

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 rilletes	\$38
Citrus marinated prawn & snow pea skewers	\$50
Rumaki almond stuffed date wrapped in bacon	\$50
Bacon & Parmesan puff pastry twists	\$50

Tea Sandwiches

Group 1

Cucumber with lemon, olive oil & white pepper
 Cream cheese, orange & hazelnut
 Tomato, Dijon mustard & black pepper

Group 2

Deviled ham & parsley
 Chicken & almond with basil butter
 Creamed avocado, tomato & red onion

Group 3

Deviled salmon with tomato butter
 Shrimp, lemon-parsley butter & chives
 Deviled shrimp & dill cream cheese

	<u>25 guests</u>	<u>50 guests</u>	<u>75 guests</u>	<u>100 guests</u>
2 selections (groups 1 & 2)	\$9 per person	\$8	\$7	\$6
2 selections (groups 2 & 3)	\$10 per person	\$9	\$8	\$6
3 selections (all of group 1)	\$12 per person	\$10	\$8	\$6
3 selections (one from each group)	\$14 per person	\$12	\$10	\$8
3 selections (all from groups 2 & 3)	\$15 per person	\$13	\$11	\$9
4 selections (one from group 3)	\$17 per person	\$15	\$13	\$11
4 selections (two from group 3)	\$18 per person	\$16	\$14	\$12

Children's Tea Sandwiches

(May be counted as group 2 if combining with regular tea sandwiches)

Cream cheese & spun honey
 Peanut butter & jam
 Cheese & whipped butter
 Nutella & banana

	<u>12 guests*</u>	<u>25 guests</u>	<u>50 guests</u>	<u>75 guests</u>
1 selection	\$7 per person	\$6	\$5	\$4
2 selections	\$8 per person	\$7	\$6	\$5
3 selections	\$10 per person	\$9	\$8	\$6

*available with an order over \$200 dollars