



Grazing

Not looking for a sit-down dinner? One of the more popular options is our grazing menu featuring a variety of finger foods and small plates. From contemporary tapas to classic hors d'oeuvres, these tidbits pack bold flavors into one or two bites. We have an extensive selection of the tasty treats from which to choose. These items can be set up on serving trays or as a grazing table.

Packages start at \$600 (20 people) and feature an assortment of five items. For larger groups or help with designing a menu, please fill out a catering form.

Modern/International.....

- Smoked Pecans with Maple and Bacon
- Crispy Curried Chickpeas
- Creamy Roasted Acorn Squash Soup
- Cream of Sherried Mushroom Soup with Crispy Pancetta
- Cheddar and Horseradish Puffs with Tender Beef and Chive Goat Cheese
- Bacon Wrapped Shrimp with Smoky Roasted Pepper Sauce
- Arancini with Marinara Sauce (Fried Balls of Risotto, Prosciutto, Egg and Cheese)
- Roasted Vegetable and Fontina Stuffed Mushrooms
- Braised Pork Belly on Toasted Rolls with Sherry Reduction
- Chorizo and Rice Stuffed Piquillo Peppers with Spicy Tomato Sauce
- Sauteed Shrimp with Garlic and Cayenne
- Short Rib Empanadas with Roja Sauce
- Pork Dumplings with Soy and Ginger Dipping Sauce
- Thai Lettuce Wraps with Grilled Chicken and Asian Slaw
- Mini Cubans (Grilled Sandwiches with Roast Pork, Ham and Swiss)
- Falafel with Spicy Yogurt Sauce
- Shrimp and Avocado Cocktail in Crispy Tortilla Cups
- Lamb Empanadas (Savory Ground Lamb and Spices In Flaky Pastry)
- Whipped Hummus with Ground Chicken, Pine Nuts and Warm Pitas
- Grilled Zucchini with Fresh Mozzarella and Basil/Mint Emulsion
- Chargrilled Sweet Pepper and Walnut Spread with Pita Chips
- Grilled Tomato Gazpacho with Traditional Garnishes



Classics.....

- Traditional Charcuterie with Accompaniments
- Artisanal Cheeses, Crackers Mission and Fig Mostarda
- Seafood – Choice of Shrimp Cocktail, Smoked Salmon or Crab Salad (market price)
- Wild Mushroom Strudel with Fontina and Thyme
- Apple, Walnut and Brie Phyllo Triangles
- Spicy Beef, Onion and Pepper Jack in Phyllo Cups
- Spinach, Egg and Boursin Cheese in Phyllo
- Goat Cheese and Roasted Red Pepper Tarts with Rosemary
- Broccoli, Bacon and Cheddar Tarts
- Mojo Chicken and Roasted Vegetable Empanadas
- Spicy Beef, Sweet Potatoes and Cheese Empanadas
- Chicken, Prosciutto and Sage Skewers
- Thai Chicken Satays with Peanut Sauce
- Spicy Shrimp and Vegetable Rolls