### On Display
There is a 50-person minimum. A $250 Labor Fee Will Be Applied to Groups Less than 50

#### Poached Prawns
Lemon Wedges & Cocktail Sauce
(100-Piece Minimum)

5.50 Piece

#### Skewer Station (Choose 4)
Assorted Skewers of:
- Beef, Lamb or Chicken and Seasonal Vegetables
- Balsamic Garlic Mushroom
- Caprese
- Antipasto Artichoke, Grilled Zucchini, Provolone, Kalamata Olive

12.25 Person

#### Cocktail Sandwich Platter
Assorted Cocktail Sandwiches:
- Mini Muffuletta
- Chicken Salad on Mini Whole Wheat Croissant
- Brussels Sprout Tempeh on Mini Roll

10.50 Person

#### Market Fresh Crudité Vegetable Display
Seasonally Inspired Vegetables
Three Dipping Sauces: Creamy Herb, Sun-dried Tomato Hummus, Pesto Aioli

7.75 Person

#### Gourmet International & Local Cheese Display served on Granite
Selection of the Finest Imported & Local Cheeses, Dried Fruits, Nuts, House-baked Seasoned Breadsticks, Assorted Crackers & Baguettes

11.00 Person

#### Fruit Display
Lavish Array of the Season’s Best Local & Imported Fruits, Tequila Lime Sauce

9.50 Person

#### Smoked Salmon Display
Cream Cheese, Capers, Chopped Egg, Red Onion, Fresh Dill, Crostini and Sliced Baguette

13.25 Person

#### Charcuterie Display
Dry Italian Salami, Prosciutto, Smoked Duck Breast, Serrano Ham Caper Berries, Cornichon, Seasoned Mustards, House-baked Seasoned Breadsticks

14.50 Person

#### Vegetarian Antipasto Display
Grilled & Roasted Vegetables, Marinated Mushrooms, Olives, Roasted Garlic, Artichokes, Peppers, Cheeses, Breadsticks

8.75 Person

#### Crostini Bar
House-made Crostini with Assorted Toppings that may include (Choose up to 4):
- Bruschetta - Red and Yellow Tomatoes with Pesto
- Mediterranean Salsa -with Artichoke Hearts, Kalamata Olives, Sun-dried Tomatoes and Capers
- Goat Cheese and Artichoke Puree
- White Bean Spread with Sage
- Edamame Hummus
- Pesto Torte - Cream Cheese, Pesto and Sun-dried tomatoes
- Roasted Cauliflower Hummus

7.75 Person

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*All Items Subject to Service Charge and Sales Tax*
The Cutting Board
An additional $150.00 will be charged for each Uniformed Attendant

**Steamship** (Serves 150 People) 1186.00
Dijon Mustard & Herb Crusted Steamship of Beef
Served with Fresh Deli Rolls, Mustard, Mayonnaise, Creamed Horseradish

**Chateaubriand** (Serves 20 People) 577.50
Herb Marinated and Seared Beef Filet with Blue Cheese Butter
Served with Fresh Deli Rolls

**Prime Rib** (Serves 50 People) 717.00
Pepper Crusted & Roasted Prime Rib
Served with Deli Rolls & Condiments

**Turkey Breast** (Serves 50 People) 551.25
Herb Brined Boneless Turkey, Oven Roasted
Served with Assorted Deli Rolls & Condiments

**Leg of Lamb** (Serves 50 People) 635.25
Roasted Leg of Lamb Rubbed With Rosemary, Garlic, & Dijon Mustard, served with Deli Rolls & Condiments

**Lime Marinated Pork Loin** (Serves 50 People) 525.00
Boneless Pork Loin Marinated with Lime
Served with Chile Pasilla & Roasted Corn Relish

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**Planning for A Successful Reception**

*We Would Like to Suggest the Following Guidelines For Estimating Consumption Of Hors D’oeuvre & Alcoholic Beverages*

**Hors D’oeuvre**

For A Reception Preceding Dinner
30 - 60 Minutes 3 To 5 Pieces Per Guest

For A Reception Without Dinner
30 - 60 Minutes 5 To 8 Pieces Per Guest
60 - 90 Minutes 8 To 13 Pieces Per Guest

**Alcoholic Beverages**

First Hour 2 Drinks Per Guest
Each Hour Thereafter 1 Drink Per Guest
Themed Hors d’ Oeuvre Stations

These Stations are intended as a complement or addition to other hors d’oeuvres and are equivalent to approximately three hors d’oeuvre sized portions per person.

All Theme Stations require a (50) person minimum order.
An additional $150 will be charged for each Uniformed Attendant necessary.

