## Summer Shareable Platters*
- Imported and Domestic Cheeses with Berries and Gourmet Crackers $8 per person
- Domestic Cheese with Grapes $6 per person
- Summer Crudités with Ranch Dip $6 per person, add Hummus Dip + $2 per person
- Spiced Pita Chips with Hummus $6 per person
- 3 Color Tortilla Chips with Pico de Gallo $4 per person, add Guacamole + $2 per person
- Fresh Fruit of the Season with Berries $6 per person

*If ordering multiple items listed above, it is recommended to order for half of the number of expected guests per item.

## Table Hors d’ oeuvres $25 Per Dozen
- Assorted Finger Sandwiches- Turkey, Chicken, Avocado & Cucumber & Tomato
- Sesame Crusted Rare Ahi Tuna, Lemon Ginger Aioli
- Beef or Chicken Empanadas with Guacamole
- Walnut Crusted Chicken with Mango Chutney
- Southern BBQ Dr. Pepper Meatballs
- Mini Classic Sliders, American Cheese, Pickles, 1000 Island
- Mini Bistro Sliders, Caramelized Onions, Blue Cheese

## Flat Bread Pizzas- $14 Each
- Margherita
- Carne
- Forrest Mushroom

## Street Taco Bar $10 Per Person
- Chicken or Beef
- Corn Tortillas, Pico de Gallo, Guacamole, Tomatillo Sauce, Roasted Tomato-Jalapeno Sauce

## Sweets- $16 Per Dozen
- Chocolate Chip and Oatmeal Raisin Cookies
- Chocolate Fudge Brownie Bites
- French Macarons

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