

SO MANY SELECTIONS! OUR STARTERS ARE MOSTLY 2-BITE DELIGHTS, AND OUR STATIONARY PLATTERS ARE ALWAYS POPULAR. WE DO A NICE FRUIT AND CHEESE INSTALLATION WITH BREAD AND CRACKERS, PORT SALUT, GOUDA AND FRUITED CHEVRE, BAKED ARTICHOKE TERRINES, CARAMELIZED BRIE, FRESH AND DRIED FRUITS. IT IS VERY POPULAR FOR BOTH CORPORATE AND PRIVATE EVENTS FOR THE OPENING HOUR. WE CAN DISCUSS HOW MANY PIECES YOU'LL NEED FOR YOUR SPECIAL EVENT, AMOUNTS VARY DEPENDING ON THE TYPE AND STYLE OF THE CELEBRATION.

CROWD FAVORITES

IMPORTED AND LOCAL HARD CHEESES

CHOICE OF THREE WITH WATER BISCUITS, BAGUETTES, CRACKERS AND DRIED FRUIT

BAKED ARTICHOKE TERRINES WITH SOFT BREADS

A TANGY TWIST ON A SPINACH DIP

STUFFED MEDJOOL DATES

LEMON CHEVRE INSIDE, APPLEWOOD SMOKED BACON OUTSIDE

SLIDERS

SUSTAINABLE BEEF, TURKEY, TEMPEH OR QUINOA WITH SPECIAL SAUCE AND A PICKLE

TUNA TARTAR WITH CRISPED WONTON

WITH AVOCADOES, OLIVE OIL & A HINT OF CITRUS

PETITE GRILLED LAMB CHOPS

GLAZED WITH MINTED ROSEMARY CHUTNEY

PAPA CRISTOS SPANIKOPITA

STUFFED PHYLLO WITH SPINACH, FETA CHEESE & MEDITERRANEAN SPICES

STUFFED MUSHROOMS

WITH BROWN RICE, EGGPLANT, SMOKED GOUDA & MARINARA

SPINACH OR RISOTTO & MUSHROOM FRITTERS

WITH FETA AND BISTRO SAUCE

EMPANADAS

FILLED WITH A TRADITIONAL BEEF PICADILLO, CHICKEN, OR VEGETARIAN

PARTY ESSENTIALS

SIGNATURE CARIBBEAN CRAB CAKES

WITH ROASTED RED PEPPER AIOLI

BAMBOO SKEWERED CHICKEN OR BEEF

BLACKENED OR WITH A CHOICE OF SASSY PEANUT DIPPY, RED COOK, TERIYAKI OR SESAME *CHICKEN OR BEEF*

EVER POPULAR CRUDITÉS WITH RED PEPPER AIOLI

DISPLAYED ON RADICCHIO

CHARCUTERIE PLATE

OLIVES, SALUMI, CRACKERS & BREADS WITH MUSTARD

ISRAELI HUMMUS

TRADITIONAL FAVORITE WITH CRISPY PITA

CARMELIZED BRIE

WITH WATER BISCUITS, CHILE PECANS AND CRACKED CAMEL SUGAR

FRESH FRUITS OF THE SEASON

SLICED AND ARTFULLY DISPLAYED

SESAME TENDERLOIN SKEWERS

HEAVENLY MEAT ON A STICK, SERVED MEDIUM RARE

PECAN CRUSTED OR DEEP FRIED CHICKEN TENDERS

FRIED CHICKEN WITH A TWIST (AND CHERRY BBQ OR RANCH DIPPY!)

