



Appetizer Selections

Platters

small serves 15-25 | medium serves 25-35 | large serves 35-45

<p>Antipasto Platter includes an elegant selection of imported marinated vegetables, olives, imported cheeses, and Italian meats served with crackers and sliced baguettes Small \$150 Medium \$200 Large \$250</p>	<p>Mediterranean Platter includes hummus, tabbouleh, stuffed grape leaves, feta, Middle Eastern yogurt cheeses with za'atar herbs, assorted whole olives, roasted peppers, served with fresh pita bread and pita chips Small \$150 Medium \$200 Large \$250</p>
<p>Smoked or Poached Salmon Platter with minced red onion, chopped egg, capers, lemon-dill crème fraîche, and toast points Smoked - Small \$125 Medium \$150 Large \$175 Poached - Small \$175 Large \$250</p>	<p>Grilled Vegetable Platter seasonal grilled vegetable assortment, with roasted garlic aioli; artistically displayed Small \$100 Medium \$125 Large \$150</p>
<p>Custom Cheese Platter imported and domestic cheese assortment, with seasonal garnish and cracker basket Small \$100 Medium \$150 Large \$200</p>	<p>Crudités Platter an arrangement of fresh and grilled vegetables, served with onion-dill and blue cheese dips Small \$100 Medium \$125 Large \$150</p>

Custom Sushi Platter

90-piece selection to include real crab rolls, French crunchy rolls, spicy shrimp rolls, yellow California rolls, tuna rolls, rainbow rolls, and Nigiri served with wasabi, pickled ginger and soy sauce
\$165

Skewers

Antipasto Skewers

olives, salami, cornichons, fresh mozzarella in a peppadew pepper, and marinated mushroom, all bite-size, on a skewer
\$2.50 each

Chicken Skewers

lemon-garlic chicken, served with tzatziki sauce on the side
\$3.25 each

Beef Skewers

three bite-sized cubes of beef tenderloin lightly dusted with porcini essence
\$4.50 each

Salmon Skewers

marinated, grilled, and glazed with apricot-ginger sauce
\$4.50 each

Caprese Skewers

cherry-sized fresh mozzarella and grape tomatoes, marinated in basil oil and white balsamic vinegar, seasoned with sea salt and freshly-ground black pepper
\$2.50 each



Small Bites

<p>Mini Spinach Artichoke Cups our popular dip served in a bite-sized phyllo shell \$2.00 each</p>	<p>Michigan Cherry Meatballs petite beef meatballs in Michigan cherry BBQ sauce \$2.00 each</p>	<p>Deviled Eggs \$12.00 per dozen</p>
<p>Petite Risotto Cakes roasted tomato fennel sauce \$2.50 each</p>	<p>Mini Soy-Glazed Meatballs \$2.00 each</p>	<p>Mini Greek Meatballs served with tzatziki sauce \$2.00 each</p>
<p>Coconut Shrimp with mustard-marmalade sauce \$3.50 each</p>	<p>Mini Brie & Cranberry Chutney Bites in phyllo cup \$2.00 each</p>	<p>Stuffed Mushroom Caps sausage-garlic filling \$2.00 each</p>
<p>Potato Skins with cheddar cheese, bacon bits, and green onions \$2.25 each</p>	<p>Shrimp Cocktail jumbo shrimp with tangy sauce \$3.00 each</p>	<p>Chicken Pot Stickers served with a wasabi sauce \$2.25 each</p>
<p>Grown Up Pigs in a Blanket full-size beef franks cut into pieces and wrapped in puff pastry and topped with caraway seeds; served on a bamboo fork with mustard on the side \$2.00 each</p>	<p>Stuffed Mushroom Caps (V) chopped spinach, minced artichoke, Boursin, and panko filling \$2.00 each</p>	<p>Individual Crudit� individual footed plastic wine cups with thinly-sliced vegetables, accompanied by client's choice of hummus or buttermilk ranch \$3.00 each</p>

Dips and Shareable Appetizers

Brie  n Cro te
with brandy-cranberry chutney and served with baguette slices and crackers
Small \$55.00 | Large \$95.00

Spinach-Artichoke Dip
our popular spread, served warm with pita chips
4 pounds \$65.00
6 pounds \$95.00

Build Your Own Bruschetta
two crostini per person, with roasted tomato and basil topped with Parmigiano-Reggiano cheese
\$2.50 per person

Full-Service Appetizers (chef required on-site)

Smoked Salmon Flatbread
room-temperature appetizer with Boursin cheese, sliced smoked salmon, capers, dill, and red onion on a crisp crust
(will be cut into 6 triangular pieces for serving)
\$14.95 each

Miniature Braised Tacos
in a crisp vegetable shell with cr me fraiche
chicken \$2.50 each
beef \$3.00 each
pulled pork \$2.50 each