

# STONE BREWING

## *World Bistro and Gardens*

### *Hors d' Oeuvres* (25 GUEST MINIMUM)

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***Crudités*** 5

Locally farmed fresh produce with a roasted jalapeno buttermilk dressing

***Hummus & Bread*** 5

Chef's choice of flavor, served with toasted crostini ovals

***Fresh Fruit Display*** 6

Seasonal fruit platter

***Cheese Plate*** 8

Chef's choice of artisanal cheeses served with cracker bread, dried fruits and nuts

***Mediterranean Platter*** 6

Grilled marinated vegetables, Kalamata olives, olive oil & feta cheese

***Beef Satay*** 7

Herb-marinated Beef Skewers

***Shrimp Skewers*** 8

Thai-marinated Mexican white shrimp with sweet chili sauce

***Chicken Satay*** 6

Teriyaki-marinated chicken with An Asian style dipping sauce

***Black Bean Empanadas*** 6

Baked black bean filling in a puff pastry with chipotle crème

***Raviolis*** 6

Vegetable filled raviolis tossed in an herb butter sauce

***Bruschetta*** 5

Served with crostini

***Mushroom Pillows*** 6

Button mushrooms, jalapenos and cheese in a wonton wrap

***Mahi Mahi Skewer*** 8

Spiced mahi mahi with pineapple and a cilantro chimichurri sauce

***Lamb Lollipops*** 16

Grilled lamb with goat cheese tapenade

***Baby Back Ribs*** 5

Chili-glazed wild boar baby back ribs

***Tamales – Vegetable or Meat*** 6

Choice of hand-made tamales served with jalapeno-avocado mousse(when in season)

***Tilapia Ceviche*** 8

Tilapia, tomato, onion, cucumber and cilantro. Served with chili-lime chips

- Prices above are per person, and based on buffet-style service
- Cost of certain items may vary depending on market availability
- Menu is subject to change based on market availability