

Cocktail Reception Menu

\$42.95/person – Select 8 items



Passed

1. Prosciutto with Melon and Fig Preserve Crostini
2. Meatball Parmigiana Slider
3. Tuscan White Bean & Pancetta Crostini
4. Smoked Salmon on Cucumber Round, Dill Mascarpone Mousse
5. Cherry Tomato & Baby Bocconcini Skewers
6. Preserved Fig Halves with Ricotta, Pistachio & Honey Glaze
7. Roasted Crimini Mushroom stuffed with Balsamic and Herb marinated Cherries
8. Seared Beef Filet Crostini, Horseradish Cream & Arugula
9. Wild Mushroom & Polenta Diamonds
10. Tuna Nicoise Crostini
11. Dungeness Crab Salad Boats
12. Spicy Tuna & Avocado Tartare
13. Olive & Goat Cheese Tapenade
14. Tomato & Basil Bruschetta
15. Seared Jumbo Prawns Lemon & Herb Provencale sauce
16. Seasonal Shucked Oysters with Sauce Mignonette, Fresh Lemon
17. Grilled Hot Italian Sausage, Grainy Mustard
18. Polpetini (Meatballs a la Pomodoro)
19. Miniature Dungeness Crab Cakes, Chef's Tartar



Plated

1. Antipasto Platters
 - Selection of Sliced Meats, Cheeses, and Marinated Vegetables
2. Tomato Bocconcini Skewers
 - Cherry Tomatoes, Baby Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction
3. Polpetini a la Pomodoro
 - House made meatballs, in a fresh tomato basil sauce
4. Miniature Dungeness Crab Cakes
 - Garlic & Chili Aioli
5. Grilled Spicy Merguez & Italian Sausage
 - Bed of bacon & bean ragout
6. Tomato & Basil Bruschetta
 - Fresh Diced Tomato, Balsamic Reduction, Olive Oil, Parmigiana
7. Seared Jumbo Prawns
 - Lemon & Herb Provencale Sauce
8. Seasonal Shucked Oysters
 - Sauce Mignonette, Fresh Lemon
9. Margherita Pizza Slices
 - Mozzarella, Basil, Tomato
10. Pesto Beef Tenderloin
 - White Wine, Pesto, Parmesan reduction
11. Prosciutto & Provolone Cheese Platter
12. Seasonal Grilled Vegetable Plate
 - Olive Oil, Balsamic Vinegar Marinade, Fresh Parmesan