

# P A R A G O N

*Restaurant & Bar*

## HORS D'OEUVRE PLATTER MENU

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EACH SELECTION HAS APPROXIMATELY TWENTY PIECES

ROASTED MUSHROOM BRUSCHETTA  
CARAMELIZED ONIONS, ARUGULA AND TRUFFLED CRÈME FRAICHE \$30.

CRISPY CALAMARI  
SEASONAL VEGETABLES AND CHIPOTLE AIOLI \$30.

CHICKEN SATAY  
TANDOORI SAUCE \$25.

TUNA TARTARE  
GINGER LIME VINAIGRETTE ON TARO ROOT CHIPS \$35.

BITE SIZED BURGERS  
CORNICHONS AND CHERRY TOMATO \$40.

CHILLED MARKET OYSTERS (ONE DOZEN)  
RICE WINE AND GINGER MIGNONETTE OR BLOODY MARY GRANITA \$30.

MINI ROAST BEEF SANDWICHES  
ARUGULA AND HORSERADISH AIOLI \$40.

MUSHROOM CIGARS  
CRISPY MUSHROOM DUXELLES STICKS WITH PORCINI AIOLI \$30.

GRILLED LAMB KABOBS  
CHERRY TOMATOES, SHIITAKE MUSHROOMS AND RED BELL PEPPERS \$40.

MINI PULLED PORK SANDWICHES  
COLESLAW AND FRIED ONIONS \$40.

HOUSE DIPPED MINI CORN DOGS  
WITH HORSERADISH MUSTARD \$40.

## HORS D'OEUVRE PLATTER MENU CONTINUED

### BBQ RUBBED TUNA

POTATO CRISP AND CUCUMBER TAPENADE \$40.

### GRILLED BEEF SKEWERS

SPICY SESAME MARINADE AND FRESH CILANTRO \$40.

### MINI CRAB CAKES

PEPPERS, ONIONS, TARRAGON AND CHIPOTLE AIOLI \$40.

### HOUSEMADE PORK WONTONS

FRIED WONTONS WITH GINGER CHILI FILLING AND PONZU SAUCE \$30.

### JERKED CHICKEN WINGS

HOUSEMADE JERK SEASONING WITH BLUE CHEESE DRESSING \$40.

### CHEESE PLATTER

GORGONZOLA, BRIE AND GOAT CHEESE WITH SEASONAL FRUIT AND BREAD \$55.  
ARTISAN CHEESES AVAILABLE A.Q.

### VEGETABLE PLATTER

SEASONAL VEGETABLES WITH BLUE CHEESE DIP \$30.

### THAI CHICKEN LETTUCE WRAP

BELL PEPPERS, CILANTRO AND PONZU SAUCE \$35.

### ARANCINI

SAFFRON RISOTTO BALLS FILLED WITH SMOKED MOZZARELLA \$35.

### MINI VANILLA AND WALNUT CUPCAKES

WITH MEYER LEMON ICING \$25.

### MINI CHIPOTLE CHILI AND CHOCOLATE CUPCAKES

WITH CHOCOLATE BUTTERCREAM ICING \$25.

\*HORS D'OEUVRE PLATTER MENU SUBJECT TO SEASONAL CHANGES

FOR MORE INFORMATION PLEASE CONTACT BRIONNA GARNER AT 415.537.9020  
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