

Tazzina Bistro
Appetizer Trays To Go
(Orders require 48 hours notice)

Salads

Caesar Salad Housemade Caesar dressing, garlic croutons, parmesan & chopped romaine	\$32
Julia Child's French Potato Salad with Vermouth, Yukon gold potatoes, shallots & olive oil	\$32
Seasonal Pasta Salad Seasonal vegetables, red wine vinaigrette, herbs & feta cheese	\$36
Bulgar & Chickpea Salad with preserved lemon vinaigrette, olives, onions, sundried tomatoes & cilantro	\$42
Tuscan Style Bread Salad croutons, tomato confit, celery, onions, olives, basil, pinenuts & balsamic vinaigrette	\$42
Vintage English Salad Romaine, celery, mint, hard-boiled egg, roast beets and lemon vinaigrette	\$50

Trays are equal to 10 half sized salads.

Platters

Seasonal Raw Vegetables with housemade ranch dressing	\$30
Seasonal Fruit Platter with coconut-lime yogurt	\$46
A trio of artisan cheeses with seasonal garnish & crostini	\$40
Grilled & Roasted Vegetable Platter	\$36
Antipasto platter sliced salamis and cured meats, cheese & olives	\$46
Wild Mushroom Pate with toasted hazelnuts, white truffle oil & crostini	\$36
Whole Quiche (flavor is seasonal)	\$40

Serve 10 to 16 people

Dips & Spreads

Shaft's Bleu Cheese & New York White Cheddar Ball, toasted pecans & crackers	\$40
Poached Prawns & housemade spicy cocktail sauce	\$50
Hummus with Pita chips	\$26
White Bean & Roasted Garlic Dip with crostini	\$26
Roasted Pepper Chimichurri sauce with large crostini	\$38

Serve 10 to 16 people

Individual Appetizers 24pc Trays

Gruyere Gougeres	\$20
Deviled Eggs	\$26
Rosemary shortbreads with goat cheese & roasted cherry tomatoes	\$26
Belgian Endive Spears with curried chicken salad	\$26
Polenta Triangles with chipotle tomato relish & fontina cheese	\$26
Mushrooms stuffed with chard, feta & roasted peppers	\$26
Roast Beef with horseradish on garlic crouton	\$38
Focaccia squares with caramelized onions & parmesan	\$26
Tomato Mozzarella Skewers (Seasonal)	\$38
Crispy eggplant rounds with tapenade, basil & goat cheese	\$38
English Cucumber cups with bleu cheese mousse & smoked bacon	\$26
Endive Spears with smoked salmon rillettes	\$38
Citrus marinated prawn & snow pea skewers	\$50
Rumaki almond stuffed date wrapped in bacon	\$50
Bacon & Parmesan puff pastry twists	\$50