



Cocktail Reception Menu

Passed Hors d'Oeuvres

Coconut-Lime Seafood Ceviche – GF DF

Fresh Snapper and Dungeness Crab
Coconut, Lime, Mango
Plantain Cup

Wagyu Short Rib Crostini

Tender Braised Wagyu Beef, Crumbled Pt Reyes Bleu Cheese
Microgreens
Garlic-scented Crostini

Orange Chili Chicken Tostaditas – GF

Seasoned Shredded Breast of Chicken
Cotija, Avocado-Corn Salsa
Mini Corn Tostada

Scallop Royale – GF DF

Plump Juicy Scallop – pan-seared
English Pea Purée, Black Forest Bacon, Harissa Aioli
~ skewered ~

Artichoke Cup with Mushrooms – VG GF

Artichoke Bottom, Mushrooms with Truffle Oil
Rosted Red Pepper Relish
Fresh Chives

\$35.00 per person