

Custom Catering

(970) 309-1113

Open House Menu

all prices – per person

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| 1. Blue cheese stuffed mushrooms | \$2.00 |
| 2. Sweet chili & cheese quesadilla | \$2.00 |
| 3. Ginger vegetable and tofu skewers | \$3.50 |
| 4. Thinly sliced eggplant sautéed in olive oil, stuffed with mozzarella and ricotta cheese, topped with homemade marinara and fresh basil | \$4.00 |
| 5. Turkey club on toasted sourdough | \$4.50 |
| 6. Chicken stuffed with sweet goat cheese spinach and sun-dried cranberries, wrapped in phyllo | \$5.50 |
| 7. Sushi grade tuna on cucumber, topped with ginger scallion miso sauce | \$7.00 |
| 8. Mango brie cheese, cilantro shrimp quesadilla | \$8.50 |
| 9. Pomegranate marinated New Zealand lamb'sicle with oven roasted balsamic garlic cloves | \$9.00 |

By Alan Kokish, Former Sardy House Executive Chef