



# Upstairs Events Mixer Style Menu

## hot appetizers

coconut chicken satay ~ roasted peanut dipping sauce.....	\$1.75 each
indonesian ginger soy glazed beef skewers.....	\$2.40 each
marinated tofu skewer with summer squash.....	\$1.85 each
skewered pork tenderloin ~ bali-bbq sauce & pineapple.....	\$2.25 each
shrimp skewer ~ panko crusted or grilled.....	\$2.95 each
pork, vegetable or seafood dumplings ~ Indonesian soy dipping.....	\$1.85 each
calamari fries ~ sweet chili dipping sauce.....	\$35.00 / lb
curry spring rolls.....	\$2.85 each
bacon & artichoke palmiers.....	\$1.95 each
herbed goat cheese & sundried tomato palmiers.....	\$1.95 each
tartletts ~ (please choose) .....	\$1.95 each
~ wild mushroom, spinach & feta	
~ danish brie & seasonal chutney	
~ chicken liver paté & sweet onion confit	
~ herb roasted tomato, prosciutto & parmesan	
bacon wrapped ~ (please choose)	
~ shrimp.....	\$2.75 each
~ scallops.....	\$2.75 each
~ romaki .....	\$2.25 each
~ asparagus & scallion.....	\$2.25 each
~ cherry stuffed duck breast.....	\$3.25 each

## cold appetizers

smoked salmon wrapped asparagus.....	\$2.95 each
rare angus beef wonton ~ horseradish aioli.....	\$3.45 each
blackened ahi tuna wonton ~ wasabi caviar.....	\$3.75 each
b.l.t. crostini.....	\$1.95 each
shrimp cocktail ~ cocktail dipping sauce.....	\$1.95 each
caprese skewers.....	\$2.75 each
stuffed eggs ~ (please choose)	
~ truffle deviled.....	\$1.75 each
~ dried fruit & curry chicken salad.....	\$2.25 each
~ pancetta, pinenut & italian herb.....	\$2.50 each
~ santa fe baby shrimp salad.....	\$2.75 each



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create your own  
choose a vessel & a filling to create your own bite size appetizer!  
pate choux ~ profiteroles, cucumber cups, cherry tomatoes or endive spears

crab & avocado.....	\$3.00 each
shrimp & scallop ceviche ~ truffle oil.....	\$3.25 each
lobster & mango ~ white wine vinaigrette.....	\$3.50 each
cold smoked salmon ~ crème fraiche & capers.....	\$2.95 each
blue crab & jicama salad.....	\$3.00 each
chicken salad ~ (please choose).....	\$1.95 each
~ mandarin	
~ southwestern	
~ smoked chicken with gorgonzola	
~ apricot & tarragon	
sundried tomato tapenade ~ tomato, olive, garlic & capers.....	\$1.85 each
wild mushroom, herb & sherry paté.....	\$1.95 each
caprese ~ fresh mozzarella, basil, balsamic marinated tomato.....	\$1.95 each

### canapes

apple smoked shrimp & watercress.....	\$3.25 each
prosciutto & melon.....	\$2.75 each
blue cheese mousse & raspberry.....	\$2.75 each
goat cheese with sweet peppers.....	\$2.75 each

### dips and spreads

	<u>serves 25</u>	<u>serves 50</u>
fresh spinach & artichoke dip (cold).....	small \$40	large \$70
bruschetta (cold) ~ herbed roma tomatoes, roasted garlic.....	small \$30	large \$55
hummus ~ roasted garlic, herb, smoked chile, red pepper.....	small \$30	large \$55
baba ghannouj.....	small \$25	large \$55



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## platters

	<u>serves 25</u>	<u>serves 50</u>
seasonal vegetable crudite ~ creamy herb dip.....	small \$45	large \$75
fresh fruit platter ~ (please choose dipping sauce).....	small \$55	large \$85
~ cinnamon yogurt		
~ chocolate fondue (with grand marnier or chambord)		
~ caramel & sour cream (with cinnamon and vanilla bean)		
cheese platters ~ (please choose)		
~ domestic.....	small \$60	large \$110
~ cheeses of the world.....	small \$85	large \$160
grilled vegetable platter ~ asparagus, squashes, peppers, eggplant with indian curry sauce or balsamic vinaigrette.....	small \$55	large \$85
antipasto platter ~ cured meats, cheeses, pickled vegetables, olives.....	small \$80	large \$150
(subject to change)		
whole smoked salmon presentation ~ lemon, herbed chevre cream.....		\$175.00

## petite sandwiches

flat iron steak sandwich ~ served with arugula & horseradish aioli.....	\$4.75 each
beef tenderloin ~ served with arugula & horseradish aioli.....	market price
grilled chicken ~ brie, seasonal chutney & walnuts / or brie with caramelized onions.....	\$4.50 each
hot smoked salmon ~ roasted garlic aioli, spinach & fresh tomato.....	\$4.50 each
roasted vegetable and feta ~ served with hummus.....	\$4.00 each

## homemade buffet style salads

quinoa & wild rice salad ~ with dried cherries and almonds (room temp).....	\$45
mediterranean couscous salad ~ with preserved lemon, tomatoes and herbs (cold).....	\$40
orzo caprese salad ~ with fresh mozzarella, balsamic reduction and basil (cold).....	\$40
asparagus and mushroom pasta salad ~ linguini with truffle oil and herbs (room temp).....	\$45
indian curried rice salad ~ with apricot, raisins and nuts (hot or cold).....	\$40