

## *Insalata's Appetizers*

*(For parties with just appetizers: \$25 for five appetizers / \$32 for 7 appetizers - with exceptions noted with a \$1.00 extra charge)*

### Charmoula Marinated Prawns

Citrus Vodka Spiced Gravlax on a ruffled Potato Chip with Dill Crème Fraiche  
(or on a Chive Cracker with Lemon Crème Fraiche)

Kobe Beef Tartare with Ancho Chili Oil, Minced Jalapenos, Chives, Lime Juice,  
and Diced Red Pepper on a Toasted Masa Chip with Avocado Relish

Spicy Vietnamese Tuna Tartare on a Tropical Taro Chip with Microgreens and Avocado

Grilled Sumac-lime Spiced Salmon Skewer with Zatar and Cumin Yogurt

Freshly Shucked Oysters with Red Pepper and Jalepeno Mignonette

### Morroccan Chicken Bisteeya

Sips of Soup served in Espresso Cups  
(i.e., Kuri Squah Soup or Summer Tomato)

Basque Rustic Pizzetta with Roasted Peppers, Olives, Goat Cheese and Chorizo  
or Caramelized Onion, Wild Mushroom and Cow Girl Creamery Mt. Tam Cheese Pizetta  
(Other toppings available)

Gazpacho Shooters in a Shot Glass with Avocado ( seasonal)

Comfort in a Cup: Three Cheese Macaroni and Cheese with Hobbs Applewood Smoked Bacon served in  
a Demitasse Cup with a Small Spoon

Seafood Cocktail served in Glass Shot Glasses (over 50 guests only) (\$1.00 extra)

Crostini with Burrata Cheese and Red Pepper Salsa Verde

Little Gem Lettuce Spears with Fattoush Salad Filling ( seasonal)

Crab Cakes with Lemon Aioli ( \$1.00 extra)

Wonton Crisp with Seared Ahi Tuna, Asian Sesame Slaw and Cilantro (\$1.00 extra)

Black Pepper Crisp with Smoked Trout Salad, Apple and Chervil

Walnut Crostini with Cabrales Cheese, Honeyed Figs, Serrano Ham and Mint Chiffonade

Crostini with Honey Rosemary Spiced Grilled Peach and St. Andre and Basil (seasonal June-Sept)

Crostini with Cow Girl Creamery Fromage Blanc, Chanterelles and White Truffle Oil

Samosas with Curried Cabbage, Potatoes, Peas,  
and Minted Yogurt

Arnipita- Lamb with Feta, Spinach, Lemon and Mint

Spanokopita-Savory Phyllo Triangles with Feta Cheese and Spinach

Honey Pomegrante Glazed Duck on a Wonton Crisp with Mango Chutney

Crostini with Grilled Japanese Eggplant with Basil and Cow Girl Creamery Fromage Blanc

Rare Beef Panini with Watercress and Aioli

Charmoula Swordfish Skewers with Preserved Lemon (seasonal)

Grilled Lamb/ and or Chicken Skewers with Chickpea Cilantro Sauce

Vietamese Beef Skewers with Sesame and Green Onions

Potato Blinis with Smoked Salmon or Trout with Chive Cream

Egyptian Date with Dukka

Vermont Cheddar Porcini Biscuits with Rare Beef and Horseradish Crème Fraiche and Watercress

Curried Prawn and Avocado Relsih on Cumin Crisps

Tarttare of Salmon and Smoked Salmon on Blue Corn Masa

Freshly Shucked Oysters with Gazpacho Granita

Cumin Pappadums with either a Smokey Eggplant Puree or a Asian Style Eggplant Puree

Kibbeh Niyeh (Cracked Bulghur mixed with Crab, Avocado, Preserved Lemon Relish and Spiced Crème Fraiche) served on Black Pepper Crackers

Lamb Riblets with Zatar and Cumin Yogurt

Prosciutto Arugula Roll Ups with Manchego

*Stationary Appetizers*

Hummus with Salsa Verde and Toasted Pita Chips

Charred Eggplant Spread with Toasted Pita Chips

Taramasalata with Toasted Pita Chips

Tunisian Houriya with Zatar and Toasted Pita Chips

(or any combination of a trip of dips above with toasted pita chips)

Spanish Paprika Saled Almonds

Variety of House Marinated Mediterranean Olives

Artisan Cheese Display (AQ)

Mista Bundles wrapped in Prosciutto

Oyster Bar with a Vairety of freshly Shucked Oysters  
staffed with an Oyster Shucker (\$6 pp)

*Passed Little Plates*

*that make an appetizer party more substantial*

*\$5 pp for ea*

Lamb Riblets with Zatar and Cumin Yogurt

Wild Mushroom and Caramelized Shallot Risotto

Thai Vegetable Curry on Coconut Rice

Lamb/ Chicken or Vegetable Tagine on Couscous with Harissa

Marco Polo Noodles with Cilantro Chicken or Prawns

Three Cheese Macaroni and Cheese with Hobbs Applewood Smoked Bacon served in a Demitasse Cup

