



Appetizer Menu

Priced per 20 piece platter

30-minute receptions are required to select a minimum of 3 pieces per guest

60-minute reception are required to select a minimum of 5 pieces per guest

Garden

Sourdough Crostini with fresh chevre and seasonal vegetables \$60

Wild Mushroom Arancini \$60

Tomato Caprese Skewer* \$60

Pasture

Bacon Wrapped Dates stuffed with balsamic goat cheese* \$70

Steak Tartare Crostini with dijon and cornichon \$70

Huli Huli Glazed Pork Belly Crostini with seasonal fruit relish** \$70

Sea

Cast Iron Shrimp with avocado mousse* \$80

Mini Crispy Crab Cakes \$80

Ahi Poke Wonton with radish slaw** \$80

Stations

Priced per station

Serves 20 guests

Cheese \$350

A selection of artisan cheeses with
spiced nuts and dried fruit

Spreads and Dips \$300

Grilled breads, flatbreads, chips
with white bean hummus, pimento dip and a seasonal inspired dip

Antipasti \$380

Selection of house-made and local salumi and charcuterie,
grilled and marinated seasonal vegetables

*Gluten Free

** Gluten Free upon request