# **Appetizer Platters**

Platters without a number of indicated quantity are suitable for approximately 25 people

### **Duck Eggroll Bites** Cilantro slaw, peanut curry & chile lime dipping sauces *40 pieces \$90*

# Almond-Brie Bruschetta

Grilled bread with brie, sliced almonds and spicy fruit chutney *40 pieces \$55* 

#### Spinach Artichoke Dip Platter Served with flatbread \$75

## **Classic Hummus Platter**

Vegetable crudite & Roasted Vegetables, pita bread \$70

## Golden Calamari & Roasted Tomato Salsa

Lemon aioli, fresh cilantro \$75

### **Tempura Vegetables**

Lightly battered (GF) julienne vegetables, cauliflower & broccoli, southern spicy honey glaze *\$50* 

## **Classic Cubano**

Bite size sandwiches made from smoked ham, mojo pork, swiss cheese, pickle, mustard, baguette: *24 pieces \$65* 

## Seared Ahi Tuna Wonton Crisps

sesame-soy glaze & spicy mustard, sprouts *40 pieces \$120* 

## **Crispy Fried Chicken Tenders**

Buttermilk ranch & Carolina bbq sauce *40 pieces \$65* 

## Smoked Trout Canape

Slivered red onion, truffled crème fraiche & snipped chives served on house made crostini *40 pieces \$70* 

## **Dessert Platter**

Assortment of Chocolate bark pieces *40 pieces \$45*