

RECEPTION

TRAY PASSED HORS D'OEUVRES

CHILLED

(MINIMUM 25 PIECES, PRICED PER PIECE)

MEDITERRANEAN BRUSCHETTA - -4.50 VEG

roma tomatoes, fresh basil, garlic, olive oil, toasted parmesan crostini

CALIFORNIA CROSTINI - -4.50 VEG

toasted baguette, walnut, sonoma goat cheese, fresh basil, fig compote

ANTIPASTI BROCHETTES - -4.50 VEG

marinated artichoke hearts, sundried tomato, kalamata olives, fresh mozzarella, balsamic glaze

WATERMELON CANAPE - -4.50 VEG

feta cheese, mint, tajin dust

SHRIMP CEVICHE - -5.50

chilled shrimp, tomato, onions, cucumber, cilantro, sweet and spicy peppers

HUMBOLDT FOG - -7

toasted walnut, fruit chutney on crostini

SMOKED SALMON TARTARE - -7

wasabi aioli on cucumber

AHI CANAPE ON CRISP WONTON - -6

seared rare black pepper crusted ahi, thinly sliced with daikon sprouts, hoisin aioli, wasabi

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MINI CRAB CAKES - -6

oven toasted with roasted red pepper aioli

SPANAKOPITA - -4.50 VEG

feta cheese and sautéed spinach filled phyllo triangles
cucumber raita dipping sauce

CHICKEN BREAST SATE - -5

ginger-soy marinade, thai peanut dipping sauce

MINI BAKED BRIE EN CROUTE - -4.50 VEG

toasted almonds, flakey puff pastry, raspberry preserve

BEEF TENDERLOIN KABOBS - -5.50

chimichurri dipping sauce

MINI BEEF WELLINGTONS - -6

beef tenderloin, wild mushrooms, flakey puff pastry, truffle demi-glace

STUFFED MUSHROOMS

mushroom caps stuffed with a choice of:

- alaskan snow and blue crab meat, parmesan cheese and pesto sauce - - 6
- sausage, parmesan cheese and pesto cream sauce - - 5
- stuffed vegetable, parmesan cheese and pesto cream sauce - - 5 VEG

COCONUT PRAWNS - -6

crispy fried prawns, sweet thai chili dipping sauce

BACON WRAPPED SCALLOPS - -7

tender sea scallops, hickory smoked bacon

SMOKED CHICKEN QUESADILLA CORNUCOPIAS - -4.50

southwestern spiced shredded chicken seasoned, cheddar cheese
jack cheese, ancho ranch dressing

RECEPTION

HORS D'OEUVRE DISPLAYS

HEATED

(MINIMUM 25 GUESTS, PRICED PER PERSON)

BAKED BRIE EN CROUTE - -5

creamy brie cheese , toasted walnuts, fruit preserves, flakey puff pastry, rustic baguettes

BOULEVARD DIPS AND SPREADS - -6

south park chorizo and desert sage white bean dip

artichoke hearts, sonoma chevre, fresh lemon, oregano

north park pepperonata

sweet and mild roasted peppers, basil, tomato, cotija cheese

grilled rustic breads, pita chips

POT STICKERS - -6 VEG

tender gyoza dumplings filled with vegetables, pork, or chicken

thai sweet chili sauce, ginger-plum glaze

OYSTER ON THE HALF SHELL / 2 PCS - -9

lemon wedges, cocktail sauce, horseradish, julian hard cider apple mignonette

CHILLED JUMBO BAJA SHRIMP / 2 PCS - -9

lemon wedges, cocktail sauce, horseradish

FRUIT PLATTER - -6 VEG

seasonal melons, local berries, ruby red grapefruit, valencia oranges

honey lemon greek yogurt dip

CALIFORNIA ANTIPASTI - -14

cured meats, artichokes, marinated olives, feta cheese, grape tomatoes

marinated portobello mushrooms, asparagus spears, humboldt fog with fig compote

reggiano and aged provolone cheeses, sliced baguette, flat breads

ARTISANAL CHEESE PLATTER - -12 VEG

imported and artisanal domestic cheeses, assorted crackers, rustic breads

fruit chutney, honey, nuts and fresh fruit

CALIFORNIA VEGETABLE CRUDITE - -8 VEG

jicama, bell peppers, baby carrots, broccoli, cauliflower

mushrooms, italian squash, baby tomatoes, ancho ranch dressing

7-LAYER DIP - -4.50 VEG

refried pinto beans, sour cream, black olives, cheddar cheese

green onions, diced tomatoes, avocado, tortilla chips

ITALIAN LAYERED DIP - -4.50 VEG

sundried tomatoes, garlic cream cheese, pesto sauce

RECEPTION

STATIONS

C A R V E D

SERVED WITH FRESHLY BAKED ROLLS. CHEF ATTENDANT \$150 PER STATION

TURKEY BREAST - -420

oven roasted with citrus, herbs, honey, julian hard cider apple chutney
(SERVES 20 PEOPLE)

