

# P A R A G O N

*Restaurant & Bar*

## HORS D'OEUVRE MENU PRICE PER DOZEN

POTSTICKERS \$14.00  
WITH PORK & VEGETABLES

SEASONAL CROSTINI \$16.00

### CHOICE OF:

- ~GRILLED CHICKEN, GOLDEN RAISINS, BALSAMIC VINAIGRETTE & BASIL~
- ~CARAMELIZED ONION, ROASTED GARLIC & GORGONZOLA CRUMBLES~
- ~GRANNY SMITH APPLE, GOAT CHEESE, PISTACHIO & CANDIED GINGER~
- ~WHITE BEAN PUREE WITH ROASTED TOMATOES & FRESH HERBS~

ROASTED RED POTATOES \$16.50  
WITH BLUE CHEESE MOUSSE, HAWAIIAN PINK SALT & CHIVES

GINGER LEMON GARLIC CHICKEN SKEWERS \$18.00  
WITH CITRUS AIOLI

SPICY ANCHO BEEF SKEWERS \$18.00  
CILANTRO SALSA VERDE

STUFFED MUSHROOMS \$24.00  
HOUSEMADE SAUSAGE, PANKO, THYME  
\*VEGAN OPTION AVAILABLE

SEARED NEW YORK \$25.00  
HERB CREAM CHEESE, ONION & CURRANT MARMALADE, CHIVES, SEL GRIS

SEARED AHI TUNA \$26.00  
THIN SLICED CUCUMBER, SHAVED FENNEL,  
ORANGE SALAD & CHAMPAGNE VINAIGRETTE

MINI CRAB CAKES \$26.00  
WITH CHIPOTLE AIOLI

COCONUT SHRIMP \$26.00

GULF PRAWNS \$26.00  
WITH SPICY COCKTAIL SAUCE

MAY BE PASSED OR DISPLAYED

\*SPECIAL EVENT MENUS ARE SUBJECT TO SEASONAL CHANGES

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## HORS D'OEUVRE PLATTER MENU

SELECTION OF ARTISAN CHEESES  
WITH MARINATED OLIVES & CROSTINI  
\$4.25 PER PERSON

SIDE OF HOUSE-SMOKED SALMON  
WITH CAPERS, ONIONS & CROSTINI  
\$150.00 PER SIDE  
(SERVES 20 - 25 PEOPLE)

OYSTERS ON THE HALF SHELL  
WITH CHAMPAGNE MIGNONETTE  
1/2 DOZEN \$11.50 DOZEN \$23.00

ASSORTED CHARCUTERIE  
WITH STONED GROUND MUSTARD, CORNICHONS,  
HOUSE PICKLED BABY CARROTS, CAPER BERRIES  
\$4.00 PER PERSON

WILD ARUGULA SALAD  
MARIONBERRY VINAIGRETTE, SHALLOTS, CANDIED WALNUTS, GOAT CHEESE  
\$4.00 PER PERSON

ROASTED VEGETABLE PLATTER  
\$4.00 PER PERSON

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