

Hors d'oeuvres Reception \$25

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

Butler Passed Select Two

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

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives

Displayed Select Three

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Sliced Baguette & Crackers / 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

Carnitas Mini Tacos

With House-made Salsa

Taste Of Asia

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

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

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

Butler Passed Select Three

English Cucumber Canapés

Chicken Skewers

Spanakopita

Stuffed Jumbo Mushrooms

Crab Baguettes

Argentinean Beef Skewers

Roasted Grape Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives

Smoked Salmon Toast Points

Basil Pesto Focaccia

Display Select Four

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Sliced Baguette & Crackers / 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

Carnitas Mini Tacos

With House-made Salsa

Pasta Station

two choices of sauce (pesto, marinara, alfredo sauce)

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

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

Serves Approximately Seventy

Warm Brie En Croute \$150

Pastry Baked Brie, Cranberry Relish & Savory Crepes

Taste Of Asia \$170

Choose One

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

Artisan Cheeses Display \$250

Assorted Artisan Cheeses, Candied Nuts, Sliced Baguette, Crackers, & Fresh Fruit

Fresh Fruit Display \$125

Fresh Seasonal Fruit

Artisan Cheeses \$125

with Assorted Cheeses, Candied Nuts, Sliced Baguette & Crackers

Garden Vegetable Crudité \$140

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar \$150

Choose Three

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

Grilled Vegetable Display \$140

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Hors d'oeuvres by the Tray

Fifty Pieces per Tray

Taste Of Asia \$85

Pot Stickers, Mini Won Ton, Dipping Sauces

English Cucumber Canapés \$85

English Cucumber Canapés, Smoked Salmon Mousse

English Cucumber Canapés \$50

English Cucumber Canapés, Bleu Cheese Mousse

Chicken Skewers \$125

Chicken Skewers Sweet Spicy Thai or Peanut Sauce

Hors d'oeuvres by the Tray (continued)

Fifty Pieces per Tray

Spanakopita \$85

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms \$85

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

Jumbo Prawns \$125

Chilled Jumbo Prawns House-Made Cocktail Sauce

Crab Baguettes \$100

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Argentinean Beef Skewers \$125

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Carnitas Mini Tacos \$85

Carnitas Mini Tacos House-Made Salsa

Roasted Grape Crostini \$75

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini \$75

Toasted Baguette, Tomato, Artichoke, Kalamata Olives Tapenade

Ahi Tuna Tartar Crostini \$110

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

Crab Stuffed Mushrooms \$100

Warm Crab Herb Cream Cheese and Toasted Almonds

Smoked Salmon Toast Points \$100

Smoked Salmon Toast Points, Chive Mascarpone

Basil Pesto Focaccia \$75

Fresh Basil Pesto Focaccia Smoked Bacon & Asiago Cheese

Grilled Flatbread \$85

Grilled Flatbread Chicken, Tomato & Pesto Aioli

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