

# APPETIZERS

## FROM THE LAND

**Sliders** .....\$4.00  
 (provided in increments of 30)

- Cheeseburger (AV, D, E, G)**  
*with House Dressing, Pickle Chip, Caramelized Onion, and Cheddar Cheese on a Bun*
- Crispy Beef Brisket (D, E, G)**  
*with Blue Cheese Sauce and Caramelized Onions on a Bun*
- Pulled Pork (AV, D, E, G)**  
*with Honey Mustard BBQ Sauce, Cheddar Cheese, and Coleslaw on a Bun*
- BBQ Grilled Chicken (AV, D, G)**  
*with Cosmo Hickory BBQ Sauce, Cheddar Cheese and Pickle Chip on a Bun*
- Buffalo Chicken (AV, D, E, G)**  
*with Traditional Buffalo Sauce and Blue Cheese Dressing on a Bun*

**Wings** .....\$4.00  
 (3 per person, 25 person minimum)

- Grilled**  
**Sesame Teriyaki Chicken Wings**  
*with Long Cut Green Onions, Sesame Seeds, Carrots, Celery, and Sesame Teriyaki Sauce*
- Oven Roasted**  
**Hickory BBQ Chicken Wings**  
*with Crispy Onion Strings (G), Carrots, Celery, and Hickory BBQ Sauce (AV, G)*
- Crispy Fried**  
**Korean Fried Chicken Wings dressed with a Spicy Korean BBQ Sauce (AV, G)**  
*with Carrots, Celery, and Cucumbers*
- Buffalo Chicken Wings (AV)**  
*with Carrots, Celery Sticks, and Creamy Blue Cheese Sauce (D)*

**Grilled Marinated Skewers**  
 (provided in increments of 12, 4dz minimum)

- Protein Options Available:**
- Chicken** .....\$24.00 dz
  - Skirt Steak**.....\$28.00 dz
  - Shrimp**.....\$32.00 dz
  - Vegetarian/Vegan** .....\$20.00 dz  
 (Red Bell Pepper, Zucchini, Yellow Squash, Red Onion, and Mushrooms)

- Marinade Options Available:**
- (VE)Thai Peanut Satay (AV, N), (VE) Chili-Lime, (VE) Italian (AV), (VE) Korean (AV, G),  
 (VE) Cilantro-Lime, (VE) Cosmo (AV), (VE) Cajun, (V) Tandoori (D), (V) Greek Lemon (D)

**Chorizo, Artichoke and Green Chili Dip (AV, D, E, G)**  
**(Contains Pork)** .....SM \$90 / LG \$180  
 Roasted Artichoke and Chorizo Dip served warm with Tortilla Chips and Baguette (Small: serves 25, or Large: serves 50)

(V) Vegetarian Friendly (VE) Vegan Friendly  
 (AV) Alcohol/Vinegar (D) Dairy (E) Eggs (G) Gluten (N) Nuts (SH) Shellfish



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- Antipasti Display (AV, D, G) (Contains Pork).....\$330**  
Assortment of Italian Cheeses, Cured and Dried Meats, Grilled, Pickled and Marinated Vegetables served with Grissini (*Italian Bread Sticks*) and Crostini (3oz per person, 30 person minimum)
- Japanese Meatball Kabob (AV, D, E, G) .....\$23.00 dz**  
All-Beef Meatball Served on a Skewer with a Teriyaki Glaze (provided in increments of 12, 4dz minimum)
- 5 Spice Chicken Spring Rolls (AV) .....\$2.50**  
5 Spice Chicken filling with a Rice Paper Wrapper served chilled, with Nam Pla Dipping Sauce (24 person minimum)
- Chinese Chicken Salad (AV, G).....\$4.00**  
Chilled Chicken and Cabbage Salad Served in a Mini Take-Out Box with Chopsticks (24 person minimum)

