



## RECEPTIONS

1 ½ hours includes compostable service  
50 guest minimum per selection

Tray pass add 175 per server.

RECEPTIONS

### Poultry 5/piece

Duck Confit Quesadilla, Cotija Cheese, Crisp Tortilla, Squash Blossoms  
Moroccan Spiced Chicken Brochette, Oregano Pesto, Tzatziki  
Peking Duck Spring Roll, Citrus Chili Apricot Sauce  
Lemongrass Chicken Satay, Cucumber Chutney, Thai Peanut Sauce

### Beef 7/piece

Petite Beef Wellington, Butter Pastry, Mushroom Duxelles, Sauce Béarnaise  
Prime Beef Tataki, Horseradish Mousse, Young Asparagus, Walnut Crostini  
Beef Tenderloin Tartar, Secret Sauce, Crispy Capers, Toasted Baguette

### Crab 6/piece

Jumbo Lump Crab Cake, Chives, Citrus Sriracha Aioli  
Crab Filled Mushroom Spoon, Chervil, Hollandaise  
Spicy Lump Crab Profiterole, Meyer Lemon Mayo, Chives

### Tuna & Salmon 7/piece

Seared Yellowfin Tuna, Mango Papaya Relish, Crispy Wonton  
Smoked Scottish Salmon, Chive Cream, Caper, Dill, Ficelle Crostini  
Seared Cajun Salmon, Maple Dijon Aioli, Stone Fruit Relish, Toasted Baguette

### Shrimp & Scallops 6/piece

Marinated Shrimp, Crispy Tortilla, Hass Avocado, Pico de Gallo  
Coconut Shrimp, Tropical Fruit Compote  
Tempura Shrimp, Sweet Chili Sauce  
Citrus Cilantro Scallop, Smoked Bacon, Chipotle Aioli  
Smoked Bacon Wrapped Scallop Skewer, Maple Balsamic Glaze

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### Hors d'Oeuvres

Cheese 5/piece

Humboldt Fog, Stone Fruit Chutney, Toasted Baguette

Warm Brie Cheese, Walnut Crostini, Harvest Grapes, Candied Walnut

Sonoma Goat Cheese, Baguette, Sun-Dried Tomato Pesto

Caprese Skewer, Pesto Mozzarella, Heirloom Cherry Tomato, Kalamata Olive

Mini Truffled Grilled Cheese Sandwich, Smoked Tomato Jam, Thyme

Vegetable 4.75/piece

Marinated Mushroom & Artichoke Brochette, Arugula Pesto

Grilled Corn Quesadilla, Queso Fresco, Chipotle Lime Aioli

Tuscan Kale Potsticker, Yuzu Ponzu Dipping Sauce

Bean Curd, Vietnamese Herbs, Peanut Sauce

Endive Petals 5/piece

Roasted Beet Petal, White Balsamic, Pecan, Goat Cheese

Walnut Petal, Gorgonzola, Dried Cranberries

Aromatic Quinoa Tabbouleh Petal, Meyer Lemon Oil, Dill, Feta

Goat Cheese Petal, Sundried Tomato Pesto, Pine Nuts, Micro Basil

Spoons 6/piece

Stuffed Mushroom, Pine Nuts, Spinach, Asiago Cream

Roasted Heirloom Beet, White Balsamic, Micro Arugula, Goat Cheese

Tandoori Chicken Salad, Ripe Kiwi, Serrano Chili, Mango Chutney

Ahi Tuna Tartar, Seaweed Salad, Wasabi Aioli

Butter Poached Maine Lobster Medallion, Mango Papaya Relish, Tarragon Aioli

Lump Crab, Tropical Fruit, Nori, Wasabi

House-Made Salmon Gravlax, Caper, Chive, Dill Mustard Sauce

Whipped Sonoma Chevre, Tuscan Black Truffle Oil, Wildflower Honey

Deconstructed Maple Mascarpone Cheesecake, Graham Crunch, Blueberry Compote

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Demitasse 6/piece  
Vine Ripened Yellow Tomato Gazpacho  
Chilled White & Green Asparagus Soup  
Scallop and Shrimp Ceviche Cordial, Corn Relish, Lime  
Roasted Cinderella Pumpkin Soup, Toasted Pepitas, Austrian Pumpkinseed Oil  
Maine Lobster Bisque, Shrimp, Chive Chantilly  
Porcini Mushroom Bisque, Chives, Truffle Chantilly

