



## Appetizer Displays

### **Fruit Display 7**

~ A Colorful Display of Assorted Fresh Seasonal Fruit, Berries, and Melons

### **Seasonal Fresh Fruit Skewers 8**

### **Domestic Cheese Display 7.5**

~ An Assortment of Aged Sharp Cheddar, Swiss, Brie, Gouda, Havarti Dill and Seasonal Flavored Cheeses Served with Mixed Nuts, Dried Apricots, Dried Figs, Fresh Red Flame Grapes Sliced French Baguette and Assorted Crackers

### **Imported Cheese Display 10**

~ Black Truffle Cheese, Extra Sharp Cheddar, Mustard Grain Cheddar, Spanish Manchego, Cambazola, Havarti Dill, Humboldt Fog, Sage and Port Wine derby and Seasonal Flavored Cheeses; Served with Mixed Nuts, Dried Apricots, Dried Figs, Fresh Red Flame Grapes Sliced French Baguette and Assorted Crackers

### **Seafood Platter *\*Market Price\****

~ Seasonal Oysters on the half shell, poached jumbo prawns, Dungeness Crab or Whole Maine Lobster Whole Poached Salmon Display served with Dill Mustard Sauce, Mignonette Sauce, Cocktail Sauce, Drawn Butter and Grilled Lemon Halves

### **Fresh Crudité's with Pesto Buttermilk Aioli 6**

~ Baby Carrots, Mushrooms, Zucchini, Red Peppers, English Cucumbers, Cherry Tomatoes, Purple Cabbage Flower and Other Seasonal Vegetable Delights

### **Giardiniera 7**

~ Fresh Grilled Zucchini, Yellow Squash, Roasted Peppers Portobello Mushrooms, and Eggplant with House Made Pesto Balsamic Drizzle

### **Italian Antipasti Display 8**

~ Marinated Mushrooms and Artichokes, Caponata, Roasted Peppers, Roasted Garlic, Pickled Vegetables, Mixed Olives, Assorted Peppers, Cornichons, Provolone Cheese, Salami, Mortadella and Prosciutto

### **Turkey Display 8**

~ House Roasted Turkey Sliced and displayed with whole Grain Mustard Aioli, Pesto, Cranberry Sauce, Romaine Lettuce and Mini Rolls

### **Ham Display 8**

~ Honey Glazed Ham Sliced and displayed with Brown Grain Mustard Aioli, Cornichons, lettuce and tomatoes, Sprouts with Assorted Seasonal Rolls



**Tenderloin of Beef 14**

~ Seared Filet of Beef, Served Rare, with Horseradish Coulis, Mustard Aioli, Sliced Tomatoes, Romaine Lettuce Leaves, and Fresh Rolls

**Carpaccio Display 14**

~ Rare Beef Displayed with Mini Croutons, Fresh Parmesan Cheese, Capers, Shallots, Arugula, Truffle Oil

**Chinese Style BBQ Pork Display 12**

~ Roasted Chinese BBQ Pork Slices served with Sweet and Spicy Mustard Sauce, Chinese BBQ Sauce, Sprouts, Mixed Citrus and Crispy Rice Paper Chips

**Classic Prawn Display 12**

~ Court-Bouillon Poached Prawns served with traditional Cocktail Sauce and Spicy Pesto

**Seared Ahi Tuna 14**

~ Marinated and Seared Ahi Tuna displayed with Tobikko Caviar, Marinated Sweet Onions, Lemon, Cucumbers and Daikon Sprouts

**Salmon Rice Paper Spring Rolls 10**

~ Grilled Salmon, Nori, Avocado, Sesame Seeds, Sprouts, and sliced Lemon and Cucumber rolled in a Rice Paper Roll and drizzled with Wasabi Vinaigrette

**Smoked Salmon 10**

~ Smoked Salmon displayed with Capers, Lemon Slices, Shaved Red Onion, Cream Cheese, and Toasted Crostinis

**House-Cured Brandied Gravlax 12**

~ House-Cured Gravlax with Capers, Lemon Slices, Shaved Red Onion, Crème Fraîche, Chopped Egg, Fresh Dill, and Pasta Chips

