

Light Hors d'oeuvres Reception \$29

Your selection of five options from appetizer menu, two will be served as display station and four will be passed by servers

Butler Passed Select Four

English Cucumber Canapés

English Cucumber Canapés, Smoked Salmon & Bleu Cheese Mousse

Chicken Skewers

Chicken Skewers, Sweet Spicy Thai Sauce

Spanakopita

Spanakopita Spinach Feta, Balsamic Reduction

Stuffed Jumbo Mushrooms

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

Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Teriyaki or Beef Skewers

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

Roasted Grape Crostini or Italian Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives

Turkey Pinwheel Sandwich

Displayed Select One

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Bruschetta Bar

Toasted Baguettes Artichoke dip, Italian Tapenade, Spinach Dip, Jalapeno-Lime Hummus

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Choose One

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

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

Heavy Hors d'oeuvres Reception \$39

Butler Passed Select Four
English Cucumber Canapés
Chicken Skewers
Spanakopita
Stuffed Jumbo Mushrooms
Crab Baguettes
Argentinean Beef Skewers
Chef Damian's Baja Bites
Roasted Grape Crostini & Italian Crostini
Smoked Salmon Toast Points
Basil Pesto Focaccia

Display Select One

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar

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

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

Choose One

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Add Fabulous Dessert Buffet \$5 per person

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

Hors d'oeuvres by the Tray

Fifty Pieces per Tray

Warm Brie En Croute \$110

Puff Pastry Baked Brie, & