



Gourmet menu



dijon ham and asparagus wraps

dijon mustard, ham, and fresh asparagus baked in a fluffy pastry

\$20 serving 10 guests



gourmet puff pastry bites

mushroom and goat cheese, red onion with pear and goat cheese, caramelized onion with mushrooms and manchego cheese

\$16 per dozen



caprese bites

cherry tomatoes, fresh mozzarella, and basil with a drizzle of balsamic reduction

\$14 per dozen



crab cake bites

with chive aioli

\$14 per dozen

baked brie cups

flaky pastry cup filled with brie cheese, baked and topped with black truffle honey and assorted jellies

\$14 per dozen

shrimp and guacamole cups

crisp wonton filled with house made guacamole and chipotle lime shrimp

\$16 per dozen

baked brie

topped with fresh figs, pears, and black truffle honey

\$27 serving 10 guests



sweet potato with pear and gorgonzola
sweet potato cakes topped with pear, walnut, and gorgonzola cheese
\$16 per dozen

prosciutto and roasted brussels sprout stacks
with olive oil and fresh cracked black pepper
\$14 per dozen

charcuterie boards

served with crackers, cornichons, dried fruits, nuts, and cured meats
small: \$50
medium: \$70
large: \$95

rustic crudité boards

seasonal vegetables, cornichons, dips, olives, and pickled vegetables
small: \$50
medium: \$70
large: \$95

stuffed piquillo peppers

bite sized sweet peppers stuffed with goat cheese
\$14 per dozen

prosciutto wrapped melon

sweet melon wrapped with prosciutto
\$16 per dozen

cucumber rounds

cucumber slices with dill cream cheese and a sprinkle of crispy bacon
\$12 per dozen

bacon wrapped apricots

turkish apricots wrapped in brown sugared bacon with a hint of cayenne pepper
\$12 per dozen

pork confit

served with caramelized apples and onions on cheesy toast points
\$18 per dozen

roasted tomato and ricotta crostini

roasted heirloom cherry tomatoes with seasoned ricotta cheese and basil
\$14 per dozen

roast beef and arugula crostini

with horseradish bleu cheese cream sauce and pickled red onion
\$16 per dozen

