Appetizers

Grazing Boards

**The Americana (V) $8.50 per person**
Cheddar, Swiss, and pepper jack cheeses. Served with grapes, fig jam, mixed nuts, artisan breads, and crackers.

**Artisanal Cheese (V) $9.50 per person**
Smoked gouda, brie, boursin, goat cheese, havarti dill. Served with grapes, fig jam, mixed nuts, artisan breads, and crackers.

**Charcuterie $8.50 per person**
Soppressata, capicola, chorizo, and prosciutto. Served with cornichons, cured olives, whole grain mustard, dried apricots, parmesan crisps, artisan breads, and crackers.

**The Mix $9.50 per person**
Brie, boursin, capicola, prosciutto, melon, strawberries, mixed nuts, artisan breads, and crackers.

**Mezze (V) $6.00 per person**
Hummus, and baba ghanoush. Served with grilled eggplant and roasted red pepper, marinated artichokes, feta cheese, olives, and fresh grilled pita.

**The Garden (V) $5.00 per person**
Fresh cut seasonal vegetables with caramelized onion dip, dill crème dip, and chimichurri.

**San Diego (V) $6.00 per person**
Guacamole, black bean dip, and pico de gallo with crispy tortilla chips.

**Keep It Fruity (V) $5.00 per person**
Assortment of dried and fresh cut fruit, and assorted nuts with honey mint dressing.
Passed Appetizers & Small Bites

Gazpacho  $3.50 each
with parmesan cheese toast (V)

Falafel Fritters  $2.50 each
with red pepper sauce (VG)

Smoked Salmon Tart  $4.00 each
with heirloom tomato and pickled onion

Yellowfin Tuna Poke Wontons  $4.50 each

Brie and Onion Marmalade Tart (V)  $3.50 each

Watermelon, Feta, Cucumber  $3.00 each
with honey lime dressing (V). Served on a tasting spoon.

Hummus & Vegetable Nibbles (VG)  $4.00 ea.
Served in a mini acrylic cup

Endive  $3.00 each
with blue cheese, dried cranberries, green apples, and almonds (V)

Crostini
Prosciutto, goat cheese, fig jam, and arugula  $3.00 each
Pecan, honey, blue cheese (V)  $3.00 each
Smoked salmon and lemon caper spread  $4.00 each
Carved tri-tip with gremolata  $4.50 each
Eggplant caponata with capers and ricotta (V)  $2.00 each

Bites
Cucumber with shrimp and avocado  $4.00 each
Brie, cranberry, walnut stuffed mushroom  $3.50 each
Artichoke and gouda stuffed mushroom  $3.50 each
**Gourmet Pasta Station  $18.50 per person**  
Select two Gourmet Pastas. Served with focaccia bread. Prepared by our Chef in front of your guests.

- Gnocchi with Pesto Cream  
  Arugula, parmesan, toasted pine nuts, touch of pesto cream

- Italian Sausage Penne  
  Marinara, broccoli rabe, tomatoes, fresh basil, chili flake

- Mushroom Ravioli  
  Asparagus, peas, wilted spinach, parmesan alfredo sauce

- Toppings: parmesan cheese, herbs, crispy pancetta

*Gluten free pasta available upon request

**Risotto Station  $18.50 per person**  
Select two items. Prepared by our Chef with guest interaction.

- Forest Mushroom Risotto  
  Sautéed garlic, spinach, pecorino-romano

- Seafood Risotto  
  Bay scallops, white shrimp, saffron, herbs, and pecorino-romano

- Ancient Grain Farroto  
  Farro, sun-dried tomatoes, fresh basil, and parmesan

**Minimum Order of 25**
**Build Your Own Poke Bowl**  $21.00 per person

Sushi grade mix of ahi tuna and chilled shrimp
Served with white rice

Toppings: Avocado, cucumbers, jicama, red onion, mixed bell peppers, tomatoes, green onions, mango, lime, jalapeño, cilantro, nori, black sesame seeds, wonton chips, red pepper flakes

**Pizza Station**  $15.00 per person

Served with classic Caesar Salad
Select three pizzas of your choice
Add cauliflower dough crust (GF) for $1.50 per person
Vegan mozzarella cheese is available upon request

Margherita
Pepperoni
Extravaganza Meat Lover
Quattro Formaggio
BBQ Chicken
Garden
Shrimp Pesto

Minimum Order of 25