



A Taste of California

Event Appetizer List

This is just a start of what we can create for you...

Appetizer costs are determined on a per person basis.

3 appetizers @ \$18 per person

4 appetizers @ \$22 per person

5 appetizers @ \$25 per person

Brie and Fig Jam Crostini (V)

Nicely spiced homemade fig spread layered on toasted bread with warm brie , shredded green apples, pepitas, and cranberries.

Avocado Smash Garlic Shrimp Crostini ^

Just exactly what it sounds like. Smash some spicy avocado, top with a freshly sautéed garlic shrimp and voila! Yum!

Cheesesteak Crostini

Just like the classic sandwich, yet appetizer style. Perfect with a big red wine.

Salmon Rillette Blini

Delectable salmon spread with capers, cream cheese and red onion. on fresh ricotta, scallion blini. Topped with chives.

Salmon Ceviche on Corn Crisps

Minced salmon cured in lime juice with slivers of onion and tomato. Special spices makes it a perfect dish.

Asian Lettuce Wraps

Spiced turkey burger, diced crispy veggies and butter lettuce ready for construction by you and then the impending devouring.

Spanish Tapas

Chorizo, Manchego cheese and olives with focaccia bread.

Greek Chicken Skewer

Marinated and grilled chicken breast skewer

Hot Cheesy Artichoke Dip with Crisps (V)

Baked in a dish for sharing. Walter's special recipe.

Pimento Cheese Dip with Crisps (V)

Walter's special recipe! Baked and wonderfully

Mediterranean Marmalade (V) (on Crostini or as a dip)

Mediterranean Marmalade is a jammy roasted eggplant, almonds, capers, black olives, special spices delight. Top with a drizzle of balsamic vinegar reduction. Super Yummy!

Hummus and pita chips (V)

Homemade Hummus. Regular or made with roasted beets. Either way it is amazing.

Beyond Baked Brie

Snack-sized brie baked with thyme onion jam and jamon in a pastry shell.

Nibbles Trio

A tasty trio of marinated olives, spiced nuts, and charcuterie/cheese skewers.

Bacon, Sun-dried Tomato, Truffle Mac and Cheese

Topped with parsley bread crumbs. Appetizer portion

Mushroom Risotto (V)

Creamy arborio rice with sautéed gourmet mushrooms and a vegetable broth makes a delicious vegetarian dish. Appetizer portion.

Caprese Bruschetta

Tomatoes, Mozzarella, and Basil with olive oil on Bruschetta

Potato Disk with Shrimp, Bacon and Béchamel

Grilled shrimp, topped with bacon on béchamel sits perfectly on a disk of fried potato. Yeah, you have to try it to believe it

Jalapeno Apricot Jam, Cream Cheese Crostini

Homemade jalapeno apricot jam smothered on a cream cheesed crostini. Just the right amount of heat and sweet.

Smoked Salmon Crostini

Smothered with Tzatziki topped with chives.

Beer Braised Carnitas Sliders

A luscious ragoût of beer braised, slow-cooked pork, spicy slaw on mini buns.

Shreddin' Chicken Sliders

Mesquite chicken simmered in natural jus in a silver dollar brioche bun.

Maryland Crab-Cake Sliders

An unexpected twist to a classic dish. Toasted sesame seeds and wasabi aioli is perfect!

SoCel Burger Sliders

A small riff on our fantastic SoCel Burger

Pretty Darn Famous SoCel Fish Tacos

Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.

Carne Asada Tacos

Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, pico de gallo, chipotle crema and fresh lime.

Vegetarian Taco (V)

The taco is filled with sweet potato, goat cheese, avocado and a little bit of heat.

Avocado Tacos (V)

Vegetarian Tacos with just the right amount of black beans, squash, slaw and Slabs of avocado with a chipotle crema. Delish!

Sriracha Shrimp Quesadilla^

Oh yeah. Sriracha-braised shrimp smooshed between flour tortillas with spinach and cheddar cheese. Pico de gallo and sour cream on the side.

Cotati Carnitas Quesadilla

Our beer-braised pulled pork served quesadilla-style with BBQ sauce and chipotle crema. Perfect fusion of Southern-Latin Cuisine.

Manchego, Red Pepper, & Onion Quesadilla

Oh yeah. Veggies smooshed between a big flour tortilla. Pico de gallo and sour cream on the side.

Cheese and Charcuterie Plates – separate from the appetizer options**West Coast Cheese Plate** \$19 each

A selection of fine West Coast cheeses: Rogue smoked blue, Manchego, Tome cheddar, Chevre with lavender honey. Accompanied with extra goodies. Excelente!

Charcuterie and Cheese Plate \$26 each

A beautiful combination of meats and cheeses served with rosemary focaccia.