

# Tray Passed Hors d'oeuvres

ONE DOZEN MINIMUM REQUIRED PER ITEM

## GRILLED BABY LAMB CHOPS

sweet onion-chorizo-potato hash, smoked paprika

**\$10 each**

## POTATO AND CORN EMPANADA

Mojo Verde Sauce

Vegetarian\*

**\$9 each**

## SEARED AHI TUNA BITES

Mango Gazpacho, Pickled Nopales, Fresno Chili Jam, Micro Cilantro

**\$11 each**

## CHILLED PRWANS

Piquillo pepper cocktail sauce, Pineapple Jicama Relish, Micro Cilantro

**\$10 each**

## CHORIZO CROSTINI

Toasted Sourdough baguette, blistered tomato jam, Aged Spanish chorizo, pickled red onion, shaved pecorino, micro thyme

**\$9 each**

## FLAT BREAD

pesto, smoked cheddar, baby bell peppers, shallots, roasted tomatoes, toasted fennel seeds, yellow pepper coulis

**\$8 each**

## GRILLED ARTICHOKE CROSTINI

Golden goddess Hummus, Marinated Olives, Micro Arugula

Vegan\*

**\$8 each**

# Station Displayed Items

MINIMUM OF 12 GUESTS GUARANTEE PER ITEM

## ARTISANAL CHEESE

3 Types of Artisanal Cheese and Accompaniments House-made Seasonal Fruit Spread, Rosemary Cranberry Crisps, Roasted Marcona Almonds, fresh honeycomb, dried select fruits  
\$22 per person

## CHARCUTERIE BOARD

3 Types of Cured Meats and Accompaniments, Pipparras Peppers, Gherkins, Castelvetrano Olives, Grain Mustard  
\$25 per person

## FRESH SHUCKED OYSTERS

Seasonal Mignonette  
\$8 per person

## SEASONAL FRUIT PLATTER

\$15 per person

## BAR JARS & EPI BREAD

Assorted dips and spreads (Please Select Up To 4 Jars)

Marinated Manchego and Olives-orange zest, thyme, shallots, Aleppo pepper  
-House Roasted Californian Almonds-rosemary and sea salt flakes  
-Artichoke Goat Cheese Spread-spanish manchego, lemon zest  
-Spiced Red Pepper Spread-paprika, toasted walnuts, bread crumbs, pomegranate molasses, sumac  
-Za'atar Spiced Yogurt Dip and Marinated Tomatoes-shallot, parsley, sherry vinegar

\$35 per person