

**Appetizer Menu**

**Passed or Plated**

**(Quantities are served 2 pieces per person)**

**Choose 3- $20 per person**

**Choose 5- $30 per person**

Fried Feta- roasted tomato & salsa verde GF

Meatballs- parmigiano, pine nuts, marinara GF

Salmon Tartare- crispy wontons, tobiko

Tempura Shrimp- roasted pepper agrodolce

Five Spice Ribs- cilantro, szechuan peppercorns, BBQ sauce GF

Stuffed Mushrooms- sausage, spinach, fontina GF

Crispy Eggplant & Burrata- tomato & basil pesto GF

Za’atar Chicken Skewers- harissa yogurt GF

Artichoke & Ricotta Crostini- lemon & parsley GF avail

Tomato Basil & Pesto Crostini GF available

**CHARCUTERIE BOARDS**

**$55 for Half ( feeds 8-10) | $100 for Full (Feeds 20)**

**HIPPIE EX- variety of seasonal vegetables and dips**

**ANDRE THE GIANT- local and imported cured meats, pickles, olives, mustards**

**SUMMER OF ‘92- artisanal and local cheese, jam, honey, roasted nuts, fruit**

**RED ROCKER- mix of artisanal cured meats and cheese, accompaniments**

**HUMMUS & VEGGIE PLATTER- warm crispy flatbread, veggies, dolmas, tzatziki- GF available**

**BREAD & CRACKERS BOARD (GFO) ( $25 for Half | $50 for Full)**

**DESSERT BOARD ( $40 for Half | $80 for Full)**