

Appetizers

From bountiful party platters and canapés to scrumptious all-natural meat and vegetarian delights, our appetizers will make your next get together an event to remember.

Platters

Organic Vegetable Platter

A mouth-watering array of seasonal organic vegetables served with homemade garden vegetable dip.

Small \$39 (serves 10-15) Large \$69 (serves 15-20)

Fruit Platter

We pick the best succulent, ripe and organic fruit of the season for this luscious platter.

Small \$46 (serves 10-12) Large \$86 (serves 15-20)

Cheese Platter

This beautiful platter consists of a variety of the best local, domestic and international cheeses along with dried fruit and nuts. Served with a selection of all-natural crackers.

Small \$55 (serves 10-15) Large \$90 (serves 15-20)

Root Dips Platter

This fresh take on chips and dip features three incredibly bright, beautiful and delectable dips. Our Bangkok carrot dip is orange and spicy, our roasted sweet pea and garlic dip is green and fresh, and our beet, chickpea and almond dip is purple and rich. Served with our homemade baked pita chips.

\$50 (serves 10-15)

Mediterranean Platter

Outpost's signature fresh hummus combined with falafels, stuffed grape leaves, feta cheese, kalamata and Mediterranean olive mixture and our homemade baked pita chips.

\$79 (serves 15-20)

Meat and Cheese Platter

Not your ordinary deli platter. We use only all-natural, nitrate free meats - ham and hard salami and all-natural cheeses - Colby, cheddar, Swiss and pepper jack, then arrange it on a 12" platter. Just unwrap and serve.

\$17 (serves up to 10)

Cocktail Sandwich Platter

The perfect platter for a light nosh, an afternoon luncheon or an evening cocktail party. Served with rolls and your choice of all-natural deli meats, cheeses and spreads.

Choose from:

Roast beef with horseradish cream

Ham with homemade horseradish cheddar spread

Hard salami with roasted red pepper spread

Smoked turkey with cranberry chipotle sauce

Small \$30 (serves up to 12) Large \$60 (serves up to 24)
(Minimum order of 6 per variety)

Antipasto Platter

An elegant Italian feast with all-natural, nitrate-free Italian meats, Italian cheeses, marinated vegetables, roasted red peppers and olives. Served with fresh baked crostini.

\$99 (serves 15-30)

Sushi Platter

Ask about our specialty sushi platters made fresh daily. We offer a large selection including brown rice and vegetarian options.

Hot Appetizers

We like to serve many of these appetizers warm, but some are just as delicious served cold.

Please ask for our recommendations!

Chicken Skewers

Rosemary - All-natural chicken breasts cut into strips, skewered, marinated with fresh lemon juice, olive oil, rosemary and garlic, then grilled and served with rosemary, lemon aioli dipping sauce.

Satay - These are marinated in curry powder, garlic, tamari and organic peanut butter, then grilled and served with a peanut and coconut milk dipping sauce.

\$20/dozen

(minimum order 2 dozen per variety)

Brie, Apple and Walnut Tarts

These outstanding mini tarts are filled with a combination of organic Granny Smith apples, brie cheese and walnuts, and topped with a drizzle of honey.

\$9/dozen

(minimum order 4 dozen)

Please see reverse side for more menu items!

Parmesan Stuffed Dates

Sweet and savory these little bites melt in your mouth. Noor dates are stuffed with Italian cheese, wrapped in all-natural bacon and baked until the cheese is soft and the bacon is crunchy.

\$8/dozen
(minimum order 2 dozen)

Mini Quiche

Our own flaky organic pastry crust is filled with your choice of tasty French custards. **Choose from:**

- Mushroom, spinach and Parmesan cheese
- All-natural bacon, Swiss and scallion
- Zucchini, sun dried tomato and Parmesan
- Red pepper, leek and Swiss

\$10/dozen
(minimum order 4 dozen per variety)

Mini Vegan Quiche

We use our own organic, vegan, whole wheat pastry crust and fill it with a mixture of spices, tofu and fresh roasted organic vegetables. Just as good, just vegan!

\$12/dozen
(minimum order 4 dozen per variety)

Empanadas

Outpost takes a fresh spin on a Latin American flavor tradition. Organic pastry crust is rolled into a little pie and baked until golden brown. **Choose from:**

- Curried organic vegetable
- Savory organic mushroom
- Feta and spinach

\$9/dozen
(minimum order 4 dozen per variety)

Pot Stickers

Asian dumplings filled with all-natural ground pork, spices and organic vegetables and served with cranberry teriyaki dipping sauce.

\$12/dozen
(minimum order 4 dozen)

Stuffed Mushroom Caps

Organic white mushroom caps are stuffed with your choice of fillings and baked to perfection. **Choose from:**

- Outpost's Own all-natural Italian sausage with mozzarella cheese and roasted organic vegetables
- Goat cheese and spinach
- Mediterranean with fennel, Italian cheese and fresh basil

\$13/dozen
(minimum order 2 dozen per variety)

Cold Appetizers

Goat Cheese Kisses

These bite-size kisses start with mission figs or dried apricots, then we cover the fruit in fresh goat cheese and roll each one in crushed pistachios or hazelnuts.

\$10/dozen
(minimum order 4 dozen)

Celery Root Galettes with Green Apple Sour Cream

These little potato pancakes are heaven! A mix of organic russet potatoes, celery root and organic onions are fried until crisp and brown, topped with green apple flavored sour cream and a fresh slice of green apple for garnish.

\$9/dozen
(minimum order 4 dozen)

Outpost Pinwheels

A classic! Your choice of three of our most popular flavors rolled up in an organic flour tortilla and cut into individual serving slices. **Choose from:**

- Roasted vegetable
- Smoked wild caught salmon with dill and red pepper puree
- Smoked turkey and chipotle cranberry sauce

\$12/dozen
(minimum order 4 dozen per variety)

Kung Pao Skewers

One of Outpost's most popular offerings! Deep fried tofu tossed in spicy Kung Pao sauce and skewered with red bell peppers. Served with extra sauce for dipping.

\$13/dozen
(minimum order 4 dozen)

Jasmine Rice Cakes with Wasabi and Smoked Salmon

Sushi with a twist! Bite-size rounds of organic jasmine rice are cooked with coconut milk, then served with a dab of wasabi, a curl of smoked wild caught salmon and garnished with a sprig of organic arugula.

\$9/dozen
(minimum order 3 dozen)

Beef Tenderloin Canapés

Marinated and seared organic beef tenderloin in a mixture of crushed green, black and pink peppercorns, tarragon and organic scallions. Served thinly sliced on a homemade crostini with fresh horseradish cream. Elegant and satisfying!

\$3 each
(minimum order 4 dozen)