**Tuna Tataki Display 14**

~ Sliced and displayed Albacore Tuna with Daikon Radish Relish, Ponzu Marinated Onions, Sliced Lemons, Crisp Tomatoes, Macadamia Nuts, Avocado Slices, and Grilled Shiitake Mushrooms

**Whole Poached Salmon \*Market Price\* (Chef Required for Slicing)**

~ Salmon decorated with Cucumber Scales and Fresh Dill with a Sweet Mustard Sauce

**Athenian Platter 10**

~ with sundried tomato hummus, taramasalata, Tirokafteri Feta Cheese Spread, Greek Tzatziki Cucumber sauce; served with grilled flat breads and pita chips

**Spanish Platter 10**

~ house made tortilla chips, guacamole, fire roasted salsa, tomatillo crème and Smokey jalapeno black bean dip



**Caprese Sticks 6**

~ with Pesto and Balsamic Drizzle

**Assorted Mediterranean Olives 3**

**Warm Crab and Parmesan Dip 6**

~ Accompanied by Sliced Baguette and Crackers

**Warm Artichoke and Spinach Dip 5**

~ Accompanied by Sliced Baguette and Crackers

**House Made Meatballs 6**

~ Select from the following: Justin's Signature All Beef Meatballs, Turkey, Chicken, 3 Meat Italian or Mediterranean Lamb with your choice of sauce below

Pomodoro Red Sauce  
Cognac Mustard Demi Glace  
Cranberry BBQ Sauce  
Basil Marinara

Teriyaki  
Sweet n Sour  
Swedish  
Tzatziki Sauce

**Brie Wheels 5**

~ Served with choice of topping; Wrapped in Decorated Puff Pastry and Served with Sliced Baguette, Crackers and Red Grapes

Maple Bacon  
Wild Mushroom & Thyme  
Roasted Garlic & Caramelized Onions  
House Made Pesto and Sun Dried Tomatoes

Blueberry & Almond  
Cranberry Chutney & Pecan  
Cinnamon Sugar Apple  
Red Pepper Jam

**Charcuterie Board 14**

~ Served with Sopressata, Hot Coppa, Prosciutto, Genoa Salami and Truffle Sage Pate, Rogue Creamery Smokey Bleu, Red Wine Aged Parmesan, Red Pepper Jam, Baby Cornichons, Anchovy Stuffed Olives, Caper Berries, Dried Figs, Honey, Seasoned Crostini, Bread Sticks and Sliced Sweet Baguette.

**Sushi Display 22**

**(7 pieces per person)**

~ Served with Wasabi, Ginger, Soy, Togarashi Seasoned Edamame Beans and Sesame Cucumber Salad

**Rolls:**  
California  
Spicy Tuna  
Salmon  
Vegetarian (upon Request)

**Nigiri:**  
Ahi Tuna  
Albacore Tuna  
Salmon  
Unagi  
Ebi



## **Fondue**

### ***Savory Display: 18***

~ **Stout Beer and English Cheddar**

~ **White Wine 3 Cheese Truffle**

~ **Tomato Basil Fontina**

~ Served with Cubed French Baguette, Beef Mini Meatballs, Chicken Apple Sausage, Fresh Mushrooms, Red Pepper Strips, Broccoli Florets, Roasted Potato Wedges, Artichoke Hearts, Cauliflower, Carrots and Zucchini Chunks

### ***Sweet Display: 16***

~ **Dark Chocolate Fudge**

~ **Buttery Salted Caramel**

~ **Hazelnut Milk Chocolate**

~ Served with Strawberries, Banana Slices, Pineapple, Apple Wedges or Pears, Cantaloupe Chunks, Cake Cubes, Brownies, Mini Assorted Cookies, Pretzel Sticks, Mini Cupcakes, Orange Segments, Kiwi Fruit and Marshmallows

## **Ceviche Display 18**

~ *Traditional White Fish with Avocado*

~ *Shrimp Veracruz with Tomatoes and Onions*

~ *Bay Scallop with Mango and Passion Fruit*

*Served with:*

- House Made Tortilla Chips
- Flour Tortillas
- Tomatillo Salsa
- Guacamole
- Shredded Lettuce
- Grilled Corn Wedges
- Roasted Sweet Potato Cubes

