

NAPA VALLEY GRILLE

HORS D'OEUVRE MENU

PRICED PER DOZEN

Stationary Platters

Shrimp Platter 36
cocktail sauce

Hummus Platter 33
marinated eggplant, flat bread, blended olives

Imported & Domestic Cheese 48
assorted cracker, crostini, fruit

Fresh Crudités Platter 25
assorted grilled and raw vegetables

Wine Country Harvest Antipasto 52
a seasonal selection of marinated vegetables, smoked & air cured meats

Fresh Fruit Platter 36
seasonal selection

Tray Passed Hot Hors d'oeuvres

Cajun Chicken Skewers 26
orange reduction

Roasted Corn and Sun-Dried Tomato croquets 28
cilantro pesto

Mini Crab Cakes 30
remoulade sauce

Marinated Beef Skewers 28
truffle demi-gloss, parmesan

Duck Confit Brochette 34
apricot marmalade, port syrup

Caramelized onion and Blue Cheese Tarts 32
port syrup, puff pastry

Spinach Phyllo Turnovers 24
blue cheese dipping sauce

Roasted Garlic Brie Crostini 22
balsamic glazed onions

Tray Passed Cold Hors d'oeuvres

Peppercorn Encrusted Beef Tenderloin 34
arugula, parmesan, horseradish aioli

Chocolate Goat Cheese 24
strawberries, balsamic drizzle, mint

Spicy Tuna Tartar 36
avocado cream, wontons

Tomato Caper Bruschetta 24
focaccia crostini, balsamic, pecorino romano

Smoked Salmon Mousse 30
phyllo cups, dill crème freche

Shrimp and Mango Salsa 33
baguette crostini, cilantro, siracha

Herbed Goat Cheese 26
fresh honey comb, port drizzle, phyllo cup

*Brewed iced tea, soda and coffee service, add \$2.75 per guest * Subject to seasonal changes ** Local tax and service charge not included *