

Light Hors d'oeuvres Reception \$25

Your selection of five options from appetizer menu, two will be served as display station and four will be passed by servers

Butler Passed Select Four

English Cucumber Canapés

English Cucumber Canapés, Smoked Salmon & Bleu Cheese Mousse

Chicken Skewers

Chicken Skewers, Sweet Spicy Thai Sauce

Spanakopita

Spanakopita Spinach Feta, Balsamic Reduction

Stuffed Jumbo Mushrooms

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Teriyaki or Beef Skewers

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Roasted Grape Crostini or Italian Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives

Turkey Pinwheel Sandwich

Displayed Select One

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Bruschetta Bar

Toasted Baguettes Artichoke dip, Italian Tapenade, Spinach Dip, Jalapeno-Lime Hummus

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Each of the above selections are subject to service charge and sales tax

Heavy Hors d'oeuvres Reception \$38

Butler Passed Select Four

English Cucumber Canapés

Chicken Skewers

Spanakopita

Stuffed Jumbo Mushrooms

Crab Baguettes

Argentinean Beef Skewers

Chef Damian's Baja Bites

Roasted Grape Crostini & Italian Crostini

Smoked Salmon Toast Points

Basil Pesto Focaccia

Display Select One

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar

Toasted Baguettes Artichoke dip, or Tomato-Basil Pistachio Olive Tapenade, or Spinach Dip, or Jalapeno-Lime Hummus

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

Carving Station

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip, Santa Maria Jus

Roast Breast of Turkey

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Add Fabulous Dessert Buffet \$5 per person

Each of the above selections are subject to service charge and sales tax

Hors d'oeuvres by the Tray

Fifty Pieces per Tray

Warm Brie En Croute \$100

Puff Pastry Baked Brie, & Cranberry Relish

Taste Of Asia \$100

Choose One

Pot Stickers or Mini Won Ton or Spring Rolls with Three Dipping Sauces

Artisan Cheeses Display \$125

Assorted Artisan Cheeses, Candied Nuts, Sliced Baguette & Crackers

Fresh Fruit Display \$125

Fresh Seasonal Fruit

Garden Vegetable Crudité \$100

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar \$100

Choose One

Toasted Baguettes Artichoke dip, Italian Crostini, Spinach Dip, Jalapeno-Lime Hummus

Grilled Vegetable Display \$100

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

English Cucumber Canapés \$100

English Cucumber Canapés, Smoked Salmon Mousse (100 pieces)

English Cucumber Canapés \$100

Bleu Cheese Mousse (100 pieces)

Chicken Skewers \$125

Chicken Skewers, Sweet Spicy Thai Sauce

Spanakopita \$125

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms \$100

Choice of Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese

Jumbo Prawns \$125

Chilled Jumbo Prawns, House-Made Cocktail Sauce

Hors d'oeuvres by the Tray (continued)

Fifty Pieces per Tray

Crab Baguettes \$100

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Teriyaki or Beef Skewers \$125

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Chef Damian's Baja Bites \$150

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

Roasted Grape Crostini \$100

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini \$100

Toasted Baguette, Tomato, Artichoke, Kalamata Olives Tapenade

Ahi Tuna Tartar Crostini \$150

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

Crab Stuffed Mushrooms \$150

Warm Crab Herb Cream Cheese and Toasted Almonds

Smoked Salmon Toast Points \$125

Smoked Salmon Toast Points, Chive Mascarpone

Turkey Pinwheel Sandwiches \$100

Fresh Sliced Turkey Breast, Lettuce, Tomato, Cilantro Cream Cheese

Each of the above selections are subject to service charge and sales tax