

# Light Hors d'oeuvres Reception

\$28 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 Crudité

Garden Vegetable Crudité 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 Canapés

English Cucumber Canapés w/ Smoked Salmon & Cream 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

\$38 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 Baquette & Crackers

Bruschetta Bar (Choose Three)

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

Garden Vegetable Crudité 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 Canapés

English Cucumber Canapés w/ Smoked Salmon & Cream 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

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



# Hors d'oeuvres

### Displayed

~Servers Approximately Seventy~

Artisan Cheeses & Fresh Fruit Display \$250

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

Bruschetta Bar \$150

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

Garden Vegetable Crudité \$140

Garden Vegetable Crudité Displayed Raw Vegetables w/ Assorted Dipping Sauces

Grilled Vegetable Display \$140

Grilled Seasonal Vegetables Dressed in Basil Balsamic Marinade

Meatball Station \$120

Swedish, BBQ & Thai Meatballs

Taste Of Asia \$170

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

Warm Brie En Croute \$150

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 \$125

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

Argentinean Beef Skewers \$120

Grilled Marinated Beef Skewers w/ Argentinean Chimichurri Sauce

Artisan Cheese Tray \$105

Variety of Artisan and Domestic Cheeses served w/ Crackers

Basil Pesto Focaccia \$95

Fresh Basil Pesto Focaccia w/ Smoked Bacon & Asiago Cheese

Beef or Chicken Taquitos \$85

Served with Chipotle Cream Sauce

Carnitas Baja Bites \$95

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

Chicken Skewers \$110

Chicken Skewers w/ Sweet Spicy Thai or Peanut Sauce

Crab Baguettes \$100

Warm Crab Herb Cream Cheese on Sliced Baguette

Crab Stuffed Mushrooms \$110

Warm Crab Herb Cream Cheese and Toasted Almonds

Crispy Shrimp \$95

Served w/ Chipotle Ranch Sauce

English Cucumber Canapés \$95 (100 pcs)

English Cucumber Canapés w/ Smoked Salmon Mousse



### By The Tray

(Continued)

~Trays of Fifty Pieces~

May Be Served Butler Passes or as a Display

Fresh Seasonal Fruit Tray \$120

Fruit Selections Vary by Seasonal Availability

Grilled Santa Maria Tri Tip Skewers \$135

Fresh Tri Tip w/ Bell Peppers and Onions

Jumbo Prawns \$130

Chilled Jumbo Prawns w/ House-Made Cocktail Sauce

Lumpia \$110

Pilipino Style Egg rolls w/ Sweet Thai Dipping Sauce

Meatballs \$95

Swedish, BBQ or Thai Meatballs

Mini Pulled Pork Slider \$110

Pulled Pork Mini Slider w/ Cole Slaw & Garlic Aioli

Mini Quesadillas \$90

Hand Rolled Chicken Mini Quesadillas Served w/ Chipotle Cream Sauce

Roasted Grape Italian Crostini \$95

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baquette

Smoked Salmon Toast Points \$110

Smoked Salmon Toast Points w/ Chive Mascarpone

Spanakopita \$95

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

Stuffed Jumbo Mushrooms \$95

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

Taste Of Asia \$100

Choose One: Pot Stickers, Spring Rolls or Mini Won Tons w/ Dipping Sauces

Turkey Pinwheel Sandwiches \$105

Fresh Sliced Turkey w/ Lettuce, Tomato & Cream Cheese

Thai Chicken Wings \$95

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

Tortilla Chips \$65

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 service charge and sales tax



# Dessert Selections

A La Carte - \$5.95 per person Added to Menu Selection - \$3.95

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 \$6.50 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 service charge and sales tax