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# RECEPTIONS

## DISPLAY

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### Tapenade & Crostini 9

Sun-Dried Tomato, Eggplant & Kalamata Olive Tapenades, Toasted Baguette, Pita Chips

### Fresh Asian Spring Rolls 9

Crisp Greens, Thai Basil, Scallions, Tofu, Exotic Herbs, Glass Noodles, Vietnamese Peanut Sauce

### Domestic Cheese 9

A selection of Domestic Cheeses, Seasonal & Dried Fruit Garnishes, Assorted Crackers

### Artisanal Cheese 12

Variety of Imported & Artisanal Domestic Cheeses, Seasonal & Dried Fruit Garnishes, Organic Local Crackers, Assorted Rustic Breads

### Baked Brie En Croute 10

French Brie, Maple Roasted Pecans, Dried Fruit Stuffing, Flaky Puff Pastry

### Market Vegetables 8

Assorted Organic & Baby Vegetables, Greek Yogurt Dill Sauce, Roasted Red Pepper Hummus

### Tapas 14

Selection of Artisanal Cured Olives, Marinated Mushrooms, Shrimp Escabeche, Spanish Tortilla de Papas, Manchego Cheese, Jamón Serrano, Rustic Breads, Spanish Olive Oil, Herbed Balsamic

### Chinese Dim Sum 14

Chicken and Shrimp Shu Mai, Vegetarian Potsticker, Mongolian Beef Bun, Pork Char Siu Bao, Vegetable Springroll, Soy Scallion Ginger Sauce, Sweet & Sour, Sambal Chili

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### Middle Eastern Display 12

Hummus, Roasted Eggplant Dip, Cured Olives, Quinoa Tabbouleh, Crisp Pita Chips

### Antipasto 12

Artisanal Selection of Cured Italian & Local Meats & Charcuterie, Marinated Artichokes, Olives, Cornichons, Mushrooms, Herb Focaccia, Baked Grissini

### Traditional Spanish Paella 9

Classic Spanish Paella Valenciana, Bomba Rice, Chicken, Shrimp, Black Mussels, Spicy Andouille Sausage, Aromatic Vegetables, English Peas

### Jumbo Prawn Cocktail 4.50 each

Lager Poached Shrimp, Lemon, Cocktail & Louis Sauces

### Chilled Seafood on Ice 16/ 1 piece each item

Pacific Oysters, Jumbo Shrimp, Stone Crab Claws, Green Lip Mussels, Lemon, Cocktail & Louis Sauces

### Sushi & Nigiri 22/ 5 pieces

California, Veggie & Spicy Tuna Maki Rolls, Salmon, Yellowtail, Shrimp & Eel Nigiri Sushi, Wasabi, Pickled Ginger & Soy Sauce

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## CARVING

1 ½ hours includes compostable service  
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Includes fresh rolls & butter, requires a chef at 185.

**Whole Roasted Turkey** 10  
Cranberry Relish, Classic Pan Gravy

**Grilled Teriyaki Glazed Salmon** 8  
Toasted Sesame Seeds, Scallions, Pickled Ginger, Daikon Sprouts

**Mustard Herb Crusted New York Strip Loin** 12  
Whipped Creamy Horseradish

**Roasted Beef Tenderloin** 14  
Béarnaise, Cabernet Jus

**Roasted Pork Prime Rib** 12  
Madeira Jus, Fruit Chattney

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## STATION

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Our chef can create custom Station menus starting at 14, optional chef 185.

