

## Appetizers and Tasting Menu

### Café Menu

#### Passed Appetizers

Bacon Wrapped Dates with Feta Cheese

*A House specialty*

Shrimp Cocktail Shooters

*Served in petite shot glasses with fresh chives*



#### Buffet Display

Fresh Crudité Platter

*Baby carrots, celery sticks, cherry tomatoes, romaine hearts, and broccoli florets. Served with House-made ranch and caramelized onion dip.*

Domestic Cheeses

*A selection of favorite domestic cheeses served with fresh grapes and assorted crisps.*

Hot Spinach and Artichoke Dip

*Roasted garlic, spinach, artichoke, parmesan and jack cheeses; served piping hot with tortilla chips.*

Chicken Salad Cocktail Sliders

*Fresh rolls topped with lemon and garlic aioli, baby greens, and our famous House chicken salad.*

Mini Italian Meatballs

*Tender House-made meatballs in savory tomato gravy.*

Baked Cookie Trio

*Served with milk shooters*

## Appetizers and Tasting Menu

### Bistro

#### Passed Appetizers

- Bacon Wrapped Dates with Feta Cheese      *A house specialty*
- Chipotle Rubbed Shrimp Shooters      *Shrimp marinated in smoky chipotle pepper, fresh lime, and garlic. Served with chilled gazpacho soup and fresh cilantro.*

#### Buffet Display

- Fresh Crudité Platter      *Baby carrots, celery sticks, cherry tomatoes, romaine hearts, and broccoli florets. Served with House-made ranch and caramelized onion dip.*
- Petite Wedge Salad      *Apple-wood smoked bacon lardons, crumbled gorgonzola cheese, grape tomatoes, and House blue cheese dressing.*
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- Deluxe Cheeses      *Chef's selection of artisan cheeses with fresh grapes, apricot jam, salted almonds, and assorted crisps.*
- Caprese Salad Skewers      *Fresh mozzarella cheese, grape tomatoes, and kalamata olives topped with EVOO, sea salt and fresh herbs.*
- Italian Sausage and Sage Stuffed Mushrooms      *Filled with breadcrumbs, artisan Italian sausage, roasted garlic, Pecorino Romano cheese, and fresh herbs.*

- Chicken Salad Cocktail Sliders      *Fresh rolls topped with lemon and garlic aioli, baby greens, and our famous House chicken salad.*

- Mini Italian Meatballs      *Tender House meatballs in savory tomato gravy.*

- Carmel Pecan Brownie Bites      *Triple chocolate brownies topped with chewy caramel and toasted pecans.*

## Appetizers and Tasting Menu

### Rooftop Terrace

#### Passed Appetizers

##### *Bacon Wrapped Dates with Feta Cheese*

A House specialty

##### *Chipotle Rubbed Shrimp Shooters*

Shrimp marinated in smoky chipotle pepper, fresh lime, and garlic.

Served with chilled gazpacho and fresh cilantro.

##### *Crab and Goat Cheese Tartlets*

Mini pastries filled with herbed goat cheese, lump crab meat, fresh chives, and Parmesan-garlic breadcrumbs.



#### Buffet Display

##### *Crudité Platter*

Seasonal market-fresh vegetables with House ranch and caramelized onion dip.

##### *Deluxe Cheese Assortment*

Chef's selection of artisan cheeses with fresh grapes, apricot jam, salted almonds, and assorted crisps.

##### *Antipasto Piatto*

Marinated artichokes, grape tomatoes, Italian olives, fresh mozzarella, pepperoncini, salami, hot capicola, aged pepperoni, and grissini.

##### *Cold Smoked Salmon*

Served with herbed remoulade, baby pickles, egg whites, minced shallot, fresh lemon wedges, and assorted crisps.

##### *Chicken Salad Cocktail Sliders*

Fresh rolls topped with lemon and garlic aioli, baby greens, and our famous House chicken salad.

##### *Beef Tenderloin Cocktail Sliders*

Thinly-sliced beef tenderloin, caramelized onions, horseradish aioli, and baby greens.

##### *Mini Italian Meatballs*

Tender House meatballs in savory tomato gravy.

##### *Carmel Pecan Brownie Bites*

Triple chocolate brownies topped with chewy caramel and toasted pecans.

##### *Fresh Fruit Display*

Seasonal fruits, elegantly displayed, and served with strawberry yogurt or Nutella cream cheese dip.