

Cold Hors D'oeuvres

Beer boiled prawn cocktail

Prawns boiled in our pale ale with spices then chilled and served with lemons and cocktail sauce

\$3.00 (2 prawns per person)

Smoked salmon

Hale's smoked salmon served with dill cream cheese, lemon, capers, chopped red onion and La Panzanella
Rosemary crackers

\$4.95 per person

Antipasti

Sliced cured meats, fresh mozzarella and marinated grilled and roasted vegetables

\$4.25 per person

Gourmet cheese platter

Assortment of four gourmet cheeses served with crackers, artisan bread and fresh fruit

\$3.50 per person

Crudités platter

A selection of fresh seasonal vegetables served with choice of ranch or blue cheese dressing

\$2.75 per person

Seasonal fresh fruit

Assortment of fresh seasonal sliced & whole fruit

\$2.75 per person

Ahi tuna canapés

Thin sliced seared ahi tuna served on sushi rice cakes and drizzled with wasabi

(Tuna is cooked rare)

\$2.50 ea

Smoked salmon canapés

House smoked sockeye salmon mousse atop cucumber rounds

\$2.00 ea

Chips & Hale's house salsa

Freshly chopped tomatoes and other ingredients go into our mild salsa, accompanied by a bowl of tortilla chips

\$2.00 per person