

**MEDITERRANEAN
HUMMUS**

roasted garlic + lemon
roasted red bell pepper
slightly toasted pita + crisp crudités

**SPINACH &
ARTICHOKE DIP**

crisp crackers + flat breads

**CRANBERRY & BRIE
TARTLET**

cranberry & brie tartlet

CHICKEN SALAD CANAPE

cranberry gel, garlic aioli,
candied orange zest + micro cilantro

PIQUANT AFRICAN PEPPERS

plumped with ricotta,
truffled fig jam

**MUSTARD CRUSTED
CHICKEN**

grilled on bamboo picks
black cherry dijon (GF)

**BLACK BEAN &
MUSHROOM BURGER**

avocado mousse
red cabbage slaw

**BUTTERMILK BRINED
FRIED CHICKEN SLIDER**

whole grain mustard aioli
dill pickle chip

**MAC + CHEESE
MUFFIN BITES**

farmhouse aged cheddar,
truffled aioli

**Chef's Select
Cheese and Grilled
Vegetable Board**

triple cream St Stephen,
smoky Moody Blue,
Humboldt Fog Goat Cheese,
and Irish Porter Cheddar,
fresh and dried fruit,
honeycomb,
Marcona almonds,
crisp flat breads and
French bread medallions,
grilled mushrooms,
artichoke hearts,
asparagus, and carrots

Dessert Bars

tangy lemon,
cherry crumble,
carmelitas,
red velvet cheesecake,
peanut butter fudge,
salted caramel chocolate chip bars,
fudge brownies or blondies

**Chocolate Mousse
Dessert Shots**

creamy chocolate mousse
topped with whipped cream
and rich shaved chocolate

Key Lime Dessert Shots

key lime custard on a
graham cracker base topped
with whipped cream

**Salted Caramel
Cheesecake Shots**

rich cheesecake base
layered with sweet caramel

Tiramisu Dessert Shots

Italian creamy mascarpone
layered on top of
marsala soaked lady fingers,
sprinkled with cocoa powder

Vegan Ginger Cookies

applesauce sugar cookies studded
with bits of crystallized ginger