**Street Taco Bar**  
**Recommended as Action Station**  
Chicken & Beef, Cilantro & Onions, Crema, Fresh Sliced Jalapeños,  
Tri-color Tortilla Chips, Fire-roasted & Verde Salsa, Corn Tortillas  
$16.75 Person

**Southwest Station**  
Chicken Chingalingas, Avocado Relish, Roasted Chiles Cilantro Quesadilla,  
Tri-color Tortilla Chips, Fire-roasted & Verde Salsa  
$14.75 Person

**Fiesta Nacho Bar**  
Freshly Fried Corn Tortilla Chips, Spicy Ground Beef, Refried Beans,  
House-Made Salsa, Fresh Guacamole, Chopped Tomatoes, Onions,  
Black Olives, Queso Sauce, Jalapeños and Sour Cream  
$14.75 Person

**French Station**  
Sautéed Chicken, Shallots, Tomatoes, Fresh Tarragon  
Baby Greens Salad, Crumbled Goat Cheese, Toasted Hazelnut Vinaigrette  
Cognac Garlic Mushrooms  
$18.00 Person

**Italian Station**  
Cheese Tortellini in Basil Cream Sauce,  
Beef Ravioli in Fire Roasted Tomato Sauce  
Fresh Grated Parmesan Cheese, Fresh Baked Breadsticks  
$14.75 Person

**Asian Noodle Bar**  
Udon Noodles and Glass Noodles (Gluten Free), Thai Green Coconut Curry Chicken  
Spicy Orange Beef, Stir-fry Asian Vegetables  
Toppings: Scallions, Cilantro, Peanuts, Black Sesame Seeds, Fried Wonton Strips  
Sauces & Condiments: Teriyaki, Sriracha and Tamari  
$16.75 Person

**Sushi and Sashimi Bar**  
Selection of Assorted Nigiri Maguro (red tuna), Shiro Maguro (white tuna),  
Sake (fresh salmon), Ebi (steamed shrimp) and Selection of Rolls including California  
$24.00 Person

**Craft Brewers Station**  
Stout Meatballs, Crostini with Jalapeno IPA Hummus and Beer Queso,  
Beer Battered Brussels Sprouts, Chili Lime Beer Chicken Skewer  
$14.75 Person

**Comfort Food Station**  
Grilled White Cheddar Cheese Triangles, Tomato Bisque Shooters,  
Mac & Cheese Bites, Mini Sliders  
$14.75 Person

**Carved Salmon En Croûte**  
Fresh Salmon Fillet in Puff Pastry, Herbed Wild Rice, Creamy Herb Sauce  
$17.25 Person
Themed Hors d’ Oeuvre Stations (con’t)

These Stations are intended as a complement or addition to other hors d’oeuvres and are equivalent to approximately three hors d’oeuvre sized portions per person.

All Theme Stations require a (50)person minimum order.

An additional $15 will be charged for each Uniformed Attendant necessary.

**Mini Reuben Station**
Petite Grilled Reuben Sandwiches, Swiss Cheese, Corned Beef, Sauerkraut, Dijon Mustard

**Famous Mashed Potato Bar**
Creamy Mashed Potatoes Served in a Martini Glass
Garnishes to Include Bacon, Salsa, Scallion, Tomatoes, Parmesan, Blue Cheese, Cheddar Cheese & Sour Cream
*Add Carnitas

**Bananas Foster Station**
Sliced Bananas, Flamed Rum, Butter & Sugar, Vanilla Bean Ice Cream

**Crepe Suzette Station**
Crepes flambé with Grand Marnier, Vanilla Bean Ice Cream

**Soup Station *Local & Seasonal**
Spring/Summer:
Heirloom Tomato Gazpacho
Cream of Asparagus
Corn Chowder

Fall/Winter:
Tomato Bisque
Pozole
Roasted Cream of Mushroom

**Dessert-tini Station (Choice of 3): Can be served in a Cosmo Glass or 4oz Canning Jar**
- Godiva Brownie Chocolate-tini
- Strawberry Shortcake-tini
- Red Velvet Cheesecake Trifle-tini
- Nutella Chocolate Truffle-tini
- Coconut Cream Pie-tini
- Pineapple-Passion Fruit Sponge Cake Mojito-tini
- Caramel Banana Nut Bread Pudding-tini
- Banana Caramel Pie-tini
Alfresco Hors d’oeuvres
75 Piece Minimum

