



Small Bites

Served Chilled

All items made from scratch! Custom Appetizers Available Upon Request.
Minimum Quantity of 2 Dozen per Appetizer.

Beef Tenderloin Crostini

Seasoned crostini with thinly sliced beef tenderloin, arugula, artichoke, pesto spread and parmesan curls

Tuscan Bruschetta

Caramelized onions, cannellini bean purée, sun dried tomatoes, and provolone cheese on sliced toasted baguette

Portabello Bruschetta

Toasted baguette topped with marinated and roasted portobello mushrooms, arugula, caramelized red onion and red bell pepper



Chef Smirnov

Catering

Salmon Pinwheel

Scottish smoked salmon with cream cheese, red onion marmalade, on toasted Russian rye bread

Tomato Mozzarella Kabobs

Wooden skewers with buffalo mozzarella balls, cherry tomatoes, drizzled with light balsamic reduction

Tuna Tartar

Minced fresh yellow fin tuna, bits of seaweed, roe, and wasabi mayo drizzle, atop a crispy wonton

Russian Eggplant Roll Up

Roasted eggplant with spicy mayo, garlic, and chopped pecans



Chef Smirnov

Catering

Seared Tuna

Spicy sesame seared fresh yellow fin tuna with wasabi mayo served on crispy wonton

Fresh Vegetable Spring Roll

Harvest vegetables, vermicelli noodles, fresh herbs, wrapped tightly in rice paper. Served with house made peanut sauce

Shrimp Shooter with Spicy Vera Cruz Salsa

Fresh shrimp with house spicy tomato sauce with chunks of avocado and fresh cilantro

Chicken Lettuce Wraps

Asian style stir-fried minced chicken loaded with flavor and wrapped simply in iceberg lettuce