

RADIUS Restaurant & Café
Hors D'Oeuvres & Appetizer Menu



chef selection of local cheeses
\$15 per board

housemade charcuterie with accouterments
\$15 per board

local oysters on the half shell with house mignonette
\$26 per dozen

deviled eggs
\$12 per tray ~ 12 pieces

miniature pressed veggie sandwiches
\$20 per tray ~ 12 pieces

miniature salami, swiss & pickle sandwiches
\$25 per tray ~ 12 pieces

miniature pressed turkey & swiss sandwiches
\$25 per tray ~ 12 pieces

chicken wings – soy orange glaze, honey, fennel pollen
\$50 per chafing dish ~ approx. 50 pieces

seasonal pasta – mint, peas, lemon, lara chenel chevre
\$50 per chafing dish

seasonal salad – shaved carrots, radish, fennel
(choice of buttermilk ranch or champagne vinaigrette)
\$25 per chafing dish



Passed or Plated

two to four selections per event ~ six dozen minimum

\$24 per dozen pieces

cured ocean trout with crème fraiche and powdered olive oil on crostini

potato blinis with dill crème fraiche and squid ink caviar

duck liver mousse with huckleberry gastrique on crostini

\$18 per dozen pieces

black pepper, garlic confit and st.george cheddar gougeres

pork belly rillettes on crostini with pickeld onion and chive

\$12 per dozen pieces

herbed goat cheese and lemon on crostini

cucumber with whipped crème fraiche and pickled mustard seeds