Large Party Menu

Prices Are By The Dozen

Filet Mignon Sliders  60  arugula & horseradish cream
Grilled Colorado Lamb "Lollipops"  90  cherry balsamic
Prosciutto & Brie Sandwiches  30  spiced apples, grilled ciabatta
Prosciutto Wrapped Grilled Asparagus  24
Smoked Salmon Potato Chips  36  crème fraiche, caviar
Filet Mignon Tarts  35  grilled steak, figs, blue cheese
Dozen Mini Truffle Fries  24  rassett, sweet potato, truffle oil, parmesan with garlic aioli
Bowl of Mixed Italian Olives  20  (per bowl)
Organic Beet Salad  35  goat cheese, candied walnuts
Brie Stuffed Potato Skins  24  pancetta and aged balsamic vinegar
Shrimp Cocktail  15  fresh horseradish cocktail sauce
Vegetable Tart  28  mushroom, spinach, onion, parmesan, sriracha aioli
Satay Skewers
Chicken  (20) or Beef  (32)  peanut and soy
Crunchy Coconut Shrimp  15  sweet Thai chili sauce
Bowl of Mixed Nuts  30  (per bowl) cumin, olive oil and salt
Arugula Salad  30  goat cheese, pine nuts, blood orange vinaigrette

Platters

(platters feed approximately 50 people)

Cheese Platter - artisan cheeses, dried fruit, candied nuts  149  full  75  half
Cured Meat Platter - green olive tapenade, arugula, ciabatta  149  full  75  half
Sausage Platter - variety of sausages, stone ground mustard  80
Smoked Fish Platter - smoked salmon, mussels, scallops, crème fraiche, lavash crackers  149
Vegetable Crudité - mixed fresh vegetables with dipping sauce  60
Dessert Platter - house-made cookies and truffles, one dozen chocolate covered strawberries  100  full  55  half

Tartines By The Dozen

Wild Flower Honey Tartine - Goat Cheese, Almond, Pear  40
Prosciutto & Brie Tartine - Arugula, Spiced Apple Compote  42
Spicy Shrimp & Avocado Toast Tartine - Mango Papaya Salsa  45
Smoked Salmon Tartine - Herbed Boursin Cheese w/ dill & English cucumber  45