



## Hors D'oeuvres - Tray Passed Menu

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*Minimum Order of Two Dozen Per Item*

### **Vegetarian \$40 per dozen**

#### *Chilled or Room Temperature*

Deviled Eggs with Dijon Mustard & Green Onion  
Cucumber Hummus Roll, Olive Oil, Paprika  
Fresh Vegetable Spring Rolls Sweet & Sour Chili Sauce  
Creamy Tomato Bisque & Grilled Cheese Bites  
Caprese Skewer with Cherry Tomato, Fresh Mozzarella, Basil Oil, Balsamic Reduction  
Toasted Crostini, Sliced Red Pear, Caramelized Onions, Brie Cheese  
Tomato Bruschetta, Kalamata Olives, Basil, Garlic, Goat Cheese, Toasted Crustini

#### *Warm*

Mini Mozzarella & Seasonal Tomato Flatbread, Basil  
Vegetable & Cheese Arancini, Sundried-Tomato Dip  
Stuffed Mushroom, Creamy Spinach, Feta, Seasonal Micro Greens  
Fresh Herb Mozzarella Sticks, Basil-Tomato Sauce, Shaved Grana

### **Meat/Poultry \$45 per dozen**

Moroccan Spiced Beef Tenderloin Bites, Creamy Horseradish  
New Zealand Lamb Lollipops, Greek Yogurt (\$60)  
Spicy Chicken Bites, Harissa Aioli  
Black Angus Spring Rolls, Feuille De Brick, Moroccan-Spiced Ground Beef, Fresh Herbs, Sauerkraut, Tzatziki  
Chicken Satay, Spicy Peanut Sauce  
Mini Steak Tostada, Roasted Red Salsa, Avocado Cilantro Cream  
Mini Beef Short Rib Empanadas, Chiptole Cream  
Chicken Potstickers, Plum Ginger Sauce  
Mini Lamb Meatballs, Romaine Hearts, Tzatziki  
Applewood Bacon-Wrapped Medjool Dates, Blue Cheese, Balsamic Reduction

### **Seafood \$55 per dozen**

#### *Chilled or Room Temperature*

Yellowfin Tuna Bites, Sesame-Soy Glaze, Wasabi Cream  
Salmon Gravlax, Curry Potato Cake, Lemon-Dill Cream  
Shrimp Cocktail, Andrei's Cocktail Sauce, Horseradish  
Tuna Tartare, Soy-Ginger Cream, Micro Greens, Taro Chips

#### *Warm*

Mini Dungeness Crab Cake, Harissa-Ginger Aioli  
Fried Coconut Shrimp, Mango-Coriander Chutney  
Applewood Bacon-Wrapped Scallop, Vincotto  
Pancetta-Wrapped White Shrimp, Sweet Ginger Sauce  
Fried Calamari Skewers, Lemon Capers Herb Aioli  
Salmon Spring Roll, Spinach, Carrots, Scallions, Cucumber Vinaigrette

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*\*\* Menus & Pricing are subject to change based on availability*



## Hors D'Oeuvres - Platter Menu

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### **Iced Seafood Display** \$600 for 30 ppl

White Shrimp, Lobster Tail, Carlsbad Oysters & Mussels, Sashimi, Cucumber Mignonette, Andrei's Cocktail Sauce, Horseradish, Wasabi Cream Sauce, Pickled Ginger

### **Antipasto** \$250 / 330 / 460

Salami, Prosciutto, Mortadella, La Espanola Chorizo, Herb-Laced Ham, Sweet Red Onion Compote, Cornichons, Olives, Whole Grain Mustard & Assorted Bread

### **Artisan Cheese** \$170 / 250 / 380

Drunken Goat Cheese, Fiscalini Aged White Cheddar, Tilamook Sharp Cheddar, Shaft's Cave Aged Blue Cheese, California Cow's Milk Brie, Spiced Tomato Compote, Dried Fruit & Nuts Mix, Assorted Crackers & Bread

### **Cheese & Charcuterie** \$270 / 350 / 480

Chef's Selection of Cheese & Charcuterie, Pickled Vegetables, Seasonal Chutney, Mixed Nuts, Chef's Bread

### **Crudités** \$90 / 145 / 195

Array of Seasonal Fresh Vegetables Served with Lemon-Herb Dressing, Balsamic Vinaigrette & Creamy Dill Dressing

