

hors d'oeuvre

hors d'oeuvre platters

per portion

- lennie's spinach artichoke torta
 - small [serves approximately 30]\$64
 - large [serves approximately 60]\$128
- fresh fruits\$2.75
- marinated mixed olives\$2
- spiced nuts\$2
- crudites\$2.75
 - with remoulade & creamy bleu cheese
- crudites & pita points\$3.50
 - with hummus & tapenade
- pita & spreads\$4
 - choose two: baba ganoush, hummus, tapenade & herbed goat cheese
- artisanal cheeses & crackers\$6
- artisanal meats, cheeses & crackers\$8
- charcuterie plate\$6
- seasonal roasted vegetable antipasto\$3.5
- house cured salmon\$7
 - with lavosh, egg, pickled red onion, tomato, capers & crème fraiche

hors d'oeuvre

per portion, cold

- fresh oysters on the half shellmarket price
- caribbean style crab & mango salad with fried plantains\$7
- shrimp & fish ceviche with fried plantains\$7

hors d'oeuvre by the dozen

- chilled shrimp\$28
 - with lemon, cocktail sauce & remoulade
- goat cheese & fig jam crostini\$7
- tapenade & herbed goat cheese crostini\$7
- bite sized buttermilk biscuits with country ham\$9
- sundried tomato & chevre puffs\$15
- crab salad filled gougeres\$22
- curried chicken salad filled gougeres\$22
- gruyere gougeres\$10
- bruschetta [summer seasonal]\$12
- caprese bites [summer seasonal]\$15



hors d'oeuvre

hors d'oeuvre by the dozen

hot

- arepitas with chimichurri sauce\$20
- fried chicken tenders\$24
- buffalo style chicken wings\$13
- mini turkey pot pies\$24
- herbed sausage bites in puff pastry\$9
- savory mushroom pastry bites\$8
- pulled pork sliders\$24
- dry rub pork ribs with dipping sauce\$16
- crab cakes with remoulade\$26
- oysters rockefellermarket price
- falafel with lemon tahini sauce\$13
- spanakopita\$20
- tiropita\$20
- peruvian black bean & quinoa patties\$15
- squash & bacon parcels\$20

empanadas

per dozen, with chimichurri

- argentinian vegetarian\$16
- chicken & cheese\$22
- chorizo\$22
- mendoza style beef\$22

tartlets

per dozen

- fig-pistachio-mancheho\$17
- hazelnut-taleggio-cranberry\$17
- house bacon-leek-gruyere\$17
- roasted red pepper-ricotta-herb\$17
- wild mushroom-capriole chevre\$17
- pear-walnut-bleu cheese [large]\$20
- duck confit [large]\$24

house made meatballs

per dozen

- asian pork with sweet soy glaze\$20
- bbq bison with apple bbq sauce\$22
- classic Italian with marinara.....\$20
- mexican turkey with chipotle aioli\$20
- moroccan lamb with muhammara\$22
- jamaican jerk with jerk dipping sauce\$20
- swedish with traditional lingonberry
cream sauce\$20
- thai seafood with lime-ginger-chili sauce\$22



hors d'oeuvre

savory stuffed mushrooms

per dozen

- vegetarian\$16
- bacon & bleu cheese\$17
- crab\$18

skewers

per dozen

- beef bulgogi with kimchi slaw\$24
- churrasco style steak with chimichurri\$24
- spicy chorizo & shrimp\$30
- thai chicken satay with peanut sauce\$20
- piri piri chicken\$20
- seared ahi tuna lollipops with sriracha aioli\$30
- indian spiced eggplant\$18