



## HORS D'OEUVRES

(MINIMUM ORDER PER ITEM OF 3 DOZEN HORS D'OEUVRES)

ITALIAN SAUSAGE EN CROUTE WITH WHOLE GRAIN MUSTARD DIP  
MARINATED SKEWER OF CHICKEN WITH THAI PEANUT SAUCE  
SKEWER OF BEEF TENDERLOIN WITH A GORGONZOLA DEMI-GLAZE  
MINIATURE CRAB CAKES WITH TARRAGON RÉMOULADE

\$ 2 PER PIECE

SEAFOOD STUFFED BUTTON MUSHROOM  
GOAT CHEESE AND CARAMELIZED ONION TART  
STUFFED MUSHROOM WITH SPINACH, WALNUTS AND GORGONZOLA CHEESE  
FRESH SEASONAL MELON WITH RROSCIUTTO DI PARMA

\$1.50 PER PIECE

### TAPENADE

COUNTRY OLIVES AND ROASTED GARLIC TAPENADE  
COSTEAUX CHEDDAR CHEESE AND OLIVE SPREAD  
EGGPLANT ABONDONZA  
ROMESCO SAUCE

\$8 PER PINT

## APPETIZERS

### ANTIPASTO PLATTER

BOUNTIFUL DISPLAY OF SEASONAL GRILLED, STEAMED AND RAW VEGETABLES WITH DIPPING SAUCES,  
LOCAL ARTISAN AND IMPORTED CHEESES, OLIVES, PEPPERONCINI, MARINATED ARTICHOKE HEARTS AND  
CURED MEATS AND SALAMIS ACCOMPANIED BY COSTEAUX AWARD WINNING BREADS

\$5.50 PER PERSON

### CHEESE PLATTER

ASSORTMENT OF LOCAL ARTISAN, DOMESTIC AND IMPORTED CHEESES WITH PANFORTE,  
CANDIED NUTS, DRIED FRUITS AND GRAPES

\$4.50 PER PERSON

### SEASONAL FRESH FRUIT PLATTER

ASSORTMENT OF FRESH SEASONAL FRUITS

\$3.50 PER PERSON



## APPETIZERS

### VEGETABLE PLATTER

MEDLEY OF FRESH SEASONAL VEGETABLES PREPARED GRILLED, STEAMED AND RAW WITH COSTEAUX ROMESCO SAUCE – *DOUBLE GOLD WINNER SONOMA COUNTY HARVEST FAIR*  
\$3.50 PER PERSON

### GOURMET MEAT PLATTER

ROAST BEEF, TURKEY, BLACK FOREST HAM, MOLINARI SALAMI  
\$4.50 PER PERSON

### CONDIMENT PLATTER

MAYONNAISE, MUSTARD, ONION, PICKLE, LETTUCE, PEPPERONCINI AND TOMATO  
\$2 PER PERSON

### DEILED EGGS

\$1 EACH  
(MINIMUM ORDER OF 12)

### PETIT GOURMET SANDWICHES

ARTISAN ROLLS AND CROISSANTS FILLED WITH CHEESE, LETTUCE, AND TOMATO, ROAST BEEF, SALAMI, ROASTED TURKEY AND BLACK FOREST HAM WITH A DIJON VINAIGRETTE DRESSING  
\$3.50 EACH

### PATE

PATE GARNISHED WITH CORNICHONS AND WHOLE GRAIN MUSTARD  
\$50

### BAKED BRIE EN CROUTE

FRENCH BRIE FILLED WITH GRANNY SMITH APPLES, WALNUTS AND HERBS ENROBED IN PUFF PASTRY  
\$55

### STUFFED BRIE

FRENCH BRIE WITH PESTO, SUN DRIED TOMATOES OR OLIVES AND HERBS  
\$45

### COSTEAUX QUICHE

DEEP-DISH QUICHE WITH SQUASH, YELLOW ONION, HAM, BACON, MUSHROOM, SPINACH, CHEDDAR AND JARLSBERG CHEESE  
\$45



## **APPETIZERS**

### **COSTEAUX CHEESE BOULE**

SOURDOUGH BOULE FILLED WITH COSTEAUX  
CHEDDAR CHEESE OLIVE SPREAD  
\$20

### **RING LEADER**

SESAME OR POPPY SEED GREEK BREAD FILLED WITH GOURMET MEATS,  
CHEESES, LETTUCE AND TOMATO WITH DIJON VINAIGRETTE  
\$35

### **HAUTEUR SANDWICHES**

TURKEY, MOLINARI DRY SALAMI, BLACK FOREST HAM, ROAST BEEF, CHEESE, LETTUCE, TOMATO, ONION  
ON OUR AWARD WINNING SOURDOUGH BREAD  
SOURDOUGH BAGUETTE \$24  
BY THE FOOT (MINIMUM 3 FEET AND MAXIMUM 6 FEET) \$18 PER FOOT

### **FOCACCIA**

(YIELDS APPROXIMATELY 90 2-INCH SQUARE PIECES)  
OLIVE OIL AND KOSHER SALT \$30  
OLIVE OIL, KOSHER SALT, GARLIC AND ROSEMARY \$35  
HOUSE MADE MARINARA OR PESTO SAUCE WITH THREE TOPPINGS, MUSHROOM,  
RED ONION, OLIVES, CHEESE, SAUSAGE, BACON OR SALAMI  
\$45

### **FRITTATA**

(YIELDS APPROXIMATELY 90 2-INCH SQUARE PIECES)  
ARTICHOKE AND OLIVE FRITTATA  
\$65