Appetizers

Available in Spring

Crostini with roasted asparagus and herbed ricotta
Cream of asparagus soup shooters with lemon creme fraiche
Crostini with Spring vegetable ragout + warm brie

Available in Summer

Caprese bites with fresh mozzarella, basil, heirloom cherry tomatoes + balsamic reduction
Bruschetta with blistered heirloom cherry tomatoes + burrata
Crostini with nectarine, blackberry + herbed honey ricotta
Prosciutto + melon bites
Phyllo tart with fresh strawberries, fromage blanc, local blackberry honey + fresh mint
Watermelon gazpacho soup shooters
Traditional gazpacho soup shooters
Late summer: Caramelized onion, fresh Mission fig + Gorgonzola crostini
Available in Fall/Winter

Pulled pork + mini cornbread muffins
Phyllo tart with melted brie, caramelized onion + roasted pear
Tomato basil soup shooters with mini grilled cheese sandwiches
Caramelized onion, fresh Mission fig + Gorgonzola crostini
Wild mushroom + goat cheese bruschetta
Crostini with roasted beets + ricotta
Butternut squash soup shooters with creme fraiche + toasted hazelnuts

Available Year-Round

Caesar Salad in Parmesan cups
Mini Twice-baked potatoes with aged cheddar and applewood smoked bacon
Flat Iron steak crostini with horseradish sauce + micro arugula
Parmesan cups with chive-goat cheese mouse
Cremini mushroom stuffed with sun-dried tomatoes, olives, roasted garlic, bread crumbs + parmesan
Cremini mushrooms stuffed with sweet Italian sausage, parmesan + bread crumbs
Italian meatballs with spicy marinara
Sweet Italian sausage with peperonata

Seafood Options Available Year-Round

Grilled prosciutto-wrapped prawns (+$2/pp)
Crab cakes with roasted red pepper aioli + mango salsa (+$2/pp)
Smoked salmon bruschetta with capers + chive cheese spread (+$1/pp)
Shrimp ceviche with avocado salsa

Crab salad with lemon-chive creme fraiche + avocado salsa (+$2/pp)

Smoked salmon tartare with chive creme fraiche on cucumber coin (+$1/pp)

Spicy tuna tartare and siracha creme fraiche on cucumber coin (+$1/pp)

**Platters Available Year-Round**

Artisanal Cheese + Meat Board with Italian dried meats, California cheeses, assorted olives, dried and fresh fruit + roasted nuts, served with crostini and artisanal crackers

Crudités Platter with farm-fresh crudités, herb ranch dressing + hummus

Seasonal Fruit Platter with a variety of seasonal, locally grown fresh fruit