



Light Hors d'oeuvres Reception

\$31 per person

Displayed

~Please Select One~

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Bruschetta Bar (Choose Three)

Toasted Baguettes Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, or Jalapeno-Lime Hummus

Garden Vegetable Crudit 

Garden Vegetable Crudit  Displayed Raw Vegetables w/ Assorted Dipping Sauces

Grilled Vegetable Display

Grilled Seasonal Vegetables Dressed in Basil Balsamic Marinade

Taste Of Asia

Pot Stickers, Mini Won Tons & Spring Rolls w/ Three Dipping Sauces

Butler Passed

~Please Select Four~

Argentinean Beef Skewers

Grilled Marinated Beef Skewers w/ Argentinean Chimichurri Sauce

Carnitas Baja Bites

Carnitas on a Tortilla Scoop w/ Guacamole & House-Made Salsa

Chicken Skewers

Chicken Skewers w/ Sweet & Spicy Thai Sauce

Crab Baguettes

Warm Crab & Herb Cream Cheese on a Sliced Baguette

English Cucumber Canap s

Choice of Smoked Salmon Mousse or Bleu Cheese Mousse

Roasted Grape Italian Crostini

Roasted Red Grapes in a Balsamic Reduction on a Toasted Baguette

Spanakopita

Greek Pastry w/ Spinach, Feta Cheese, Onions, Egg & Balsamic Reduction

Stuffed Jumbo Mushrooms

Choice of: Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream

Add Carving Station - \$8 per person

Santa Maria Tri Tip

Slow Roasted Tri Tip Marinated in Santa Maria Au Jus

Fresh Roasted Turkey Breast Sandwich Rolls & Condiments

Add Fabulous Dessert Buffet \$5 per person

Add Mashed Potato Martini Bar \$4 per person

Each of the above selections are subject to service charge and sales tax



Heavy Hors d'oeuvres Reception

\$40 per person

~ 6 Appetizer Selections: 2 Displayed & 4 Butler Passed ~

Displayed

~Please Select Two~

Artisan Cheeses & Fresh Fruit Display

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Bruschetta Bar (Choose Three)

Toasted Baguettes Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, or Jalapeno-Lime Hummus

Garden Vegetable Crudit 

Garden Vegetable Crudit  Displayed Raw Vegetables w/ Assorted Dipping Sauces

Grilled Vegetable Display

Grilled Seasonal Vegetables Dressed in Basil Balsamic Marinade

Taste Of Asia

Pot Stickers, Mini Won Tons & Spring Rolls w/ Three Dipping Sauces

Butler Passed

~Please Select Four~

Argentinean Beef Skewers

Grilled Marinated Beef Skewers w/ Argentinean Chimichurri Sauce

Carnitas Baja Bites

Carnitas on a Tortilla Scoop w/ Guacamole & House-Made Salsa

Chicken Skewers

Chicken Skewers w/ Sweet & Spicy Thai Sauce

Crab Baguettes

Warm Crab & Herb Cream Cheese on a Sliced Baguette

English Cucumber Canap s

Choice of Smoked Salmon Mousse or Bleu Cheese Mousse

Roasted Grape Italian Crostini

Roasted Red Grapes in a Balsamic Reduction on a Toasted Baguette

Spanakopita

Greek Pastry w/ Spinach, Feta Cheese, Onions, Egg & Balsamic Reduction

Stuffed Jumbo Mushrooms

Choice of: Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream

Carving Station

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Slow Roasted Tri Tip Marinated in Santa Maria Au Jus

Fresh Roasted Turkey Breast Sandwich Rolls & Condiments

Add Fabulous Dessert Buffet \$5 per person

Add Mashed Potato Martini Bar \$4 per person

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Hors d'oeuvres

Displayed

~Servers Approximately Seventy~

Artisan Cheeses & Fresh Fruit Display \$295

Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers

Bruschetta Bar \$175

Please Choose Three: Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, or Jalapeno-Lime Hummus