## FROM THE SEA

- Sushi Service (AV, E, G, SH) .....\$6.75**  
Assorted Hand-Made Nigiri and Sushi Rolls served with Ginger, Wasabi and Soy Sauce (3 pieces per person, 40 person minimum)
- Coconut Thai Crab and Shrimp Dip (AV, D, E, G, SH).....SM \$125 / LG \$250**  
Fresh Lump Crab and Shrimp in a Warm Thai Green Curry Dip served chilled with Baguette and Crackers (Small: serves 25, or Large: serves 50)
- Traditional Shrimp Cocktail Display (AV, D, E, N, SH) .....\$350**  
Court Bouillon Poached Shrimp served with House-Made Cocktail Sauce, Creamy Pesto Aioli and Lemon Wedges (6 per person, provided in increments of 30)
- Coconut Prawns (G, SH).....\$23.00 dz**  
Crispy Coconut Prawns Garnished with Tropical Fruit Salsa (provided in increments of 12, 4dz minimum)
- Shrimp Spring Rolls (AV, SH) .....\$2.75**  
Cold Shrimp filling with a Rice Paper Wrapper served with Nam Pla Dipping Sauce (2dz minimum)
- Sesame Crusted Seared Ahi Tuna (AV, D).....\$12.00**  
Seared Marinated Tuna coated in Black and White Sesame Seeds served with Tobiko Caviar, Daikon Sprouts, Wasabi Cream and Tamari-Ginger Sauce (2oz per person, 25 person minimum)

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## FROM THE EARTH

- (V) Sweet, Spicy, and Salty Bar Mix (E, G, N)** .....\$2.00  
Assorted Mix (2oz per person, provided in increments of 20)
- (VE) Guacamole (AV)** .....\$3.00  
House-Made Guacamole served with Fresh Tortilla Chips (25 person minimum)
- (VE) Pico de Gallo (AV)** .....\$1.50  
House-Made Pico de Gallo served with Fresh Tortilla Chips (25 person minimum)
- (VE) Hummus (G)** .....\$2.00  
with Baked Pita Chips (G), Carrots, Celery, and Cucumbers (25 person minimum)
- (VE) Sundried Tomato Hummus**  
**(VE) Farmer's Market Seasonal Hummus**
- (VE) Garden Fresh Crudité Platter** .....\$1.50  
Assorted Fresh Seasonal Vegetables served with Pesto Ranch (AV, D, E, N) and Red Bell Pepper Feta Sauce (AV, D, E) (4oz per person, 50 person minimum)
- (VE) Fresh Fruit Board** .....\$2.00  
Artfully displayed Fresh Seasonal Fruits and Berries (4oz per person, 50 person minimum)
- (V) Fruit Skewer Platter (D) (Contains Honey)** .....\$5.00  
Fresh Fruit Skewers Artfully Displayed and served with Strawberry Yogurt Sauce and Honey Mascarpone Sauce (2 per person, 50 person minimum)
- (V) Cosmopolitan Cheese Platter (D, G, N)** .....\$6.50  
A unique selection of quality Cheeses displayed with Dried and Fresh Fruits, Nuts, Crackers, and Baguette (30 person minimum)
- (V) Domestic and International Cheese Board (D, G, N)** .....\$10.00  
Chef's selection of Five Domestic and International Cheeses with Dried and Fresh Fruits, Nuts, Crackers and Baguette (50 person minimum)
- (V) Warm Baked Brie Cheese Platters (D, E, G, N)** .....SM \$125 / LG \$250
- (V) Dried Fruit Baked Brie (D, E, G, N)**  
*with Candied Pecans atop a Brie Wheel baked in Puff Pastry served with Baguette and Assorted Crackers (Small: serves 25, or Large: serves 50)*
- (V) Sun Dried Tomato and Pesto Baked Brie (D, E, G, N)**  
*with, Pesto, Caramelized Onions and Pine Nuts atop a Brie Wheel baked in Puff Pastry served with Baguette and Assorted Crackers (Small: serves 25, or Large: serves 50)*
- (V) Seven Layer Dip (AV, D)** .....SM \$100 / LG \$200  
Latin Inspired Layered Dip Including Refried Beans, Pico de Gallo, Green Onions, Cheddar Cheese, Guacamole, Sour Cream, and Olives served with Fresh Tortilla Chips (Small: serves 25, or Large: serves 50)
- (V) Warm Artichoke and Spinach Dip (AV, D, E, G)** .....SM \$80 / LG \$160  
Roasted Artichoke and Spinach Dip served warm with Baguette and Crackers (Small: serves 25, or Large: serves 50)

