



MENU

COLD

*CHARCUTERIE CUPS	ARTICHOKE & OLIVE CROSTINI
WALLA WALLA ONION BACON JAM CROSTINI	BALSAMIC ROASTED GRAPE & BLEU CHEESE CROSTINI
BACON WRAPPED DATES	BEET & BLUEBERRY BRUSCHETTA (VEGAN)
BLT CROSTINI	BLACKBERRY & BRIE CROSTINI
WHITE BEAN & BACON CROSTINI	CRANBERRY & BRIE CROSTINI
BURATTA & STEAK CROSTINI	CUCUMBER DILL BITES
FLANK & BLEU CHEESE CROSTINI	EGGPLANT TOASTS WITH GOAT CHEESE & WALNUTS (GF)
ROAST BEEF, HORSERADISH CREAM CROSTINI	GOAT CHEESE, APRICOT, PISTACHIO, MINT CROSTINI
ANTIPASTO SKEWERS	GRUYERE & MUSHROOM CROSTINI WITH MUSTARD & THYME
MOZZARELLA, PROSCIUTTO, PICKLED PEACH BITES	SAVORY PEAR TART WITH BLEU CHEESE, ARUGULA
PROSCIUTTO & GOAT CHEESE CROSTINI	SHISHITO PEPPER & BURRATA CROSTINI
SALAMI, PECORINO, WALNUT, HONEY CROSTINI	STRAWBERRY BRUSCHETTA BITES
SALMON CAPER CROSTINI	WILD MUSHROOM GOAT CHEESE CROSTINI
*GRILLED SHRIMP & AVOCADO CROSTINI	

HOT

CHICKEN SATAY WITH PEANUT SAUCE
CHICKEN WINGS: JAMAICAN JERK, BUFFALO WITH CELERY, CARROTS, BLUE AND RANCH DIPS, KOREAN
GOCHUJANG, HONEY TERIYAKI
SAUSAGE STUFFING BITES (DAIRY FREE)
SPICY ITALIAN SAUSAGE CROSTINI
*GRILLED SHRIMP & CHORIZO SKEWERS
BAKED CRANBERRY & BRIE
BRIE & POTATO TART WITH PUFF PASTRY
CRANBERRY BRIE PUFF PASTRY BITES
GRUYERE SAGE & PROSCIUTTO BREAD TWIST
JALAPENO POPPERS
MELTED GRUYERE & BLEU CHEESE CROSTINI WITH SPICY MARINARA
MOZZARELLA STICKS
POTATO SAMOSAS WITH TZATZIKI

PLATTERS & DIPS

VEGETABLE CRUDITE WITH PITA CHIPS, HUMMUS, & RANCH
HUMMUS & PITA
DOMESTIC CHEESE PLATTER
*ARTISAN CHEESE PLATTER
SEASONAL FRUIT PLATTER
*CHARCUTERIE PLATTER
CHIPS & SALSA *ADD GUACAMOLE
SPINACH & ARTICHOKE DIP WITH PITA CHIPS & VEGETABLES

*INDICATES A PREMIUM