

HORS - D'OEUVRES

(Individual Bite-Size Appetizers)

Baked Chèvre

French goat cheese baked in phyllo dough topped with toasted sliced almonds
Small: \$ 80 / Large: \$ 150

Pissaladière

Southern French onion tart topped with olives and anchovies (optional)
Small: \$ 80 / Large: \$ 150

Spicy Tartare de Tuna

Ahi tuna with scallions and chili served on top of house made sweet potato chip
Small: \$ 90 / Large: \$ 170

Tartare de Boeuf

Minced filet mignon beef seasoned with Dijon, shallots and fennel
Small: \$ 100 / Large: \$ 190

Vegetarian Quiche

Seasonal Vegetables, gruyere cheese, and cream
Small: \$ 80 / Large: \$ 150

Quiche Lorraine

Lardon, gruyere cheese, and cream
Small: \$ 90 / Large: \$ 170

Smoke Salmon Quiche

Wild Alaskan smoked salmon, leeks, and cream
Small: \$ 90 / Large: \$ 170

Beef or Lamb Bonbons

House-made meatballs with fresh basil chimichurri sauce
Small: \$ 100 / Large: \$ 190

Mozzarella and Tomato Skewers (GF)

Extra-virgin olive oil and balsamic vinegar drizzle and topped with fresh julienned basil
Small: \$ 80 / Large: \$ 150



Grilled Beef on Skewers (GF)

Flat iron steak with peppercorn demi-glace
Small: \$ 100 / Large: \$ 190

Herb-Brined Chicken Skewers (GF)

Grilled Chicken with tarragon and topped with tomato tartare
Small: \$ 80 / Large: \$ 150

Chorizo Wrapped Seared Scallops (GF)

Served with tomato coulis
Small: \$ 100 / Large: \$ 190

Chicken and Pesto Finger Sandwiches

Herb-brined chicken breast meat with house-made pesto and greens on Acme herb slab
Small: \$ 80 / Large: \$ 150

Goat Cheese and Grilled Veggie Finger Sandwiches

Grilled Veggies with chèvre on Acme herb slab
Small: \$ 80 / Large: \$ 150

Artichoke Pesto Crostini (V)

Marinated Artichoke with home-made pesto served on a sliced of toasted baguette
Small: \$ 80 / Large: \$ 150

Olive Tapenade Crostini

Homemade black olive tapenade served on a sliced of toasted baguette
Small: \$ 70 / Large: \$ 130

Roasted Tomato & Garlic Crostini (V)

Tomato roasted with herb de Provence and roasted garlic served on a sliced of toasted baguette
Small: \$ 70 / Large: \$ 130

Tuna Crostini

Tuna with lemon tarragon aioli with tomato on a sliced of toasted baguette
Small: \$ 70 / Large: \$ 130

Salmon Mousse

Smoked wild Alaskan salmon mousse served on phyllo dough
Small: \$ 90 / Large: \$ 170



Ratatouille (V&GF)

Provençal vegetable stew of eggplant, zucchini, and bell peppers served bite size on individual spoon
Small: **\$ 80** / Large: **\$ 150**

Charcuterie Platter

Three kinds of artisanal or imported cold cuts/paté, garnishments
(Assortment of Acme bread **\$ 12** serves 6-8, butter **\$ 4** serves 6-8)

Small: **\$ 55** / serves **6-8** or Large: **\$ 115** / serves **12-16**

Fromage Platter

Assortment of artisanal soft, semi-soft, and firm cheese (3 total), garnishments
(Assortment of Acme bread **\$ 12** serves 6-8, butter **\$ 4** serves 6-8)

Small: **\$ 65** / serves **6-8** or Large: **\$ 125** / serves **12-16**

We use organic, local and sustainable products when available.

Small: **25** pieces

Large: **50** pieces

V: Vegan

GF: Gluten-Free