



## Hor's D'Oeuvre Menu

### ARTISAN CHARCUTERIE BOARD

cured meats and accompaniments

Half: serves 8-10 \$55

Full: serves 20 \$100

### CRAFT CHEESE BOARD

a nice selection of cheeses, fruit, preserves, crostini

Half: serves 8-10 \$55

Full: serves 20 \$100

### COLD - Per Piece

#### TUNA POKE WONTONS \$3 ea

our traditional ragu with parmigiana and cream

#### BRUCHETTA \$35

16', tomatoes, basil, garlic, pesto, balsamic syrup;

#### MOZZARELLA CAPRESE \$40 per platter

house pulled mozzarella, heirloom tomatoes, basil, Carboy olive oil

#### BURATTA \$40 per platter

pesto, olive tapenade, tomato jam, grilled bread

#### MUSHROOM PATE \$3 ea

crostini, red onion relish

### HOT - 15 Piece

#### LAMB LOLLIPOPS \$4.25 ea

kale and fregola salad, feta, pomegranate molasses

#### EAST SIDE CRABCAKES \$5 ea

tomatoes, cucumber, remoulade

#### CALAMARI AGRO DOLCE \$30 per large bowl

flash fried, red pepper glaze, banana, anaheim, cherry peppers

#### BALSAMIC GLAZED RIBS \$3 ea

toasted garlic, scallions

#### TOASTED RAVIOLI \$2 ea

cheese filled, herb breadcrumbs, marinara

#### ARANCINI \$2 ea

fried risotto cakes with sausage and fontina cheese filling