### Gourmet Mini Sandwich 14

Chef required

Select Two:

Mini Wagyu Beef Hot Dog, Sriracha Ketchup, Dijon, Sweet Relish, Chopped Onion

Maine Lobster Salad in Brioche Roll, Tarragon Aioli, Living Butter Lettuce

Grilled All Natural Beef Slider, Caramelized Onion, Wild Arugula, Truffle Aioli

Sesame Seed Crusted Ahi Tuna, White Cabbage Cilantro Slaw, Wasabi Aioli

Fresh Lump Crab Cake, Mango Relish, Chipotle Aioli Petite Truffled Goat Cheese Panini,

Truffle Tremor Goat Cheese, Heirloom Tomato, Arugula

### Italian Pasta 12

Served with Garlic Bread & Shaved Parmigiano-Reggiano

Select Two:

Fusilli Pasta, Gorgonzola Cream Sauce, Grilled Italian Vegetables

Wild Mushroom Ravioli, Arugula Pesto Cream, Garlic Confit

Four Cheese Tortellini, Classic Alfredo, Sweet Peas, Pancetta

Penne Pasta, Spicy "Arrabiatta" Sauce, Shrimp Scampi, Artichokes

Orecchiette, Fennel Sausage, Charred Peppers & Onions, Tomato Fondue

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### Martini

#### Hot:

Chicken Coq Au Vin, Smoked Bacon, Cabernet Thyme Jus, Whipped Roasted Garlic Potatoes  
Beef Tenderloin Tips, Button Mushrooms, Cognac Peppercorn Sauce, Horseradish Mashed Potatoes  
Thai Curry Chicken, Mild Coconut Cream Sauce, Kaffir Lime, Jasmine Rice  
Sautéed Tiger Prawns, Citrus Beurre Blanc, Herbed Orzo Pasta Risotto  
Chicken Marsala, Wild Mushrooms, Orecchiette Pasta

#### Cold:

Citrus Marinated Ceviche, Vine Ripened Tomato, Micro Cilantro  
Ahi Tartar, Yuzu Ponzu, Hass Avocado, Seaweed Salad, Wasabi Aioli  
Jumbo Lump Crab & Shrimp Cocktail, Blonde Frisse, Horseradish  
Cocktail & Remoulade Sauce

12 for 2 selections

16 for 3 selections

### Street Tacos

Includes Warm Mini Tortillas, Salsa Roja, Guacamole, Chopped Onion, Queso Fresco, Cilantro, Crisp Cabbage

Select Two: 12

Pork al Pastor, Pineapple Poblano Salsa  
Achiote Marinated Chicken, Fajita Style  
Pacific Rockfish, Cilantro Lime Vinaigrette  
Grilled Marinated Flank Steak, Charred Peppers & Onions

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### Mashed Potato 8

Served in Martini Glass:

Whipped Yukon Gold Potato

Assorted Cheeses, Applewood Smoked Bacon, Garlic Confit, Roasted Mushrooms, Green Onions, Sour Cream & Sweet Butter

### Gourmet Macaroni & Cheese 14

Creamy Macaroni & Cheese, Grilled Chicken,

Applewood Smoked Bacon Sautéed Mushrooms, Three Cheese Blend, Caramelized Onion, Chives

18 with Truffled Wild Mushroom Lobster Ragout

### California Crab Cake & Seafood 14

Lobster Stew, Chive Chantilly

Griddled Lump Crab Cakes, Corn Relish, Chipotle Aioli

Sautéed Shrimp Provençale, Caramelized Fennel, Tomato, Beurre Blanc

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**SWEET TEMPTATIONS**  
1 ½ hours includes compostable service  
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- Homemade Pie Station 12**  
Trio of Homemade Pies with Fresh Whipped Cream Choice of Seasonal Apple, Pecan, Wild Blueberry, Chocolate Cream, Coconut Cream or Strawberry Rhubarb
- Sweet Sensation Station 12**  
Assortment of Miniature Pastries, Chocolate Dipped Strawberries, Cheesecake Lollipops
- Bananas Foster or Cherries Jubilee Station 14**  
Requires Chef Attendant at 185 per 1 ½ hours  
Organic Bananas or Dark Marino Cherries with Butter & Brown Sugar, Flamed with French Brandy & Served with Vanilla Ice Cream
- Seasonal Fruit Display 8**  
Sliced Seasonal Fruit, Melon, Berries, Vanilla Honey Yogurt Dipping Sauce

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