

Hors d'oeuvre and Canape'

\$10.50 per dozen

The San Carlos Sidekick:

French mini toasts with a savory olive and pepper relish, topped with a cube of our best farmstead sheep milk pecorino cheese and a chiffonade of fresh basil

Recommended beverage: Vodka Martini



The Half Moons:

We've taken a simple cucumber slice & raised it to new heights! Topping the cucumber is a black kalamata olive paste wearing a hat of basil pesto! We finish this off with fine grated pecorino romano and cracked pepper

Recommended beverage: non-oaked Chardonnay



The Belmont Bite:

A traditional olive oil bruschetta toast covered in paper thin jamon serrano ham topped with Spanish cabralas blue cheese, finished with extra virgin olive oil and a fan of dill leaves

Recommended beverage: Rose from Spain or Cosmopolitan Cocktail



Redwood City Style

A classic salute to some familiar flavors. We skewer Fra Mani handcrafted mortadella, aged provolone cheese cube, spicy green pepper, and fresh baked bread cube, and bathe it in our finest extra virgin olive oil and aged balsamic vinegar. A sprinkling of dill finishes off this masterful bite!

Recommended beverage: any solid pale ale beer or a classic negroni cocktail



The San Mateo Ladies:

A miniature toast topped with California soft teleme cheese and a dab of pink grapefruit marmalade - finished with a drizzle of honey and purple lavender flower. If you're looking for vibrant flavors and spectacular color...this is the one for you!

Recommended beverage: Italian Prosecco or Martinez Cocktail



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