Ahi Tuna in Sesame Cones 5.75 Piece
Crostini with Arugula, Burrata, Figs, Prosciutto, Balsamic Glaze 5.75 Piece
Ahi Poke & Cucumber Bite 5.75 Piece
Hoisin BBQ Duck Scallion Pancakes 5.50 Piece
Cambazola Apple Tartlet 5.50 Piece
Heirloom Tomato Gazpacho Shooter, Salt & Pepper Rim *Seasonal 5.50 Piece
Roasted Garlic Prawns 5.50 Piece
Grilled Chile Lime Shrimp Skewers, Chipotle Crema 5.50 Piece
Snow Peas with Salmon Mousse 5.25 Piece
Crab Artichoke Crowns, Lemon Dill Sauce 5.00 Piece
Caprese Skewer *Seasonal 4.75 Piece
Red Grapes, Bleu Cheese, Toasted Pistachios 4.75 Piece
Tarragon Chicken Salad Endive 4.75 Piece
Endive, Oranges, Walnuts, Blue Cream Cheese 4.75 Piece
Roasted Baby Red Potatoes Herb Cream Cheese 4.75 Piece
Bruschetta, Red & Yellow Tomatoes, Basil, Olive Oil *Seasonal 4.75 Piece
Red Bosc Pears, Gorgonzola Cheese, Spiced Walnuts *Seasonal 4.75 Piece
Strawberry Halves, Cracked Black Pepper Cream Cheese *Seasonal 4.75 Piece
Grilled Asparagus, Prosciutto *Seasonal 4.75 Piece
Classique Deviled Eggs (Assorted toppings: Bacon, Caviar, Chives, Lemon Zest, Capers) 4.75 Piece
## Hot Hors d’oeuvres

### 75 Piece Minimum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Coconut Prawn Skewers, Ginger Apricot Chutney</td>
<td>$5.50</td>
</tr>
<tr>
<td>Petite Beef Wellington</td>
<td>$5.50</td>
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<tr>
<td>Peking Duck Straws with Sesame Seeds</td>
<td>$5.50</td>
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<tr>
<td>Crab Cakes, Lime Tarragon Crème Fraiche</td>
<td>$5.25</td>
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<tr>
<td>Artichoke Fritters, Boursin</td>
<td>$5.25</td>
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<tr>
<td>Corn and Zucchini Fritter, Smoked Tomato Compote or Buffalo Sauce</td>
<td>$5.25</td>
</tr>
<tr>
<td>Lamb Meatball with Lemon Cumin Yogurt</td>
<td>$5.25</td>
</tr>
<tr>
<td>Pork Empanadas, Pumpkin Seed Salsa</td>
<td>$5.25</td>
</tr>
<tr>
<td>Beef Empanadas, Mole Sauce</td>
<td>$5.25</td>
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<tr>
<td>Bacon wrapped Crab Cake Puff, Remoulade Sauce</td>
<td>$5.25</td>
</tr>
<tr>
<td>Avocado Egg Roll, Tamarind Dipping Sauce</td>
<td>$5.25</td>
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<tr>
<td>Chorizo Cupcakes, Garlic Mashed Potatoes, Candied Bacon, Salsa</td>
<td>$5.25</td>
</tr>
<tr>
<td>Cauliflower Fritter, Roasted Red Pepper Sauce or Chimichurri</td>
<td>$5.00</td>
</tr>
<tr>
<td>Vegetarian Samosas, Cilantro Chutney, Mango Chutney</td>
<td>$4.75</td>
</tr>
<tr>
<td>Chicken Sate Skewers, Spicy Peanut Sauce</td>
<td>$4.75</td>
</tr>
<tr>
<td>Javanese Curried Chicken, Cucumber Raita Dipping Sauce</td>
<td>$4.75</td>
</tr>
<tr>
<td>Parmesan Crusted Chicken Lollipop, Galliano Prosciutto Sauce</td>
<td>$4.75</td>
</tr>
<tr>
<td>Spanakopita Triangles, Mint Tzatziki</td>
<td>$4.75</td>
</tr>
<tr>
<td>Italian Sausage Quattro Formaggio Mushrooms</td>
<td>$4.75</td>
</tr>
<tr>
<td>Asian Vegetarian Spring Rolls, Hot Mustard</td>
<td>$4.75</td>
</tr>
<tr>
<td>Pork Pot Stickers, Plum Dipping Sauce</td>
<td>$4.75</td>
</tr>
<tr>
<td>Southwestern Chicken Chingalingas, Guacamole</td>
<td>$4.75</td>
</tr>
<tr>
<td>Carnitas Masa Cakes, Avocado Salsa</td>
<td>$4.75</td>
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<tr>
<td>Chevre Apple Cinnamon Beggars Purse</td>
<td>$4.75</td>
</tr>
<tr>
<td>Swedish Meatballs</td>
<td>$4.75</td>
</tr>
</tbody>
</table>

*All Items Subject to Service Charge and Sales Tax*