sample appetizer menu

COOK, LEARN, FEAST

APPETIZER MENU

10 person minimum

Vegetarian Options

Caprese Skewers or *Caprese Salad, gf
heirloom tomatoes/mozzarella pearls/basil/balsamic glaze

Seasonal Bruschetta, v
crostini/baby tomatoes or seasonal fruit/garlic/olive oil/ balsamic glaze

Vegetarian Ceviche, gf/v
chayote/red onion/citrus/cilantro w/plantain chips

***Mezze Platter, v**
white bean and artichoke hummus/toasted pita/olives/Israeli salad or pickled veg; optional falafel

***Seasonal Fruit Platter, gf**
variety of fresh fruit (ie melon/grapes/berries/apples/citrus w/honey-yogurt dip)

***Grilled Vegetable Platter, gf/v**
grilled seasonal vegetables (ie zucchini/yellow squash/artichokes/red onion/sweet bell peppers/green onions) w/balsamic vinaigrette and white bean and artichoke hummus

***Crudité, gf**
raw seasonal vegetables (ie zucchini/yellow squash/heirloom carrots/sweet bell peppers/cucumber/heirloom cherry tomatoes/celery) w/ranch dressing and white bean and artichoke hummus

***Hawaiian Chik'n Lettuce Wraps, v**
bib lettuce/Meati Chik'n cutlet/Huli Huli sauce/pineapple salsa

Seafood/Pescatarian Options

Mexican Shrimp Cocktail, gf
shrimp w/avocado/cucumber/cilantro/red onion/hot sauce

Ceviche, gf
shrimp or white fish w/plantain chips

Shrimp Chimichurri Skewers, gf
chilis/parsley/garlic/oregano

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***Petite Smoked Fish Cakes**
w/lemon dill aïoli

Sushi Roll Platter
Chef's choice (ie crab, spicy tuna, CA rolls)

***Seafood Platter, gf**
smoked salmon salad/jumbo shrimp/fresh shucked oysters/mignonette/seafood sauce/horseradish/hot sauce/fresh lemon

gf = Gluten Free
v = Vegan
**stationary service only*

All passed appetizer package pricing includes 1 chef and appropriate number of servers (min 1 server per 25-30ppl w/4-hour min)

Custom meal requests available: vegan, gluten free, meat-based options, etc.

Package pricing does not include taxes, production fees or gratuity.

Please note that due to availability of ingredients, substitutions may occur.