

2941 HORS D'OEUVRES MENU

Allow us to enhance your event with sumptuous appetizers offered during the cocktail reception.

Butler Passed Selections

\$3.75 per piece ~ (minimum order of 10 pieces per selection)

Check boxes as desired; unless otherwise indicated, we estimate 1 piece per guest/per selection

VEGETARIAN

Bocconcini mozzarella, basil pesto, cherry tomato
Cucumber crudités, crème fraîche, chive
Honey glazed eggplant, tomato, crostini
Spanakopita, porcini, rabiolo cheese, spinach
Fried dumpling, Napa cabbage, spicy mayonnaise
Grilled cheese sandwich, olive tapenade, basil manchego cheese

SEAFOOD

Lobster roll, avocado, mango, Thai basil
Grilled shrimp skewer, Thai basil, mango
Crab cake, piquillo peppers, celery
Spicy tuna tartar, dashi, radish shoot
*Sea scallops à la plancha, fried scallion, orange oil

MEAT

Chicken tapanada, maseka, jalapeño, cilantro salsa
Grilled lamb tenderloin, tzaziki sauce, mint
Duck dumpling, plum sauce, scallion
Mini wagyu beef burger, semi dry tomato, spicy mayonnaise
Beef empanada, cilantro, poblano sauce

Stationary Displays

All platters serve 10

- Cheese Board**
assorted imported and domestic cheeses served with our homemade breads and fresh fruit (\$90)
- Shrimp Cocktail**
with cocktail sauce and yuzu aioli (\$120)
- Hummus & Pita Bread**
served with cucumber, tzaziki sauce (\$40)

- Crudités**
radish, cucumber, cherry tomato, baby carrots, brocolis, celery, asparagus, haricot verts, pepers served with lemon crème fraiche and avocad-cilantro sauce (\$40)
- Smoked Salmon Buns**
cream cheese, lemon, basil (\$40)

Carving Station

(\$16 per person; \$75.00 Carver Fee)
These heavy hors d'oeuvres stations are served with our home made dinner rolls

- Prime Rib Eye**
- Leg of Lamb**

Add to your carving station:

- Herb French fries (\$3/person)
- Rustic potato, rosemary-garlic butter (\$4/person)
- Twice baked potato, blue cheese, bacon (\$5/person)
- Sautéed spinach (\$7/person)
- Fricassée of spring beans and peas (\$8/person)

Menu is subject to change based on seasonal availability
Spring/Summer 2010

*Ingredients may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.