



Roast House Appetizers

Display

Prawns and Cocktail
\$35 per dozen

House Made Andouille Sausage & Creole Mustard Roll
\$29 per dozen

Dungeness Crab Cakes with Chipotle Aioli
\$33 per dozen

Warm Cheese Puffs with Honey Mustard Dip
\$29 per dozen

Shrimp and Chorizo Spring Rolls with Tomatillo Salsa
\$32 per dozen

Garlic Marinated Lamb Kabobs
with Minted Yogurt Dip
\$33 per dozen

Rosemary Marinated Pork & Fennel Kabobs
with Creole Mustard Dip
\$31 per dozen

Red Wine Marinated Beef & Pepper Kabobs
with House Made Steak Sauce
\$33 per dozen

Lemon & Thyme Marinated Chicken Kabobs
with Goat Cheese Dip
\$32 per dozen

Sweet & Sour Shrimp Kabobs with Chili Garlic Sauce
\$33 per dozen

Passed

House Cured Salmon Pastrami, Watercress, Rye Biscuit
\$32 per dozen

Local Oyster On the Half Shell
with a Meyer Lemon Granita
\$33 per dozen

Smoked Pulled Pork on Corn Cake
\$27 per dozen

Kobe Beef Carpaccio, Capers, Parmesan, Brioche Crostini
\$30 per dozen

Mini Muffaletta
Salami, Ham, Provolone, Olive Salad
\$31 per dozen

Brie, Fig Preserve, Rosemary Crostini
\$29 per dozen

Goat Cheese, Oven Dried Tomatoes, Olive, Crostini
\$27 per dozen

Fingerling Potato, Crème Fraîche, Chives, Caviar
\$30 per dozen

Ahi Tuna Tartare, Phyllo Cup
with Wasabi Caviar
\$32 per dozen

Spinach and Feta Spanikopita
\$27 per dozen

*All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change.*



Roast House Reception

Platters

Platters serve approximately 25 guests.

Garlic Hummus with Pita
\$45

Smoked Salmon, Cream Cheese and Dill Dip
with Rye Crostini
\$55

Confit Onion and Sage Dip
with Baguette
\$50

Seasonal Vegetables with Buttermilk Dressing
\$65

Seasonal Sliced Fresh Fruit
\$75

Baked Brie en Croûte
with House Made Breads
\$110

Cured Salmon
with Red Onions, Capers, and Lemon
\$95

Country Pâté
with Toast Points, Mustard and Pickles
\$95

Prawns and Cocktail
\$140

Artisan Cheese Selection
with House Made Breads
\$140

Cured Meat and Salami Display
\$140

*All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change.*