



KITCHEN BAR

HOLIDAY SNACKS & COCKTAIL RECEPTION MENU

Minimum 10 people
Recommended 4 pieces/person

COLD ITEMS

GRAPE AND MELON SPIKES \$25/doz

Fresh Skewered Red Grapes and Melon Balls,
Mint Yogurt Dip

PERSONAL CRUDITE \$25/doz

Individual Glasses of Fresh Cut Vegetables with Spiced
Ranch Dip

CHEESE KEBABS \$28/doz

Cubes of Smoked Cheddar, Havarti and Oka Cheeses

CALIFORNIA ROLLS \$35/doz

Wasabi, Pickled Ginger and Soy Saucen

ASSORTED SUSHI AND SASHIMI \$45/doz

Nigiri, Maki and Sashimi, Wasabi, Pickled Ginger and Soy

BRUSCHETTA \$30/doz

Fresh Roma Tomato, Basil & Garlic, Focaccia Crostini

CURED SALMON BLT \$35/doz

Sourdough Crostini, Smoked Bacon, Micro Lettuce,
Tomato Chutney

PROSCIUTTO AND MELON SPIKES \$28/doz

Balsamic Drizzle

SCALLOP CEVICHE \$35/doz

Tortilla Wafer, Black Bean-lime Salsa

SZECHUAN FLAT IRON \$36/doz

Orange Segments, Yuzu, Black Sesame Cone, Cucumber

MEDITERRANEAN SPICED ALBACORE TUNA LOLLIPOPS

\$35/doz

Citrus Yogurt

PROSCIUTTO WRAPPED ASPARAGUS SPEARS \$28/doz

Balsamic Drizzle & Truffle Oil

GAZPACHO "SHOTS" \$30/doz

Pickled Vegetable Sticks



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HOT HORS D'OEUVRES

VEGETARIAN SPRING ROLLS \$28/doz
Plum Sauce

JERK CHICKEN SKEWERS \$35/doz
Lemon Crème Fraiche

PHYLLO WRAPPED CRANBERRY AND BRIE PARCELS \$28/doz

JACKSON POTATO CUPS \$30/doz
Yukon Gold Potato, Bacon, Sour Cream, Chive, Cheddar

VEGETABLE SAMOSA \$30/doz
Mango Tamarind Chutney

MINI CRAB CAKES \$34/doz
Roasted Corn and Pickled Mustard Seed Salsa, Chipotle Aioli

BBQ DUCK SPRING ROLLS \$31/doz
Spicy Plum Sauce

SPICY ASIAN SALMON SKEWER \$32/doz
Chili Soy Glaze

SEARED CHIMMICHURRI BEEF SKEWERS \$35/doz