



Hors D'oeuvres

Cold (minimum 25)

'Laughing Bird' Shrimp Ceviche, Endive	\$4.5
Smoked Salmon Relish, Hydroponic Cucumber	\$4
Phyllo Crust, Blue Cheese, Walnuts, and Razz-cherries	\$3.5
Grilled and Chilled Tiger Shrimp with Chile Cocktail Sauce	\$4.25
Willcox Tomato Bruschetta, Toasted Baguette	\$3.25
Walnut-Crusted Goat Cheese on Cracker	\$3.5
Mini Crab Salad Tostada	\$5

Hot (minimum 25)

Citrus-Sambal Marinated Chicken Skewers	\$3.5
Veggie Spring Rolls with Sweet and Sour Sauce	\$3
'Organic Salmon' Cakes with Chipotle Aioli	\$5
Stuffed Cremini Mushrooms with Herbed Crème Fraîche	\$3.5
Chicken Quesadillas with Burnt Salsa and Sour Cream	\$3.5
House-Grilled Sausage, Peppers and Onions	\$4.5
Tenderloin Beef Skewers with Ancho-Coconut Sauce	\$5

Prices are per person unless otherwise noted and are subject to change.
Menu items and ingredients vary seasonally. A customary 22% taxable service charge and 9.1% sales tax apply.



Hors D'oeuvres (page two)

Stationary Displays
Minimum 10 guests.

Domestic Cheese Display \$8.5

Served with Flatbread and Assorted Crackers
Fresh Seasonal Fruit Garnish

Premium Cheese Selection \$12.5

Fresh Fruit and Veggies \$6

Seasonal Fruit, Veggies, and Pepper Cream Dressing

Grilled Vegetable Platter and Crudités \$7.5

Olives, Grilled Vegetables, Crudité Vegetables and Pepper Cream Dressing

Chips and Burnt Salsa \$3.5

Chips and Guacamole \$5.5

Mini Sweets \$4

Mini Eclairs
Assorted Cookies
Chocolate Truffles
Cream Puffs
Chocolate Cream Puffs
Premium Mints

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