CREAMY ACHIOTE MEATBALLS

TURKEY OR GRASS-FED BEEF, SERVED IN A SPICY RED SAUCE

CRISY SPRING ROLLS

A PACIFIC RIM CLASSIC WITH CUMBERLAND DIPPY

CANNOLI DI ASPARAGI

ASPARAGUS IN PUFF PASTRY

TRENDING NOW

SWEET POTATO SAMOSAS WITH TAMARIND DRIZZLE 🌿

MAC AND CHEESE BITES ON AN ASIAN SPOON WITH CHIPOTLE KETCHUP

SESAME PEANUT NOODLE BOXES CREAMY AND PEANUTY PASTA IN A LITTLE BOX WITH CHOPSTIX 🌿

FRESH ROLLS A CLASSIC VIETNAMESE RICE ROLL WITH ASSORTED FILLINGS AND TAMARI 🌿

CHICKEN N WAFFLES MINIATURE WAFFLES AND FRIED CHICKEN WITH MAPLE CREMA

BUFFALO CHICKPEA PITA WEDGES WITH RANCH AND SLICED CELERY 🌿

SOUP SHOTS STRAWBERRY AND GAZPACHO ARE AMONG FAVORITES. SERVED WITH A CHUBBY CROUTON 🌿

POTATO OR TEMPEH TACOS HARD OR SOFT WITH CURTIDO, SALSA AND AVOCADO 🌿

SO-CAL SUMMER HITS

BRUSCHETTA WITH GARLIC BRUSHED CROSTINI

FRESH ITALIAN TOMATO SALSA CRUDA

CRISPY COCONUT SHRIMP WITH APRICOT DIPPY

TRIPLE DIPPED AND FRIED TO PERFECTION

WATERMELON AND FETA PIX

A NICE TWIST ON THE FRUIT PLATE

CAPRESE SKEWER

CHERRY SIZE FRESH MOZZARELLA WITH CHERRY TOMATOES, BASIL AND CRACKED PEPPER ON A STICK
WITH OR WITHOUT PESTO CHICKEN

VEGETARIAN NORI ROLLS

TRADITIONAL CALIFORNIA FAVORITE

SMOKED SALMON CANAPES

ON CROSTINI WITH DILL, SOUR CREAM & CAVIAR

PACIFIC RIM CHINA PEARLS

ASIAN INFUSED TURKEY MEATBALLS IN STEAMED STICKY RICE WITH DIPPY

CRAB RANGOON

CREAMY CRAB IN WONTON WITH A SWEET DIP

CHICKEN POT STICKERS

TRADITIONAL DUMPLINGS STEAMED THEN SEARED, WITH SWEET DIP

HIDDEN GEMS

CURRIED CHICKEN TARTS

PETITE PASTRY CUPS FILLED WITH MELT IN YOUR MOUTH CURRIED CHICKEN & SPICES

BELGIAN ENDIVE WITH SEARED VEGETABLES 🌿

ELEGANT AND SATISFYING

DUCK WONTON

STUFFED WITH CHEVRE AND CRANBERRIES AND A SWEET BALSAMIC REDUCTION DRIZZLE

GILDA SKEWERS 🌿

SKEWERED PEPPERS, PICKLES AND OLIVES

REUBEN EGG ROLLS

CORNED BEEF AND CRISPY KRAUT BITES WITH A BIT OF CHEESE AND CLASSIC RUSSIAN DRESSING

ANTIPASTO PLATE IN DIVINE MARINATIONS

A COMBINATION OF THREE AL FRESCO SALADS WITH VEGETABLES AND LEGUMES FEATURING MUSHROOMS, LENTILS, AND CUCUMBERS

CROQUETTAS IN THE SPANISH FASHION

POTATO AND CHEESE OR DATE AND BLUE CHEESE

BAKED GOUDA TARTLETS

PETITE PASTRY SHELLS FILLED WITH SMOKED GOUDA CUSTARD

AN AFTERNOON PICNIC

RED COOKED BUFFALO WINGS SWEET, SPICY, FRIED DRUMETTES WITH BLUE CHEESE DIPPY

MINIATURE RIBLETS IN OUR SPECIAL RED COOK GINGER BARBEQUE SAUCE

PETITE SANDWICHES ON ARTISAN BREADS BLACKENED STEAK, BRISKET, TENDERLOIN, GRILLED VEGETABLES,
BRIE & APPLE, EGG SALAD, OR CHEVRE

PIGLETS IN A BLANKET MINI WIENERS IN A PUFF CRUST WITH YELLOW MUSTARD DIPPY

VERY GOURMET PIZZAS ASSORTED TOPPINGS & FLAVORS

SLOW ROASTED CRISPY PORK TACOS DEEP FRIED AND TOPPED WITH DELICIOUS CREMA

DEEP FRIED SOUTHERN STYLE CORN FRITTERS WITH APRICOT CHUTNEY

VOLUPTUOUSLY VEGAN

STUFFED MUSHROOMS WITH BROWN RICE, EGGPLANT & MARINARA

SLIDERS: TEMPEH, QUINOA OR BEETIE BURGERS ON A LITTLE ROLL WITH A PICKLE

LETTUCE CUPS WITH MINCED VEGETABLES WITH A SASSY DRIZZLE

ZUCCHINI WALNUT, SPINACH OR RISOTTO & MUSHROOM FRITTERS WITH AOILI

POTATO LATKES WITH HOMEMADE APPLE SAUCE

ONION BADHGI WITH CURRIED CREMA

SAMOSAS OR EMPANADAS CURRIED POTATO, SWEET POTATO, TEMPEH PICADILLO OR LENTIL

CRUDITÉ CUBIES WITH GREEN GODDESS DRESSING

POTATO, DATE OR RISOTTO CROQUETTAS CREAMY FRIED & DELICIOUS

FRESH ROLLS IN RICE PAPER WITH CUCUMBER, TOFU MINT, BASIL AND HOISEN

BLACK BEAN AND CORN SALSA WITH FRESH CORN CHIPS

VEGETABLE POT STICKERS TRADITIONAL ASIAN DUMPLING, STEAMED, WITH SWEET CHILI DIP

SWEET POTATO PO'BOY OR BAHN MI BY THE BAGUETTE

**PRICES RANGE BETWEEN \$2.50 AND \$5.95 FOR THE
LITTLE INDIVIDUAL ITEMS, AND THE PLATTERS START AT
\$39 AND GO UP TO \$185 FOR THE TUNA TARTAR.**