

COLD TAPAS

CAESAR SALAD CUPS

Julienne romaine lettuce and housemade Caesar dressing in a parmesan lattice cup (fried prosciutto optional)

HERBED GOAT CHEESE-STUFFED CAMPARI TOMATOES

Thyme, rosemary, and parsley-infused goat cheese stuffed inside a campari tomato shell

BANH MI SUSHI

Hoisin-marinated short rib with traditional sticky rice, seaweed, and a served with miso avocado dip

CALIFORNIA SPRING ROLLS

Mango, cucumber, avocado, and red pepper rolled in rice paper wraps and served with a lime sriracha aioli

INVOLTINI DI ZUCCHINI (ZUCCHINI TURNOVERS)

Grilled sliced zucchini with bocconcini cheese, olive oil marinade, and tomato salsa

PROSCIUTTO GRISSINI

Puff pastry breadstick with garlic butter and prosciutto

SALMON CIVICHE IN A CUCUMBER ROUND

Baby spinach, salmon civiche, cucumber, scallions, and dill

PEAR AND GOAT CHEESE SQUARES

Hefeweizen braised pears and herbed goat cheese torched to perfection on puff pastry

PREPARED TO SUIT

Each tapas item is priced by the dozen.
Two dozen minimum per item.

Each tapas item can be modified to suit any allergy or intolerance.

We do our best, but some items may contain traces of nuts.

HOT TAPAS

KIMCHI & HONEY MARINATED CHICKEN SKEWERS

Roasted julienne chicken, pureed kimchi and honey sauce

ABE SLIDERS

Abe burger patties (chorizo and beef) with caramelized onions, white cheddar, and housemade ketchup

BABY BURRITOS

Refried beans, chorizo and bacon mix, gruyere cheese, and smoked corn, rolled in a tortilla and cut into bite-sized pieces

THYME ROASTED TOMATO TARTS

Puff pastry with slow-roasted thyme marinated tomatoes, basil pesto, slivered asparagus, and gruyere cheese

ABE'S OLD-FASHIONED MEATBALLS

Braised ground beef and chorizo, marinated in honey sriracha barbeque sauce (2oz pieces)

DUXELLE (MUSHROOM AND SPINACH) RISOTTO BALLS

Fried risotto with arborio rice, parmesan cream, cremini mushrooms, and spinach

CHARCUTERIE

CURED MEAT PLATTER

Local cured meats ranging from sweet to spicy

ARTISAN CHEESE PLATTER

Assorted local cheeses

VEGGIE PLATTER

Peppers, carrots, celery, radishes, cauliflower, and broccoli with a gorgonzola cream sauce dip

BREADS & SPREADS PLATTER

Compote butters accompany this spread such as garlic butter, ancho honey butter, and sriracha Kölsch beer butter

ABE'S SWEETER SIDE

FRUIT SKEWERS

Various seasonal melons marinated in Hefeweizen honey juice

CHOCOLATE DIPPED STRAWBERRIES

Fresh strawberries dipped in your choice of white or dark chocolate

PARFAITS

Layers of toasted oats, dried raisins, granola, seasonal berries, garnished with peach simple syrup

 GLUTEN FREE

 VEGETARIAN