Garden Vegetable Crudit  \$175

Garden Vegetable Crudit  Displayed Raw Vegetables w/ Assorted Dipping Sauces

Grilled Vegetable Display \$175

Grilled Seasonal Vegetables Dressed in Basil Balsamic Marinade

Meatball Station \$150

Swedish, BBQ & Thai Meatballs

Taste Of Asia \$195

Pot Stickers, Mini Won Ton & Spring Rolls w/ Three Dipping Sauces

Warm Brie En Crou  \$175

Puff Pastry filled with Baked Brie and Cranberry Relish

By The Tray

~Trays of Fifty Pieces~

May Be Served Butler Passes or as a Display

Ahi Tuna Tartar Crostini \$150

Ahi Tuna Tartar w/ Sriracha Aioli, Red Onion & Micro Greens

Argentinean Beef Skewers \$140

Grilled Marinated Beef Skewers w/ Argentinean Chimichurri Sauce

Artisan Cheese Tray \$125

Variety of Artisan and Domestic Cheeses served w/ Crackers

Basil Pesto Focaccia \$125

Fresh Basil Pesto Focaccia w/ Smoked Bacon & Asiago Cheese

Beef or Chicken Taquitos \$110

Served with Chipotle Cream Sauce

Carnitas Baja Bites \$110

Carnitas on a Tortilla Scoop w/ Guacamole & House-Made Salsa

Chicken Skewers \$130

Chicken Skewers w/ Sweet Spicy Thai or Peanut Sauce

Crab Baguettes \$130

Warm Crab Herb Cream Cheese on Sliced Baguette

Crab Stuffed Mushrooms \$130

Warm Crab Herb Cream Cheese and Toasted Almonds

Crispy Shrimp \$125

Served w/ Chipotle Ranch Sauce

English Cucumber Canap s \$110 (100 pcs)

Choice of Smoked Salmon Mousse or Bleu Cheese Mousse



By The Tray

(Continued)

~Trays of Fifty Pieces~

May Be Served Butler Passes or as a Display

Fresh Seasonal Fruit Tray \$150

Fruit Selections Vary by Seasonal Availability

Grilled Santa Maria Tri Tip Skewers \$150

Fresh Tri Tip w/ Bell Peppers and Onions

Jumbo Prawns \$150

Chilled Jumbo Prawns w/ House-Made Cocktail Sauce

Lumpia \$140

Pilipino Style Egg rolls w/ Sweet Thai Dipping Sauce

Meatballs \$140

Swedish, BBQ or Thai Meatballs

Mini Pulled Pork Slider \$140

Pulled Pork Mini Slider w/ Cole Slaw & Garlic Aioli

Mini Quesadillas \$110

Hand Rolled Chicken Mini Quesadillas Served w/ Chipotle Cream Sauce

Roasted Grape Italian Crostini \$110

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Smoked Salmon Toast Points \$130

Smoked Salmon Toast Points w/ Chive Mascarpone

Spanakopita \$110

Greek Pastry w/ Spinach, Feta Cheese, Onions, Egg & Balsamic Reduction

Stuffed Jumbo Mushrooms \$115

Choice of: Sweet Italian Sausage, Pecorino-Romano, or Garlic Parmesan Cream Cheese

Turkey Pinwheel Sandwiches \$125

Fresh Sliced Turkey w/ Lettuce, Tomato & Cream Cheese

Thai Chicken Wings \$120

Tossed in Legend's Thai Sauce & Served w/ Bleu Cheese

Tortilla Chips \$95

Served w/ House-Made Salsa & Guacamole

Carving Station

Add Carving Station - \$8 per person

Santa Maria Tri Tip

Slow Roasted Tri Tip Marinated in Santa Maria Au Jus

Fresh Roasted Turkey Breast Sandwich Rolls & Condiments

Add Fabulous Dessert Buffet \$5 per person

Add Mashed Potato Martini Bar \$4 per person

Each of the above selections are subject to 22% service charge and sales tax



Dessert Selections

A La Carte - \$6.95 per person
Added to Menu Selection - \$4.95

New York Style Cheesecake
with Strawberry Coulis
Chocolate Fudge Brownies
with Powdered Sugar and Mint Leaf
Carrot Cake
with Sour Cream Icing
Pound Cake
with Fresh Fruit Compote
German Chocolate Layer Cake
Chocolate Mousse Torte
with Raspberry Coulis
Petit Fours & Mini Cheesecakes
Strawberry Shortcake

Specialty Dessert Options

Dessert Buffet \$7.50 per person
Variety of Petit Fours, Mini Cheesecakes, Chocolate Chip Cookies & Fudge Brownies

Vegetarian Selections

May Be Substituted for Any Luncheon or Dinner Buffet

Eggplant Parmesan
Oven Baked Eggplant with Parmesan and Marinara Sauce
Vegetarian Lasagna
with Fresh Seasonal Vegetables and Marinara Sauce
Three Cheese Tortellini
with Sundried Tomato Pesto
Pasta Primavera
with Fettucine Noodles and Fresh Seasonal Vegetables
Vegan Stir Fry
Short Grain White Rice w/ Seasonal Vegetables and Teriyaki Sauce

Each of the above selections are subject to 22% service charge and sales tax