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- (V) Garlicky Sautéed Spinach Dip (AV, D, E, G).....SM \$70 / LG \$140**  
 Fresh Sautéed Spinach in a Sour Cream-Mayonnaise Dip served Chilled in a Sourdough Bread Bowl with Crackers and Sourdough Bread (Small: serves 25, or Large: serves 50)
- (V) Three Cheese Fonduta (AV, D, G) .....SM \$80 / LG \$160**  
 Parmesan, Fontina, and Provolone served warm with Assorted Vegetables, Fruit, Sliced Baguette and Grissini (Italian Bread Sticks) (Small: serves 25, or Large: serves 50)
- (V) Jalapeño Cheddar Poppers (D, E, G).....\$4.00**  
 with Chipotle Ranch Dipping Sauce (3 per person, provided in increments of 20)
- (V) Truffle Mushroom Mac N Cheese Bites (AV, D, E, G).....\$20.00 dz**  
 Crispy Truffled Mushroom Macaroni and Cheese Bite garnished with Balsamic Onion Relish and Thyme (provided in increments of 12, 4dz minimum)
- (VE) Vegetable Tofu Skewers (AV) .....\$19.00 dz**  
 Cosmo Marinated and Grilled Seasonal Vegetable and Tofu Skewers (provided in increments of 12, 4dz minimum)
- (V) Caprese Skewers (D, N) .....\$20.00 dz**  
 Fresh Mozzarella, Red and Yellow Pear Tomatoes, served with a Pesto Drizzle (provided in increments of 12, 4dz minimum)
- (V) Sliders .....\$3.50**  
 Can be made Vegan (provided in increments of 30)
- (V) Salsa Verde Black Bean (D, E, G)**  
*Black Bean Patty with Salsa Verde, Jalapeño-Cilantro Crema and Pepper Jack on a Bun*
- (V) Grilled Vegetable (AV, D, E, G)**  
*Assorted Grilled Vegetables with Provolone Cheese and Roasted Garlic Aioli on a Bun*
- (VE) Steamed Edamame .....\$1.75**  
 Served Room Temperature, One of Two Ways (5.5oz per person 25 person minimum)
- (VE) Sea Salt**  
**(VE) Chili Garlic**
- (VE) Mini Indian Potato Samosa (G) .....\$24.00 dz**  
 Crispy Pastry Filled with a Potato and Indian Spice mix with Tomato Chutney and Cilantro Chutney (1 per person, provided in increments of 24)
- (V) Soba Noodle Island Salad (AV, G, N).....\$4.00**  
 Chilled Soba Noodle Island Salad with Ginger Macadamia Nut Vinaigrette served in a Mini Take-Out Box with Chopsticks (2dz minimum)
- (VE) Masala Spiced Chana Croquettes (AV, G) .....\$18.00 dz**  
 Spiced Chickpea Croquettes served with Cilantro Chutney (provided in increments of 12, 4dz minimum)
- (VE) Spring Rolls with (VE) Nam Pla Dipping Sauce (AV) .....\$2.00**  
 (2dz minimum)
- (VE) Green Papaya and Mango Spring Rolls**  
**(VE) 5 Spice Asian Veggie Spring Rolls**

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