

Stationary Hors D'Oeuvres

Chef's Choice Cheese Display with Market Fruit and Preserves

Hummus Trio with Cucumber Yogurt, Mixed Olives, and Grilled Flatbread

Antipasto with Marinated Vegetables, Pickled Mushrooms, Cherry Tomato with Mozzarella, and Mixed Olives

Market Vegetable Crudite with Roasted Onion Dip and Apple Cider Dressing

Farmers Market Fruit Display with Local Honey Crème Fraiche

White Bean Dip with Garlic, Olive Oil, Parsley, and Rustic Bread

Salsa Trio with Organic Tortilla Chips

Country Pate' with Mustard, Frizee, and Pickled Vegetables

Pork Rilette with Seeded Crostini, Spicy Mustard, and Pickled Onion

Albacore Salad Tartine with Chive and Nicoise Olives

Salami and Gouda Ficelle

Brie and Butter Ficille

Cold Quinoa Salad with Red Onion, Italian Squash, Mint, Basil, Dried Cranberries, and an Apple Cider Vinaigrette

Charcuterie Display served with House Mustard, Cornichon, Pickled Onion, and Garlic Rubbed Crostini

Pacific Seafood Display with Shrimp, Oysters, Clams, Mussels, Lemon Caper Aioli, and Cocktail Sauce

Creole Tamale Trio with Crème Fraiche and Salsa Verde

Homemade Sausage Platter with Creole Mustard and Pickles

New Orleans Style Boiled Shrimp with Cocktail Sauce

Baked Feta with Chimmi Churri, Pepitas, Chili Flake, and Crostini

Housemade Ricotta with Pesto, Sun Dried Tomatoes, Crostini and Market

Vegetables Sliders (Choose 2 - no extra)

Curry Chicken Salad with California Golden Raisins

Roasted Turkey with Poblano, Arugula, and Gaujillo Aioli

Local Honey Ham and Cheese

BBQ Jackfruit with Cole Slaw

Hot Link with Mustard and Caramelized Onion

Muffoletta with Olive Salad and Provolone

Albacore Salad with Nicoise Olives

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Sliders (Choose 2 - no extra)

Pastrami and Sauerkraut

Smoked Salmon with Olivade and Sauce Grubiche

House Cured Bacon, Lettuce, and Tomato

Black Bean Burger with Cilantro Aioli and Spring Hill Pepper Jack

Poached Asparagus with Hard Boiled Egg

Grilled Eggplant with Tomato, Arugula, and Marjoram Aioli