



SF BAONS Business Meetings Stationary Hors d'oeuvres

Selection of Local and Imported Cheeses
with seasonal fresh fruit, accompanied with crostini and crackers

Antipasto Platter: prosciutto wrapped asparagus spears
a selection of Italian salami, cured meats and pate
with marinated mushrooms, pepperoncini, cornichon pickles,
marinated olives, crackers and sliced fresh baguette

Smoked Salmon on Pumpernickel Rounds
with chive cream cheese and crème fresh

Pizzas: fig, caramelized onion and gorgonzola cheese
mushrooms & rosemary with Fontina cheese

Bruschetta: grilled baguette with tomato basil salsa

Mini BLT Sandwiches: on brioche with basil

Lemongrass chicken satay with peanut dipping sauce

Roasted vegetables with an herb aioli

Roasted Turkey on Rosemary Biscuits with rhubarb chutney

Roast beef with horseradish crema

Dessert: Individual Fresh Fruit Tarts