## **Tapas 24**

~ Anchovy Stuffed Olives

~ Crispy Prosciutto wrapped Pecan and Goat Cheese Dates

~ Albondigas with Spicy Tomato Sauce

~ Mojo Picon Pork Skewers

~ Garlicky Artichoke & Grape Tomato Skewers

~ Gazpacho Cucumber Bites

~ Shrimp Veracruz Ceviche with Tomato and Onions

*Served with:*

- House Made Tortilla Chips and Flour Tortillas
- Tomatillo Salsa and Guacamole
- Shredded Lettuce
- Grilled Corn Wedges
- Roasted Sweet Potato Cubes



## Passed Appetizers

*2 pieces per person*

### Beef:

**House Made Beef Meatballs 5**

*~ with Pomodoro Red Sauce, cognac mustard Demi glace or cranberry BBQ Sauce*

**Teriyaki Beef Satay Skewers 6**

*~ with green onions and sesame seeds*

**Marinated Mini Beef Shish Kebab 6**

*~ with Chimichurri sauce*

**Puff Pastry Wrapped Lil Smokies 6**

*~ with a spicy mustard dipping sauce*

**Grilled Filet in Pea Pods with Spicy Peanut Sauce 6**

*~ with sesame seeds and green onions*

**Beef Carpaccio Crostinis 7**

*~ sourdough Crostini, filet mignon, truffle Dijon aioli, shaved parmesan and arugula*

**Marinated Skirt Steak with Avocado Corn Salsa on Sope Chip 7**

*~ topped with toasted pumpkin seeds*

**Caprese Steak Brochettes 7**

*~ With Mozzarella and Cherry Tomatoes; with balsamic steak sauce*

**Grilled Steak Crostinis 7**

*~ with Caramelized Onions, Cambozola cheese and Mustard Herb Aioli*

**Hoisin Beef Spring Rolls 8**

*~ with julienne mango, cucumber, carrots, cilantro and mint; served with Hoisin peanut dipping sauce*

**Truffle Filet Tartar 9**

*~ on Ciabatta with Arugula, Capers, Shallots and Shaved Parmesan*

**Watermelon and Filet Carpaccio Bites 9**

*~ with toasted cumin and Cotija cheese*



## **Poultry:**

### **Thai Chicken Spring Rolls 7**

*~ with carrots, watercress and cilantro in a red curry dipping sauce*

### **Sesame Chicken Satays 5**

*~ with chili ginger soy dipping sauce*

### **Cajun Spiced Chicken Kebab 5**

*~ with Remoulade sauce*

### **Chicken Banderillas 6**

*~ Pancetta wrapped grilled chicken stuffed dates with basil tomato jam*

### **Chicken, Roasted Poblano, and Cheese Empanadas 6**

*~ with tomatillo dipping sauce*

### **Crispy Buffalo Chicken Wontons 6**

*~ with a creamy bleu cheese sauce*

### **Smoked Chicken and Avocado Cornucopia Quesadillas 6**

*~ with Salsa Crème Dipping sauce*

### **Caribbean Calypso Chicken Skewers with Citrus Avocado Dip 6**

### **Tandoori Chicken Skewers 6**

*~ with cilantro mint chutney*

### **Pancetta Wrapped Chicken Skewers 7**

*~ with lemon sage sauce*

### **Seared Duck Breast Crostinis 9**

*~ with caramelized port wine figs and mascarpone cheese*

### **Duck Confit and Walnut Apple Phyllo Cigars 9**

### **Crispy Chicken and Sweet Potato Fritters 6**

*~ with Chili Aioli*

### **Green Curry Thai Chicken Skewers 6**

*~ with Pineapple Coconut Relish*

### **Marinated Grilled Chicken, Pepper and Onion Skewers 6**

*~ with Cranberry BBQ Sauce*



**Adobo Duck Quesadillas 9**

*~ with Smoked Gouda, Papaya, Green Onions and Pumpkin Seeds with Achiote dipping sauce*