PRIME FILET MIGNON - -384

seared perfect medium rare, gorgonzola and herb demiglace
(SERVES 10-12 PEOPLE)

BEEF TRI - TIP - -500

black pepper-herb marinade, port wine demi-glace
point Reyes blue cheese, freshly baked rolls
(SERVES 20 PEOPLE)

ROAST SIRLOIN OF BEEF - -560

creamy horseradish, au jus
(SERVES 20 PEOPLE)

S W E E T E N E D

(MINIMUM 20 GUESTS, PRICED PER PERSON)

3 TIER CHOCOLATE FOUNTAIN - -14

fruit, marshmallows
(SERVES UP TO 75 PEOPLE)

ICE CREAM SUNDAE BAR - -9

vanilla and chocolate ice cream, toppings

MINI PASTRY SELECTION - -11

eclairs, cream puffs, chocolate ganache tartlets, lemon tartlets

CINNAMON CHURROS - -10

cajeta dipping sauce

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STATIONS

CULINARY BAR

COASTAL RAW BAR - -MARKET PRICE

CHILLED JUMBO BAJA SHRIMP AND CRAB LEGS
cocktail sauce, remoulade sauce, lemon wedges

SHRIMP & SCALLOP CEVICHE
bay scallops, baja white shrimp, lime juice marinade, tomato, cucumber
cilantro, onion, peppers, serrano chili, tortilla chips

FRESHLY SHUCKED WEST COAST OYSTERS
cocktail sauce, horseradish, classic mignonette sauce

SUSHI AND SASHIMI DISPLAY - -42

premier sushi and sashimi from a wide variety of freshly caught raw fish directly shipped from the southwest
tip of japan, locally caught fish all prepared by our executive chef.

MASHED POTATO BAR - -16

butter whipped potatoes, bacon crumbles, sour cream, green onions
cheddar cheese, parmesan cheese, truffle oil, portobello mushroom gravy

MAC -N -CHEESE BAR

- CLASSIC MAC: elbow noodles in a creamy cheese sauce, bacon crumbles
green onions, toasted herb bread crumbs - -17
- LOBSTER MAC: white cheddar, parmesan & fontina, maine lobster, tarragon bread crumbs - -21
- TRUFFLE MAC: white truffle oil, black truffle shavings, white cheddar, parmesan - -19
- BRISKET MAC: smoked beef brisket with sharp cheddar, parmesan, herb bread crumbs - -20

PASTA STATION - -16

- PASTAS: linguini, penne, cheese tortellini (CHOICE OF TWO)
- SAUCES: pesto, alfredo, mariana (CHOICE OF TWO)
- MEATS: shrimp - -12 / chicken - -7 / meatballs - -9

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STATIONS

CULINARY BAR (CONTINUED)

STREET TACO STATION - -20

warm mini corn tortillas, cotija cheese, cilantro, chopped onions
shredded cabbage, sour cream, spicy marinated carrots
fire roasted salsa, pico de gallo, mild salsa verde
chicken (pollo asado), carne asada, mahi mahi, mexican shrimp, carnitas (CHOICE OF 2)

ADD CHIPS AND GUACAMOLE - -5 PER PERSON

RISOTTO STATION - -20 (CHOICE OF 2)

- white truffle oil and garden herbs
- parmesan cheese and garden herbs
- local button, cremini and porcini mushrooms, garden chives

GOURMET SLIDER STATION - -17 (CHOICE OF 1)

bread & butter, pickles, pepperoncini, barbecue sauce, ketchup
mustard, mayonnaise, and pickled red onion

- all-natural beef, soft rolls, cheddar cheese, sundried tomato aioli
- short rib slider, tomato jam, gorgonzola, baby arugula
- bbq pulled pork, soft rolls, red ale barbecue sauce