### **Mediterranean Tasting** \$140 / 210 / 280

Roasted Red Pepper-Jalapeno Hummus, Eggplant Baba-Channouj, Cucumber-Mint Tzatziki, Dolmades, Tabouleh Salad, Assorted Vegetables, Mediterranean Flatbread

### **Grilled Vegetable Platter** \$120 / 165 / 225

Market Fresh Grilled Vegetables Marinated with Olive Oil & Garlic, Served on a Bed of Fresh Field Greens with Basil Pesto, Sun-Dried Tomato & Tzatziki Dips

### **Fruit Platter** \$80 / 120 / 160

Sliced Seasonal Fresh Fruits & Berries

### **Crostini Platter** Large \$230

Tomato Bruschetta Crostini, Roasted Garlic Goat Cheese with Sweet Roasted Peppers Crostini, Smoked Trout Crostini

*Small (serves 10 - 20) | Medium (serves 20- 35) | Large (serves 35 - 50)*

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## Reception Stations

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### *Sliders* \$22 per person/minimum order of 20

*(Please select two options)*

#### **Beef Short Rib**

Braised Beef Short Rib, Horseradish Cream, Spinach, Red Onion Preserves, Point Reyes Blue Cheese, Brioche Bun

#### **Caprese**

Buffalo Mozzarella, Tomato, Basil, Orange Balsamic Aioli, Sourdough

#### **Deep Sea Crab Cake**

Deep Sea Crab Cake, Mango Relish, Field Greens, Ginger-Lemon Aioli, Brioche Bun

#### **Parmesan Chicken**

Panko Crusted Chicken Breast, Mozzarella, House-Made Marinara, Focaccia

#### **Cheeseburger**

Ground Beef Burger, Cheddar Cheese, Red Onion, Tomato, Baby Greens, Ketchup, Brioche Bun

#### **Pork Belly**

Mediterranean Spice Cured & Braised Pork Belly, Charred Green Onion & Harissa Aioli, Baby Wild Arugula, Pickled Onion, Brioche Bun

### *French Fries* \$4.50 per person/minimum order of 20

*(Please select one option)*

#### **Pommes Frites**

French Fries, Served with Cilantro Pesto & Ketchup

#### **Sweet Potato Fries**

Roasted Hand-Cut Sweet Potatoes, Served with Curry Aioli

### *Skewers* \$22 per person/minimum order of 20

*(Please select two options)*

#### **Chicken**

Mediterranean Spice Rubbed Chicken, Green Onion, Bell Pepper, Almond Chermoula Sauce

#### **Beef**

Citrus Spice Rubbed Beef, Onion, Bell Pepper, Green Mojo Sauce

#### **Shrimp**

Cilantro-Marinated Jumbo Shrimp, Zucchini, Yellow Squash, Red Onion, Mushrooms, Cilantro Pesto Butter

#### **Vegetable**

Coriander-Citrus Spice Rubbed Grilled Zucchini, Yellow Squash, Eggplant, Mushrooms, Toasted Fennel Emulsion

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## Reception Stations

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### *Pasta* \$22 per person/minimum order of 20

*All Fresh Pastas Served with Grana Parmesan, Red Chili Flakes & Garlic Focaccia Bread*

*(Please select two options)*

#### **Market Vegetable Ravioli**

Roasted Bell Peppers, Smoked Mozzarella, Vegetable Provençal Ravioli, Basil & Sun Dried Tomato Au Jus

#### **Bolognese**

Beef & Roma Tomato Ragout, Fresh Oregano, Shaved Grana

#### **Chicken Fettucine**

Roasted Chicken, Parmesan Pesto Cream, Sautéed Spinach, Penne Pomodoro

#### **Penne Pomodoro**

Roasted Mushrooms, Broccoli, Onions, Basil, Spicy Tomato Sauce

### *Flatbread* \$22 per person/minimum order of 20

*Andrei's Handmade Flatbread, Sliced to Share*

*(Please select two options)*

#### **Bacon Americana**

Bacon, Classic Tomato Sauce, Parmesan, Cheddar, Chives, Balsamic Reduction, Chiffonade

#### **Three Cheese**

Classic Tomato Sauce, Feta Cheese, Mozzarella, Parmesan & Wild Baby Arugula

#### **Caramelized Onion & Mushroom**

Caramelized Onion, Mixed Mushrooms, Feta, Toasted Almonds, White Truffle Oil, Roasted Garlic Cream

