



# COCKTAIL HOUR

A COLLECTION SUMMER OF HORS D'OEUVRES

## BITES

### STRAWBERRY CROSTINI

*macerated hood strawberries, fennel pollen & black pepper,  
farmer's cheese, toasted baguette*

### CACIO E PEPE GOUGERIES

*parmesan, pecorino romano, & black pepper savory pastries*

### SWEET CORN AND POLENTA CAKES

*braised pork shoulder, aleppo, chive, creme fraiche*

### LAMB MEATBALLS

*apricot jam, harissa, parsley*

## SALAD

### FARRO & ROASTED VEGETABLES

*italian farro, shaved zucchini, roasted tomato, charred  
asparagus, toasted pine nuts, crumbled feta, herbs*

## PLATTERS

### CHARCUTERIE BOARD

*mix of sliced meats, cheese, crackers, seasonal jam, dijon  
mustard, local honey, toasted nuts, olives, seasonal fruit*

## SWEET

### PETIT FOURS

*bite sized earl grey cakes with  
vanilla bean frosting, cherry, edible flowers*