

**STANDARD
OPTIONS**

Mac & Cheese Balls **▼**
 Guajillo Chicken Mole & Plantain Skewer
 Local Deviled Eggs (vegetarian or bacon)
 Slow Roasted Tomato, Bacon and Ricotta Bruschetta (Available Vegetarian)
 Grilled Shishito Peppers with Extra Virgin Olive Oil and Fleur de sel **▼**
 Manchego and Olive Croquettes **▼**
 Pigs in a Blanket
 Veggie Potstickers
 Balsamic Fig and Goat Cheese Flatbread **▼**
 Artichoke and Parmesan Croquettes **▼**
 Red Curry Beef Skewer
 Assorted Mini Quiche **▼**
 Caprese Skewers **▼**
 Fried Artichokes with Spicy Tomato and Rosemary Aioli **▼**
 Lamb Meatball and Seasonal Vegetable Skewer
 Mini Chicken Empanadas

**PASSED
PRICING**

(2) Hours Passed | Served at \$40 Per Guest
 Additional Hours | Served at **\$10 PER GUEST** Per Hour
 Includes selection of (5) **STANDARD ITEMS**
MINIMUM Package for 15 Guests

**PLATTER
PRICING**

(20) PCS Per Platter | Served at \$75 Per Platter
MINIMUM 5 Platters | No Minimum if **ADDED** to Passed Hors D'oeuvres

**PREMIUM
OPTIONS**

Beau Soliel Oysters on the Half-Shell with Mignonette, Cocktail Sauce and Lemons
 Miso Rib eye Steak with Shishito Pepper
 Mini Crab Cakes
 Lobster Mac and Cheese Bites
 Smoked Salmon, Trout Roe, Creme Fraiche and Dill on Potato Pancake
 Mini Duck Wellington
 Bacon Wrapped Dates Stuffed with Almonds
 Mini Cheese Burgers
 Mini Rueben Sandwiches

**PASSED
PRICING**

(2) Hours Passed | Served at \$50 Per Guest
 Additional Hour | Served at **\$12.50 PER GUEST**
 Includes Selection of (3) **PREMIUM** & (2) **STANDARD ITEMS**
MINIMUM Package for 15 Guests

**PLATTER
PRICING**

20 PCS Per Platter | Served at \$100 Per Platter
MINIMUM 5 Platters | No Minimum if **ADDED** to Passed Hors D'oeuvres