



"Tapas Feast" Menu

A modern alternative to a traditional buffet.

Out Chef's premier samplings of culinary delights.

\$30 Tapas Feast

A trio of Bruschetta – Tomato basil, white bean, & eggplant.

Grissini – Prosciutto wrapped Bread Stick.

Dumplings – Pork pot stickers tossed with a sweet chili & mango sauce.

“BLT” – Bacon infused polenta, cherry tomato, & micro arugula.

Miniature Meatballs – House made meatballs topped with herbed ricotta cheese.

Raviolis – Beef filled & lightly fried, served with marinara sauce.

Satay's – Curry chicken with a Thai peanut sauce & Siracha.

Roasted Garlic Chutney – Served with caramelized tomatoes in a Phyllo cup.

Pizzetta – A classic combination of fresh basil, vine ripened tomatoes, & mozzarella cheese finished with EVOO.

Fruit Platter – Seasonal fresh fruit.

Grilled Vegetable Platter – Seasonal

\$40 Tapa's Feast

Beef Medallions – Pan roasted strip loin served on toast with caramelized onions & gorgonzola cheese.

Ceviche – Scallop & mango with lemon cloud.

Ossobuco – Pulled shank meat served in pastry shell & finished with Tartufo Bianco.

Crostini – Fresh mozzarella cheese, vine ripened tomatoes, basil, & EVOO.

Seafood Salad – A medley of seafood served in a cucumber & finished with lemon oil.

Togarashi Ahi – Watermelon jus & scallion garnish.

Pork Medallions – Brined for 24 hrs. & pan seared, served on mini toast with apricot cilantro chutney.

Pizzetta – Fresh ricotta cheese, spinach, mushrooms, & truffle oil.

Fruit Platter – Seasonal fruit platter served with fresh berries.

Grilled Vegetable Platter – Fire roasted vegetables seasoned & grilled to perfection.

Menu items subject to change with the availability of ingredients during each season.