

# hors d'oeuvre

## hors d'oeuvre platters

### per portion

- lennie's spinach artichoke torta with crackers & roma relish
  - small [serves approximately 30] .....\$66
  - large [serve approximately 60] .....\$132
- fresh cut fruits .....\$3
- marinated mixed olives .....\$2.5
- spiced nuts .....\$2.5
- crudités .....\$4.5
  - with remoulade & creamy blue cheese
- crudités & pita points .....\$3
  - with hummus & tapenade
- pita & spreads .....\$4.5
  - choose two: baba ganoush, hummus, white bean spread & tapenade
- artisanal cheeses & crackers .....\$7
- charcuterie, cheeses & crackers .....\$8
- charcuterie & crackers .....\$7
- seasonal vegetable antipasto .....\$4
- shrimp & fish ceviche with fried plantains ...\$8

- house cured salmon .....\$8
  - with lavosh, egg, pickled red onion, tomato, capers & crème fraiche
- caribbean style crab & mango salad with fried plantains .....\$8

## hors d'oeuvre by the dozen

- chilled shrimp .....\$30
  - with lemon, cocktail sauce & remoulade
- goat cheese & fig jam crostini .....\$9
- tapenade & herb goat cheese crostini .....\$8
- bite sized buttermilk biscuits with country ham & dijonaise .....\$12
- bite sized buttermilk biscuits with pimento cheese .....\$11
- crab salad filled gougeres .....\$24
- curried chicken salad filled gougeres .....\$24
- gruyere gougeres .....\$10
- bruschetta [summer seasonal] .....\$15
- caprese bites [summer seasonal ] .....\$18

# hors d'oeuvre cont'd

## hors d'oeuvre by the dozen

### hot

- arepitas .....\$22
  - with chimichurri sauce
- fried chicken tenders .....\$26
  - with bbq sauce or ranch
- buffalo style chicken wings .....\$20
  - with celery & blue cheese or ranch dip
- mini turkey pot pies .....\$26
- herbed sausage pastry bites .....\$10
- savory mushroom pastry bites .....\$9
- pulled pork sliders .....\$26
  - with apple ale bbq sauce
- dry rub pork ribs .....\$20
  - with apple ale bbq sauce
- crab cakes .....\$30
  - with remoulade
- falafel .....\$18
  - with lemon tahini sauce
- spanakopita .....\$24

- peruvian black bean & quinoa patties .....\$18
  - with salsa verde
- squash & bacon parcels .....\$22
  - with tomatillo crema

### pastry pinwheels

- sundried tomato chevre .....\$18
- ham & cheese .....\$18
- date, walnut & brie .....\$18
- pizza .....\$18

### empanadas

#### with chimichurri

- argentinian vegetarian .....\$20
- chicken & cheese .....\$24
- chorizo .....\$24
- mendoza style beef .....\$24

### savory stuffed mushrooms

- vegetarian .....\$18
- bacon & blue cheese .....\$18
- crab .....\$20

## hors d'oeuvre cont'd

### hors d'oeuvre by the dozen cont'd

#### house made meatballs

- asian pork .....\$22
  - with sweet soy glaze
- mexican turkey .....\$22
  - with chipotle aioli
- moroccan lamb .....\$24
  - with muhammara
- jamaican jerk .....\$22
  - with jerk dipping sauce
- thai seafood .....\$24
  - with lime, ginger & chili sauce
- bbq bison in apple bbq sauce .....\$24
- classic italian in marinara .....\$22
- swedish in traditional lingonberry cream sauce .....\$22

#### skewers

- beef bulgogi .....\$26
  - with kimchi slaw
- churrasco style steak .....\$26
  - with chimichurri
- spicy chorizo & shrimp .....\$32
- thai chicken satay .....\$22
  - with peanut sauce
- piri piri chicken .....\$22
- seared ahi tuna lollipop .....\$32
  - with sriracha aioli
- indian spiced eggplant .....\$20

#### tartlets

##### per dozen

- fig, pistachio & manchego .....\$18
- hazelnut, cranberry & taleggio .....\$18
- house bacon, leek & gruyere .....\$18
- roasted red pepper, herb & ricotta .....\$18
- wild mushroom & capriole chevre .....\$18
- pear, walnut & blue cheese [large] .....\$24
- duck confit [large] .....\$24