



SUMMER 2017  
*HORS D'OEUVRES*

**Passed snacks**

*Meat*

Little spiced meatballs with sumac yogurt.  
Chicken liver mousse pâté with pistachios and peaches on brioche rounds.  
Dijon chicken salad with crunchy string beans in little choux puffs.  
Niman Ranch beef burger sliders with sharp cheddar and house-pickled cukes.  
Chicken-green chile mini empanadas.  
Braised brisket sliders with pickled mustard seeds.  
Mini tacos with carne asada, guacamole, and pickled red onions.  
Short rib-stuffed arancini with tomato relish.  
Slow-cooked chicken on mini potato waffle with smoky maple butter.  
Queso fundido tostadas with chorizo and grilled scallions. (GF)  
Glazed pork belly skewers with pickled plums.  
Little choux puffs filled with duck rillettes and cornichons.  
Mini tacos with slow-roasted chicken, slaw, and tomatillo salsa.  
Seared flank steak crostini with purple mustard and crispy shallots.  
Potato croquettes with pancetta and manchego.

*Vegetarian*

Puff pastry mini tarts with fennel, heirloom tomato, and brined olives.  
Sungold tomato custard tartlets with wildflower honey.  
Mini grilled cheeses with aged gouda and fontina.  
Blistered shishito peppers dipped in crema and feta.  
Little bean tostadas with chile salt and lime, avocado, and shaved radish. (GF)  
Mini falafel with lemon-tahini sauce.  
Melon, ricotta salata, and sungold tomato with gremolata. (GF)  
Chickpea pancakes with lebneh and pomegranate molasses. (GF)  
Seasonal vegetable tempura with sesame seeds and yuzu aioli.  
Beet and radish stacks with dill butter and sea salt. (GF)  
Corn-basil zeppole with honey.  
Broccoli cakes with crème fraîche and crispy chickpeas.  
Tortilla de patate with romesco. (GF)  
Zucchini fritters with beet cream.  
Mini tacos with fried avocado, corn, and green chile salsa.

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## *Seafood*

Slow-roasted sockeye salmon with melon on crispy rice cake. (GF)  
Little choux puffs filled with crab louie.  
Mini lobster rolls with celery leaf and lemon.  
Salt cod-fresh pea fritters with lemon aioli.  
Spring rolls with caramelized cod and green papaya.  
Scallop crudo with verjus and salmon roe on crispy rice cake. (GF)  
House-cured juniper gravlax sockeye salmon on rye with grated fresh horseradish.  
Poached mussels with coconut red curry cream on crispy rice cake. (GF)  
Tuna poke on cucumber with sesame and togarashi popcorn. (GF)  
Salt-roasted baby potato with sour cream and wild salmon roe. (GF)  
Broiled littleneck clams with horseradish and bacon.  
Mini tacos with fried hand-shucked clams, slaw, smoky rémoulade.  
Roving Raw Bar: a tray of oysters and littlenecks on the half shell on ice, with grapefruit mignonette, cocktail sauce, and lemons, passed by a server with a shell bucket.  
Halibut tartare with mint and lemon on crisp pita.  
Smoked trout with beet cream on rye toasts.  
Lobster louie on brioche rounds with preserved lemon.  
Smoky glazed scallops with crème fraîche and citrus pearls. (GF)  
Shrimp butter and pickled onion on benne seed-rice cake. (GF)  
Mini fish cakes with green goddess aioli.  
Grilled shrimp with romesco sauce.  
Shrimp-sweet corn fritters with basil.

### **Bar snacks**

Smoky cheddar cheese straws.  
Spiced candied nuts and bacon.  
Savory walnut shortbread coins.  
Spicy caramel popcorn.  
Dilly beans.

### **Platters**

Dips: chickpea-hazelnut hummus, smoky feta, green goddess, romesco. Served with raw seasonal vegetables and/or crackers.  
Assorted cheeses with accoutrements: honeycomb, our hot pepper jelly, spiced candied nuts, and fruits.  
House-cured gravlax sockeye salmon with chopped egg, dilly beans, shallots, fried capers, and rye toasts.  
Cured meats: La Quercia domestic prosciutto, Boccalone salumi, Smith's Smokehouse summer sausage, Newsom's country ham. Served with Raye's mustard, house-pickled vegetables, and bread or mini buttermilk biscuits.

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## **Displays**

Raw bar: shucked-to-order Maine oysters and clams served on the half-shell, and/or beautiful fish crudo. Served with grapefruit mignonette, lemons, cocktail sauce, and hot sauce.

Seafood tower: Chilled lobster tails, ecofarmed shrimp, and oysters and clams on the half-shell, with grapefruit mignonette, grated fresh horseradish, spicy cocktail sauce, lemons, and hot sauce.

Meze table: assorted dips, grilled halloumi cheese, baked feta with honey, crudités, marinated vegetables, and cured olives, served with grilled flatbread and assorted crackers.

Cheese and meat board: assorted cheeses, La Quercia prosciutto, Boccalone soppressata, Smith's Smokehouse salami, chicken liver mousse pâté, pickled vegetables, hot pepper jelly, apricot mostarda, fruit, spiced candied nuts, house-made seeded crackers, Spanish tortas, and Water Wheel crackers.

## **Details**

Pricing is dependent on quantities. Most passed hors d'oeuvres run \$1.50-\$3.50 apiece, platters/displays are priced per guest at \$4-\$8. Orders of fewer than 40 pieces of one item are subject to slightly higher pricing.

Some hors d'oeuvres require the expertise of our on-site staff for cooking/assembling/serving, but many can be delivered to your home or picked up in the shop, mostly ready-to-serve.

We can send your hors d'oeuvres in boxes, assemble them on our serving pieces, or send them on compostable kraft paper serving trays.