#### **Short Rib**

Shredded Braised Short Rib, Crumbled Blue Cheese, Mozzarella, Tomato Sauce, Arugula

#### **Grilled Chicken**

Coriander-Marinated Chicken, Grilled Onions, Bell Peppers, Mozzarella Cheese, Basil Pesto

#### **Pork Belly**

Cured & Braised Pork Belly, Harissa BBQ Tomato Sauce, Goat Cheese, Green Onion, Arugula

#### **Mediterranean**

Artichoke Hearts, Mushrooms, Feta, Buffalo Mozzarella, Capers, Roasted Garlic Sauce, Watercress

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## Carving Stations & Salads

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*Carving Stations* Heated carving stations include small brioche rolls & dedicated serving chef

**Roasted Turkey Breast \$500 (serves 35)**

Diestel Farms Turkey Stuffed with Green Apple, Fennel, Currants & Mushroom Stuffing, Turkey Gravy, Cranberry & Orange Chutney

**Balsamic Glazed Roasted Pork Loin \$525 (serves 30)**

Balsamic Glazed Roasted Pork Loin, Basil-Mint Chutney

**Roast Beef \$930 (serves 90)**

All Natural Roasted Beef, Creamed Horseradish, Au Jus

**Prime Rib \$780 (serves 35)**

Roasted Garlic & Black Peppercorn-Crusted All Natural Prime Rib Served with Horseradish Cream & Natural Au Jus

**Lamb Rack \$690 (serves 35)**

Fresh Herb-Crusted Roasted California Lamb Rack, Dried Cherry & Red Wine Reduction

**Aged Beef Tenderloin \$650 (serves 18)**

Smoked Paprika-Crusted & Aged Roasted Beef Tenderloin, Cabernet Sauce

### *Salads*

*Small Salad \$75 (serves 10) | Medium Salad \$95 (serves 15) | Large Salad \$120 (serves 20)*

**California Baby Greens Salad**

Scarborough Farm Field Greens, Watermelon Radish, Shredded Carrots, Cherry Tomatoes, Agave Balsamic Vinaigrette

**Tuscan Caesar Salad**

Romaine Hearts, Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar-Style Vinaigrette

### *Specialty Salads*

*Small Salads \$95 (serves 10) | Medium Salads \$115 (serves 15) | Large Salads \$140 (serves 20)*

**Spinach Salad**

Baby Spinach, Bacon, Cranberries, Candied Walnuts, Avocado Dressing

**Mediterranean Chopped Salad**

Feta, Artichoke Hearts, Olives, Tomatoes, Persian Cucumbers, Orange & Red Wine Vinaigrette

**Butter Lettuce Salad**

Scarborough Farms Butter Lettuce, Sliced Almonds, Shaved Red Onion, Goat Cheese, Cherry Tomatoes, Papaya Champagne Dressing

**Wild Arugula Salad**

Radicchio, Pickled Red Onions, Lemon Herb Vinaigrette, Shaved Pecorino Romano

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## Mini Dessert Station

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### *Mini Desserts*

*(Minimum Order of 2 Dozen Per Dessert)*

Chocolate Truffle Cake with Raspberry Mousseline **\$36 per dozen**

Crème Brulee Mini Puffs **\$36 per dozen**

Lemon Meringue Mini Pies **\$36 per dozen**

Mini Black Forest Gateau **\$ 36 per dozen**

Chocolate Ganache Tart With Dulce De Leche Caramel **\$36 per dozen**

Carrot Cake with Sweet Cream Cheese **\$36 per dozen**

Seasonal Fruit Tart (Baked or Fresh) **\$36 per dozen**

Chocolate Mousse Cups **\$36 per dozen**

Seasonal Cheesecake Bars **\$36 per dozen**

Raspberry Lemon Crumble Bars **\$36 per dozen**

Rocky Road Bars **\$36 per dozen**

Strawberry Shortcake Shooter **\$36 per dozen**

Mini Panna Cotta Shooter **\$36 per dozen**

Mini Kahlua Tiramisu Shooter **\$36 per dozen**

Cookies **\$36 per dozen**

Chocolate Chip, Peanut Butter, Almond Shortbread, Salted Pretzel, Oatmeal, Lemon Lavender

Macarons **\$42 per dozen**

Vanilla, Rose, Pistachio, Sea Salt Caramel, Chocolate, Raspberry *4 dozen minimum per flavor*

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