

APPETIZER MENU

[PICK & CHOOSE]

Chef's Choice of 3 Artisan Cheeses
served with Red Grapes & Crackers

Pulled Pork Crostini with Pumpkin Seed
long braised pork served on sliced and toasted baguette topped with pumpkin seed pesto

Herbed Goat Cheese Medallions

Roasted Red Pepper Cream & Arugula
on ciabatta bites

Prosciutto Filo Asparagus
Prosciutto can be substituted with Manchego as a vegetarian option

Marinated Harvati with Tunisian Olives
fresh rosemary, pink peppercorn & olive oil

Drunken Goat White Bean Dip
this dip is served with a seasonal crudite platter

Texas Fruit Skewers
seasonal fruit marinated in Texas honey, pomegranate & peppery tequila

Fresh Fig & Goat Cheese Crostini
ask about our favorite crostini choice for this season

Red Chili Rubbed Salmon Pops
spicy salmon with red chili & brown sugar glaze on a skewer

Roasted Vegetable Salad
seasonal veggies marinated with Moroccan olives & fresh rosemary

Delicate Carpaccio with Basil Oil
thinly sliced raw beef tenderloin

Antipasti
this classic dish changes with the seasons

Crab Endive Spears
lemony Maryland lump crab with basil stuffed in a crisp endive

Minted Garlic Spread
mint is the Italian symbol for hospitality!

Fresh Tomato & Herb Bruschetta

Smoked Salmon Brandade
smoked salmon & cannelloni bean dip served with lemon, pita & capers

Spiced Hummus Baskets
traditional hummus bite sized! wrapped in a wonton & topped w/ kalamata olives & feta

Savory Polenta Mini Cakes
with Gorgonzola & roma tomato confit

Wild Mushroom & Brie Toasts

Mediterranean Salsa
feta, tomatoes, fresh green onion & olives served with herbed flatbread

{ DESSERTS }

Milk & Honey Dessert Toasts
red wine, cinnamon, milk & honey soaked baguette fried in almond oil

Spiced Pear Crisp w/ Ginger Cream

Fig Granita
white wine, figs & ginger frozen and topped with marscarpone

Ricotta Fritters & Raw Sugar with Berries
fried ricotta dough sprinkled w/ raw sugar

Chocolate Cannoli Bites
this is a treat. traditional cannoli with chocolate & pistachio