

VEGETARIAN

BRIE AND RED PEPPER CROSTINI Crostini topped with Brie and roasted Red Peppers	\$2.75	FRUIT AND VEGGIE LANDSCAPE (gf) Our signature "Edible Landscape" of raw and blanched Vegetables along with fresh seasonal Fruits. Served with our homemade Curry Dipping Sauce	\$3.50
BRIE EN CROUTE Round of Brie wrapped in Puff Pastry and baked to golden brown	\$2.25	GREEK SKEWERS (gf) English Cucumbers, Kalamata Olives, Cherry Tomatoes and Feta Cheese marinated in Oregano Viniagrette	\$2.25
BRIE EN CROUTE WITH PEARS AND SWEET ONIONS Sautéed Red Pears with Sweet Onions in Olive Oil and Garlic, wrapped in Puff Pastry	\$2.50	QUICHE TARTS • Fresh Basil, Mozzarella and Tomato • Spinach, Feta, and Mushroom	\$2.50
CAPRESE SKEWERS (gf) Cherry Tomatoes, Mozzarella Cubes and fresh Basil, drizzled with Balsamic Glaze	\$2.25	ROASTED POTATO CUPS (gf) Hollowed-out Creamer Potatoes filled with Sour Cream and fresh Dill	\$2.75
CARAMELIZED PEAR CROSTINI Crostini topped with Goat Cheese and fresh Rosemary	\$3.00	SKEWERED CHEESE TORTELLINI Tossed in Pesto and Parmesan Cheese, and garnished with a Cherry Tomato	\$3.25
CHEESEBOARD A selection of soft and hard Cheeses, beautifully displayed with fresh Grapes. Served with a variety of Crackers.	\$3.75	TOMATO BASIL SHOOTERS Served with grilled Cheese Bites	\$4.50
DEVEILED EGGS (gf) Traditional, creamy, and delicious!	\$2.50	WATERMELON SKEWERS (gf) Watermelon, Feta and Mint	\$2.25
FLATBREAD Choose between: • Caramelized Apple and Onions with Bacon and Fontina • Feta, Kalamata, Red Onion and roasted Red Peppers	\$3.00		
FRENCH ONION STUFFED MUSHROOMS (gf) Stuffed with sautéed Onions and Gruyere	\$2.25		

(v) vegan | (vt) vegetarian | (gf) gluten-free | (df) dairy-free

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appetizers

Prices Per Person

MEAT

ANTIPASTO PLATTER A variety of Italian Meats, Cheeses, marinated Olives, and pickled Vegetables. Served with sliced Baguettes and Crackers.	\$6.00	CHICKEN SATE (gf) (df) Chicken Breast marinated in Curry and Coconut Milk, then skewered and grilled, served with homemade Peanut Sauce	\$3.25
ANTIPASTO SKEWERS (gf) Artichoke Hearts, Prosciutto, Piquillo Peppers and Mozzarella skewered and drizzled with a Balsamic Glaze	\$3.95	FOCCACIA SAMMIES Choose between: • Ham, Pesto, and roasted Peppers • Roast Beef, Horseradish Mayo, along with Spring Greens and fresh Tomato	\$2.75
ASIAN CHICKEN SLIDERS Shredded Chicken marinated in Soy Sauce, Ginger and Chili Paste. Topped with a Rainbow Slaw and served on a sweet Roll.	\$3.95	GREEK TURKEY MEATBALLS Ground Turkey with Greek Spices topped with a light Feta Cheese Sauce	\$2.75
BALSAMIC CHICKEN SKEWERS (gf) (df) Tender Chicken Breast skewers glazed with an Apricot Balsamic Reduction	\$3.25	GRILLED FLANK STEAK SKEWERS Teriyaki glazed, thinly sliced, and served medium rare with Teriyaki Aioli	\$3.95
BANH MI BITES Crostini with Roast Beef, a spicy Aioli and pickled Vegetables	\$3.25	KALBI BEEF SKEWERS (gf) (df) Marinated in Brown Sugar, Garlic, Green Onions, and Sesame Oil and served with a sweet Thai Chili Sauce	\$3.95
BLUE CHEESE BACON WRAPPED DATES (gf)	\$4.00	KIELBASA SAUSAGE Wrapped in Puff Pastry, sliced and served with a Honey Mustard Dipping Sauce	\$2.50
BRIE EN CROUTE WITH BACON JAM	\$2.75	MEATBALLS WITH BARBECUE SAUCE	\$2.50
BUFFALO WINGS Tangy, spicy and served with chilled Blue Cheese Dressing	\$2.00	MINI CROISSANTS WITH HONEY MUSTARD CHICKEN SALAD	\$2.75
CHARCUTERIE BOARD (df) A variety of Italian Meats with fresh & dried Fruits, Pickles and Tapenade. Served with a variety of Breads and Crackers.	\$5.00		



appetizers

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MEAT (Continued)