**Lemon Chicken, Goat Cheese and Wild Mushroom Phyllo Purses 7**

**Pesto Chicken on Purple Endive 6**

*~ with Herb Cream Cheese and Marinated Sun-Dried Tomatoes*

**Maple Glazed Sausage and Apple Skewers 6**

**Muscovy Duck Breasts on Petite Ginger Risotto Cake 9**

*~ With wasabi apricot chutney and crème Fraîche*

**Foie Gras Mousse on Toasted Brioche 12**

*~ With Honey Glazed Apricots*

**Smoked Poblano Chicken Salad on Sope chips 6**

*~ with chipotle crème Fraîche*

**Lamb:**

**Lamb Meatballs 6**

*~ with dill and mint yogurt sauce*

**Seared Lamb Loin on Crostinis 8**

*~ with Tomato Basil Jam and toasted black seeds*

**Moroccan Lamb Kebab 7**

*~ with dried apricots, onions and a coriander cumin dipping sauce*

**Fire Grilled Lamb on Potato Crisps 7**

*~ with white bean Tapenade and Pesto dollop*

**Mediterranean Lamb Meatballs 6**

*~ with cucumber Tzatziki sauce*

**Crispy Polenta with Lamb Medallions & Marsala Demi Glace 8**

*~ with Mascarpone cheese and chives*

**Crispy Lamb & Currant Rice Rolls 7**

*~ with Spicy Yogurt Drizzle*



## Vegetarian:

- Savory Gruyere Cheesecake Bites 6**  
~ with Sage Pesto
- Mini Roasted Beet and Goat Cheese Stacks 6**  
~ with apple cider slaw and watercress drizzle
- Bulgar Wheat Salad Cucumber Cup 5**  
~ with avocado crème Fraîche
- Mini Twice Baked New Potatoes 6**  
~ with sweet corn relish and truffle crème Fraîche
- Eggplant Capanata Crostini 5**  
~ with roasted red peppers and micro greens
- Tomato Garlic Bruschetta 5**  
~ on a Crostini with shaved parmesan
- Marinated Greek Salad Skewer 6**  
~ with tomato, olive, feta and cucumber
- Artichoke Pate on Crostini or Belgium Endive 5**  
~ with Marinated Sundried Tomatoes
- Pesto Polenta Cakes 5**  
~ with tomato, basil and mozzarella melt
- Heirloom Carrot Soup Shooters with vanilla bean whip 5**
- Roasted Beet and Chevre Tartar 7**  
~ on rye crostinis with tarragon drizzle
- Pesto Caprese Crostini Melt 5**
- Gambone Mushroom Tartar 6**  
~ Crispy pasta chips with truffle Dijon aioli
- Potato, Roasted Poblano, and Pepper Jack Cheese Empanadas 6**  
~ with Salsa Verde
- Spinach, Sundried tomato and Gorgonzola Phyllo Bites 6**
- Roasted Pear, Bleu Cheese and Fig Wellingtons 6**





