

Salty Fig Catering Small Plates & Platters

Small Plates (price per person, 10 person minimum):

Goat cheese stuffed bacon wrapped dates - \$6

Braised bison meatballs, haskap rosemary compote - \$8

Avocado and mango salsa toast (*v*) - \$8

Warm olives and halloumi (*gf*) - \$8

Patatas bravas, smoked paprika aioli (*gf*) - \$6

Southern fried chicken wings (*gf*) - \$10

Turmeric cauliflower chickpea patties with jalapeno cashew cream (*v*) - \$7

Spiced squash, bacon, and goat cheese puff pastry - \$8

Handhelds (price per dozen):

Braised beef sliders - \$55

Buffalo chicken sliders - \$45

Pork belly bao buns - \$55

Chorizo sliders - \$50

Empanadas (chicken, beef, black bean and cheese) - \$50

Preserved lemon and rosemary chicken skewers (*gf*) - \$35

Halloumi and grilled vegetable sliders (*veg*) - \$40

Platters

Charcuterie (\$22) – Local cheese, artisan cured meat, preserves and pickles, olives, nuts, fresh and dried fruit, baguette, and crackers

Cheese and Fruit (\$16) – Local artisan cheese, fresh and dried fruit, olives, nuts, baguette, and crackers

Antipasto (\$20) – Prosciutto, chorizo, marinated bocconcini, local assorted cheese, artichoke hearts, olives, blistered tomatoes, grilled and pickled vegetables, crostini

Dips (\$8) – Bruschetta, white bean and sumac, artichoke and roasted garlic dip

Crudite (\$8) – Fresh cut seasonal vegetables, fine herb ranch, fennel pollen hummus

Fruit (\$9) – Fresh cut tropical fruit, grapes, and berries