Conquering Cuisine

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 serve 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

Creamy Roasted Acorn Squash Soup

Cream of Sherried Mushroom Soup with Crispy Pancetta

Puff Pastry Bites with Shaved Filet and Whipped Horseradish Goat Cheese

Bacon Wrapped Shrimp with Smoky Roasted Pepper Sauce

Arancini with Marinara Sauce (Fried Balls of Risotto Stuffed with 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 Tomatoes, Garlic and Spices with Crostini

Tender Beef Empanadas with Roja Sauce

Mojo Chicken and Roasted Vegetable Empanadas

Vegetable 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)

Shrimp and Avocado Cocktail with House Fried Tortillas

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

Classics

Artisan Cheese and Charcuterie Board with Candied Nuts, Dried Fruit and Olives

House Smoked Salmon with Horseradish Cream Sauce and Crostini

Chilled Shrimp with House-made Dilled Cocktail Sauce

Wild Mushroom Strudel with Fontina and Thyme

Apple, Walnut and Brie in Puffed Pastry

Spinach, Egg and Boursin Cheese in Phyllo

Goat Cheese and Roasted Red Pepper Tarts with Rosemary

Chicken, Prosciutto and Sage Skewers with Balsamic Glaze

Thai Chicken Satays with Peanut Sauce

Vegetable Egg Rolls with Soy Sriracha Dipping Sauce