**Gorgonzola and Pecan Stuffed Dates 5**

**Rice Paper Vegetable Spring Rolls 6**

*~ with Garlic Soy and Spicy Peanut Dipping Sauce*

**Curry Vegetable Samosas 6**

*~ with Cilantro Mint Chutney*

**Wild Rice and Risotto Cake 5**

*~ with Roasted Tomato and Arugula Pesto*

**Fontina Quinoa Potato Cake 5**

*~ with a Balsamic Tomato Relish*

**Lemon and Herb Risotto Cake 5**

*~ topped with Sundried tomato Capanata*

**Sweet Potato Cake 5**

*~ with a Spicy Thai Chili Slaw*

**Quinoa, Vegetable, Parmesan Stuffed Cremini Mushroom 5**

**Artichoke, Ricotta, and Sundried Tomato Stuffed Shitake Mushroom 6**

**Caramelized Onion, Roasted Garlic and Brie Tartlet's 5**

**Macaroni and Three Cheese Fritters 5**

*~ with Smokey tomato dipping sauce*

**Black Bean, Corn and Jalapeno Jack Cheese Taquitos 6**

*~ with Sour Cream, Guacamole and Salsa*

**Mini Polenta Cakes 5**

*~ with Caramelized Onions, Goat Cheese and Honey*

**Eggplant Parmesan Bites 6**

*~ topped with basil tomato relish*

**Heirloom Baby Beet Lollipops 5**

*~ with truffle Tarragon Drizzle and Parmesan Cheese*

**Wild Mushroom and Fontina Monte Cristo 6**

*~ with cranberry dipping sauce*



**Pesto Crostini 5**

*~ with Marinated sun dried tomatoes, parmesan cheese and balsamic drizzle*

**Balsamic Strawberry and Pepper Goat Cheese Tartlet's 5**

**Crispy Artichoke Bottoms 6**

*~ with Balsamic Aioli, Chives and Port Salute cheese*

**Buffalo Mozzarella Crispy Risotto Balls 5**

*~ with Pomodoro and Pesto Dipping Sauces*

**Basil, Goat Cheese and Pistachio stuffed Apricots 5**

**Apricot and Gorgonzola Tartlet 5**

*~ with Rosemary Caramelized Onions*

**Crispy Tofu, Shitake Mushroom and Napa Cabbage Wonton 6**

*~ with Ponzu Ginger Dipping Sauce*

**Roasted Zucchini Rounds 5**

*~ with Ricotta Cream Cheese whip and marinated Sun-Dried Tomatoes*

**Manchego Cheese and Watermelon Bites 5**

*~ with basil oil and balsamic drizzle*

**Seasonal Vegetable Rice Rolls 5**

*~ with Marinated Plum Tomatoes and Avocado*



### Seafood:

**Seared and Marinated Ahi Tuna Chips 7**

*~ on lotus root chip, Tobikko caviar, marinated Maui onions and chives*

**Roasted Lobster and Butternut Squash mini pot pies 8**

**Pistachio Shrimp 7**

*~ with Coconut Milk Pesto Dipping Sauce*

**Smoked Oyster Deviled Eggs 7**

**Shrimp Salad Puff Pastry Crisp 6**

*~ with tomato tapenade*

**Shrimp and Chunky Tomato Gazpacho Shooters 6**

**Lime Shrimp Poblano Pepper Skewer 6**

*~ with Cilantro Creme Dip*

**Prosciutto Wrapped Calypso Shrimp Skewers 7**

*~ with lime Ginger crème Fraîche*

**Mushroom Crab Puffs 6**

**Pork and Lobster Egg Rolls Florentine 8**

*~ with a Tarragon mushroom cream sauce*

**Cucumber Bruschetta 7**

*~ with grilled shrimp and crab salad*

**Smoked Salmon and Cream Cheese Phyllo Bites 7**

*~ with Lemon Dill Gremolata*

**Puff Pastry Shells 6**

*~with Brie and Lobster Cream*

**Smoked Salmon New Potato Tartlets 6**

**White Fish Ceviche Shooters 6**

*~ with Avocado Whip*

**Mini Blue Crab Cakes 8**

*~ with Rice Vinegar Slaw and Red Pepper Aioli*



**Salmon Gravlax Tartar 8**

*~ with cucumber dill crème Fraîche*

**Wonton Wrapped Shrimp Sticks 7**

*~ with Red Curry Dipping Sauce*

**Ahi Tuna Tartar on Wonton Crisps 7**

*~ With Green Onion, Tobikko, and Sesame Seeds*

**Pan Seared Scallop Bites 8**

*~ with lemon grass butter and crispy shallots*

**Pan Seared Scallop Bites 8**

*~ with Raspberry Beurre Blanc and Watercress Coulis*

**Mango & Prawn Spring Rolls 7**

*~ with Cilantro Lime Chili Sauce*

**Salmon and Roasted Red Pepper Cakes 7**

*~ with Homemade Tartar Sauce*

**Jumbo Prawn Cocktail Shooters 7**

**Smoked Salmon, Asparagus and Goat Cheese Roulade Bites 6**

**Yuzu Spicy Tuna Rolls 8**

*~ with Macadamia Nuts, Cucumber and Caviar*

**Ponzu Marinated Albacore Tuna Roll 8**

*~ with Spicy Onions, Daikon Radish and Fresno Pepper*

**Salmon Roll 7**

*~ with Cucumber Avocado, Togarashi Spice and Meyer Lemon Green Onion Gremoulade*