PINWHEELS 2.75

Choose between:

- Reuben—Cream Cheese, Sauerkraut and Swiss Cheese with Pastrami
- Buffalo Chicken—with Bleu Cheese, Cream Cheese and green Onions
- Sundried Tomato and Basil—with Spinach, Parmesan and Cream Cheese on a Spinach Tortilla

PROSCIUTTO WRAPPED MELON (gf) (df) \$3.00
Honeydew and Cantaloupe Slices wrapped in Prosciutto

PULLED PORK SLIDERS \$3.95

Served on sweet Hawaiian Rolls with fresh Coleslaw

SESAME CHICKEN SKEWERS (gf) (df) \$3.25
Chicken Breast marinated in Honey, Ginger, and Soy Sauce. Topped with Sesame Seeds and Green Onion.

SLIDERS \$3.95

Baby Burgers with Cheddar, Maple Bacon and Baby Greens. Served on a Macrina Brioche Slider Bun with Ketchup and Mustard.

STUFFED JALAPEÑOS (gf) \$3.50
Filled with Cream Cheese and wrapped with Bacon

STUFFED MUSHROOMS (gf) \$2.50
Filled with Sausage, Cream Cheese and Herbs

\$3.25

SEAFOOD

CEVICHE (df) \$4.50
Prawns, Cilantro, Lime, Tomato and Avocado served with mini Tostadas

CILANTRO SPICED PRAWNS (gf) \$4.25
With Paprika, Lime and Cilantro, and served with a Chipotle Crema

CRAB STUFFED MUSHROOMS (gf) \$2.75
Mixed with Cream Cheese, Parmesan, Dill, and Lemon

LOX ROUNDS (gf) \$2.75
Cucumber Slices topped with Cream Cheese, Lox and fresh Dill

MINI CROISSANTS WITH DILL SMOKED SALMON SALAD \$2.75

PRAWNS (gf) (df) \$4.25
Peeled and chilled Prawns beautifully presented and served with a Cilantro and Lime Cocktail Sauce

SMOKED SALMON CROSTINI \$2.75
Smoked Salmon Salad with Cream Cheese, Green Pepper, Celery and Onion

SMOKED SALMON TEA SANDWICHES \$2.75
With Cucumbers and Cream Cheese

TERIYAKI SHRIMP SKEWERS (df) \$4.50
Grilled Prawns with Pineapple and mixed Peppers in a Teriyaki Glaze

TERIYAKI SMOKED SALMON \$4.00
Fresh King Salmon Fillet marinated in a sweet Teriyaki and Garlic Sauce, served with a variety of Crackers

THAI PRAWNS (gf) (df) \$4.25
Marinated in Chili Soy Sauce and served with a sweet Dipping Sauce



SPREADS & DIPS

ARTICHOKE DIP

A blend of Artichokes, Mayonnaise and Sour Cream seasoned with Lemon Juice, Garlic and Parmesan Cheese, served with Crostini

\$2.25

CRAB DIP

Sweet fresh Crab mixed in with Cream Cheese, Green Onions, Herbs and Spices. Served with an assortment of Crackers.

\$2.75

CREAMY WHITE QUESO DIP

Three kinds of creamy Cheeses speckled with Green Chiles, served hot with homemade Tortilla Chips, Mini Pretzels, Carrot and Celery sticks

\$2.75

HUMMUS (v) (df)

Homemade Red Pepper Hummus, served with Cherry Tomatoes, Kalamata Olives, sliced Cucumbers, and Pita

\$3.00

MARINATED PEPPER BRUSCHETTA (v) (df)

Roasted Red and Yellow Peppers served with Crostini

\$2.25

SMOKED SALMON MOUSSE

With soft Baguette and Cucumber slices

\$2.75

SMOKEY LIME CILANTRO BEAN DIP (v) (df)

Kidney, Black and Pinto Beans with Corn, Bell Pepper, Onion, Tomato, and Jalapeño. Served with Tortilla Chips.

\$2.75

LATE NIGHT SNACKS

BACON JAM SLIDERS

Mini Burgers topped with Bacon Jam and Brie on a Macrina Brioche Slider Bun

\$3.95

MINI SOFT PRETZELS

Served with a variety of Mustards and Queso Dip

\$3.50

MINI TACO BAR

Mini Tostadas served with Ground Beef or Shredded Chicken, shredded Cheddar, Lettuce, Sour Cream, Pico de Gallo, Cilantro, and Guacamole

\$4.50

NACHOS

Tortilla Chips served with Ground Beef or Shredded Chicken, with Queso Dip, Pico de Gallo, Guacamole, and Jalapeños

\$5.50

ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests—Vegan, Vegetarian, Gluten-Free and Dairy-Free. What also sets us apart is our commitment to the earth! We pride ourselves on our commitment to recycling as much as possible at events and in our Café.