



outdoor cooking party welcome appetizers

vegetarian
\$4 per person

Herb-Crusted Pizza with Grilled Eggplant, Goat Cheese and Arugula
Truffled Mozzarella with Cherry Tomato and Basil
Grilled Crostini with Grapes and Blue Cheese
Chihuahua, Black Bean and Spinach Quesadillas

meat
\$5 per person

Curried Chicken Skewers with Peanut Dipping Sauce
Chimichurri Flank Steak Crostini
Grilled Bratwurst, Onion and Goat Cheese Pizza
Chicken Kabobs with Herb Yogurt Dipping Sauce

seafood
\$6 per person

Prosciutto and Basil Wrapped Shrimp with Dijon Vinaigrette
Grilled Flatbread with Smoked Salmon & Chive Creme Fraiche
Blackened Voodoo Shrimp Skewers with Cajun Dipping Sauce
Spicy Tuna Rolls with Soy-Wasabi Glaze

platters:

**Platters are available in three sizes: Small (serves 8 to 10),
Medium (serves 11 to 15) or Large (serves 16 to 20).**

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Gourmet Cheese Platter with Nuts & Fruit	\$50	\$65	\$100
Corn Tortilla Chips with Housemade Salsa	\$25	\$38	\$50
Marinated Olives and Spiced Nuts	\$25	\$38	\$50
Spicy Shrimp Cocktail with Grilled Peach Salsa	\$55	\$83	\$110
Hummus and Spicy Pita Chips	\$25	\$38	\$50
Grilled Asparagus with Shaved Pecorino	\$22	\$33	\$44
Grilled Vegetable Antipasto	\$35	\$53	\$70