



GF=Gluten Free VG=Vegan

## Special Event Menu Selections

Event Name:

Event Date/Time:

Guest Count:

### Starters

<b>nuts</b> - house roasted (GF)	\$5/order
<b>olives</b> - house marinated (GF, VG)	\$5/order
<b>Large artisanal cheese platter</b> with bread (serves 20-25)	\$85/platter
<b>Large charcuterie platter</b> with bread (serves 20-25) (GF, except pate)	\$65/platter
<b>Large Roasted Seasonal Vegetable Platter</b> with roasted pepper-walnut-pomegranate dip (GF, VG)	\$55/platter

### Pizzettas (6 pieces each):

See current dinner menu for options

### Plattered and/or Passed Items (by the piece):

pcs	<b>Point Reyes oysters on the half shell</b> with champagne mignonette and horseradish (GF)	\$2.50/piece
pcs	<b>deviled eggs</b> with sriracha, pickled radish & sprout (can be made GF)	\$1.50/piece
pcs	<b>chevre stuffed peppadew peppers</b> (GF)	\$1.50/piece
pcs	<b>wild mushroom pate toast</b> (can be made GF)	\$2.00/piece
pcs	<b>fig in a blanket</b> - gorgonzola & walnut stuffed fig wrapped in prosciutto (can be made vegetarian)	\$3.00/piece
pcs	<b>roasted artichoke heart crostini</b> with garlic, herbs & parmesan fondue (can be made GF)	\$2.00/piece
pcs	<b>shrimp escabeche crostini</b> - basque style shrimp with white bean puree (can be made GF)	\$2.50/piece
pcs	<b>ahi tartare spoons</b> peruvian rocoto chili, cucumber, meyer lemon dressing (can be made GF)	\$3.00/piece
pcs	<b>spinach and fontina arancini</b> over smoked tomato sauce (risotto balls)	\$2.00/piece
pcs	<b>tamarind glazed chicken wings</b> (GF)	\$2.00/piece
pcs	<b>braised oxtail sombreros</b> with radish, lime & cilantro on tarot chip (can be made GF)	\$3.00/piece
pcs	<b>Moroccan lamb meatballs</b> in charmoula tomato sauce	\$3.00/piece
pcs	<b>all natural beef sliders</b> with gruyere & mimolette cheeses and red wine-onion jam (GF in lettuce wrap)	\$5.50/piece
orders	<b>French fries</b> with truffled parmesan aioli	\$8.00/order

### Desserts

pcs	<b>bread pudding bites</b> - pecan-brown sugar with bourbon caramel and whipped cream	\$3.00/piece
pcs	<b>seasonal fruit crisp</b> with chantilly cream	\$3.00/piece