

## COCKTAIL RECEPTION MENU Hors D' Oeuvres

Prices are per person, and most include I-I.5 pieces per serving. The items are Vegetarian and Gluten Free as follows:

Marinated Olives \$3 House Kennebec BBQ Chips and Cali Ranch \$3 Crispy Brussels Sprouts Skewers \$3 Cheese Puffs \$3	V, GF V, GF V, GF V, GF
White Truffle Popcorn \$4	V, GF
Spinach Artichoke Dip on Rye Crostini \$4	V, CAN BE GF*
Tempura Fried Seasonal Vegetables, Romesco \$4	V, CAN BE GF*
Popcorn Chicken \$4	CAN BE GF*
Cheese Plates \$4	V, CAN BE GF*
Gougeres, Whipped Herb Cheese \$4	V
Mini Meatballs Tomato Sherry Sauce \$4	
Confit Chicken Wings \$4	GF
Crunchy St. Louis Ribs \$4.5	
Brandade Crostini \$4.5	CAN BE GF*
Fried Calamari Tacos \$5.5 Braised Oxtail Croquettes \$5.5	
Tofu Skewers with Peanut Sauce \$5.5	V, CAN BE GF*
Grilled Chicken Skewers with Bacon Teriyaki \$5.5	CAN BE GF*
Comstock Sliders \$6.5	
Sashimi Tuna Cubes with Mango & Togarashi \$6.5	GF
Battered Shrimp with Remoulade \$6.5	CAN BE GF*
Grilled Octopus Corndogs \$6.5	CAN BE GF*
Tuna Poke, Puffed Rice Cracker, Fried Shallots \$6.5	CAN BE GF*
Beef Tartare on Chips \$6.5	CAN BE GF*
Caviar Bites AQ	CAN BE GF*

\* items can be made gluten-free at an extra cost of \$0.50 per serving