

COASTSIDE CATERERS APPETIZERS

ROASTED MUSHROOM & GORGONZOLA MOUSSE TARTLET

GREEN PEPPERCORN MOUSSE TARTLET

SUNDRIED TOMATO WITH BASIL CRÉME FRAICHE TARTLET

SALMON LOX, CHIVE & HERBED CREAM CHEESE TARTLET

TARTLET OF AVOCADO MOUSSE WITH BAY SHRIMP
OR DUNGENESS CRAB

CRAB & CHERRY TOMATO TARTLET

GOAT CHEESE WITH SPINACH TARTLET
with Fruit

DEVILED EGGS
with Caviar or Bay Shrimp

BLACK TRUFFLE CHEESE STUFFED FINGERLING POTATO

ENDIVE WITH MUSHROOM/GORGONZOLA MOUSSE

CROSTINIS
with Tomato, Mozzarella, & Basil Pesto

DESSERT PLATTER
assorted cookies

ROASTED EGGPLANT OLIVE TAPENADE
with Toast Rounds

VEGETABLE CRUDITÉS
Assorted Raw Vegies with Hummus Curry Yogurt & Dill Dip

ASSORTED CHEESE PLATTER
with Fruit and Crackers

ARAM WRAPS
Turkey, Spinach, Herb Cream Cheese

CHICKEN WINGS
with Hoisen Honey Dipping Sauce

SHRIMP PLATTER
with Spicy Cocktail Sauce

DUNGENESS CRAB CAKES (2 oz.)
served with Remoulade

ANTIPASTO PLATTER

ASSORTED PATÉS
(Special Order at Market Price)

Additional Canapés and Brochettes Menus Available Upon Request