



## Appetizer Menu

### Baseline Appetizer Package

CHOOSE THREE appetizer selection

### Evergreen Appetizer Package

CHOOSE FOUR appetizer selections

### Cornell Appetizer Package

CHOOSE FIVE appetizer selections

### Add Additional Appetizers\*\*

All on-premise dinner buffets include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing.  
(2 hour buffet time)

\*\*Off-site may require additional labor & equipment rentals charges if staffing is required.

If you are needing a specific cuisine that is not listed on the menu, please ask your event planner about details.\*\*

### COLD

#### VEGETARIAN (VEGAN OPTION +\$2 PER ITEM)

- Balsamic roasted grape & bleu cheese crostini
- Beet & blueberry bruschetta
- Blackberry & brie crostini
- Antipasto skewers | Tomato, basil, mozzarella (GF)
- Cranberry & brie crostini
- Cucumber dill bites (GF)
- Eggplant, goat cheese, & walnut bruschetta
- Goat cheese, apricot, pistachio, & mint crostini
- Gruyere & mushroom crostini with mustard & thyme
- Savory pear tart with bleu cheese & arugula crostini
- Shishito pepper & burrata crostini
- Strawberry bruschetta bites
- Wild mushroom & goat cheese crostini
- Artichoke & olive crostini

- Charcuterie cups (GF)
- Walla Walla onion bacon jam crostini
- Bacon wrapped dates (GF)
- BLT Crostini
- White bean & bacon crostini
- Steak & buratta crostini +\$1
- Steak & bleu cheese crostini
- Roast beef & horseradish cream crostini
- Prosciutto & goat cheese crostini
- Salami, pecorino, walnut, honey crostini +\$1
- Salmon caper crostini +\$2
- Grilled shrimp & avocado crostini +\$1

### HOT

#### VEGETARIAN (VEGAN +\$2 PER ITEM)

- Baked cranberry & brie
- Brie & potato tart with puff pastry
- Cranberry brie puff pastry bites
- Melted gruyere & bleu cheese crostini with spicy marinara
- Potato samosas with tzatziki

- Chicken satay with peanut sauce (GF +\$1)
- Sausage stuffing bites (Dairy Free)
- Spicy Italian sausage crostini
- Grilled shrimp & chorizo skewers +\$2
- Gruyere sage & prosciutto bread twists +\$1

### PLATTERS & DIPS

- Chicken Wings (Pick 4 sauces, each additional +\$1):  
Jamaican Jerk, Buffalo with celery & carrots, Bleu cheese, Ranch, Korean, Gochujang, Honey Teriyaki
- Vegetable crudité, pita chips, house-made hummus, ranch dressing  
(Hummus options: traditional, roasted red pepper, garlic white bean, avocado, smokey sweet potato, black bean)
- Artisan cheese platter +\$3
  - Seasonal fruit platter
  - Charcuterie platter +\$4
- Tri-color fresh tortilla chips, house-made salsas (pico de gallo, chile verde, roasted red pepper)  
ADD Guacamole +\$2
- Spinach & artichoke dip with pita chips & seasonal vegetables

\*\*Market Pricing will apply.\*\* Custom menus are available for clients who wish to discuss further options. Service charge of 20% will be added to all orders.