 passed hors d'oeuvres | \$30 per person | full service catering only, not available for drop-off

VEGETARIAN

honey crisp apples + beets | hazelnuts, labneh + rose honey *gf*
shaved radish, cucumber + whipped feta | za'atar *gf*
whipped goat cheese crostini | roasted winter squash, black pepper + chervil
lemony ricotta + parmesan arancini | pesto + micro celery *nuts*
green pea + potato samosa | cilantro, mint + cashew chutney *nuts*
mushroom panzanella | fresh mozzarella + crispy sage
vegetarian ceviche | avocado basil remoulade + taro chip *gf, vegan*
chickpea fritter | sauteed greens, jalapeno, preserved lemon + olives *gf, vegan*

MEAT + FISH

beet cured salmon | horseradish creme fraiche + potato pancake *gf*
spicy salmon tartare | pine nuts + cucumber *gf, df, nuts*
tuna + avocado ceviche | tortilla crisp *gf*
grilled garlic shrimp | tomato + calabrian chili salsa *gf, df*
spicy crab salad | watermelon radish, avocado puree + rice crisp *gf, df*
prosciutto crostini | honey crisp apple + maple butter
jerk chicken | mango puree, smoked coconut + plantain crisp *gf*
sweet + spicy marinated chicken | crispy shiitake + quick pickled cucumber *gf, df*
grilled hanger steak | sorrel pistou + potato chip *gf*

SWEETS

lemon bar | cornmeal crust *gf*
goat cheese tartlets | seasonal fruit
pumpkin cheesecakes | candied pumpkin seeds
sea salt chocolate caramel tartlets
dark chocolate buckwheat brownie bites | *gf*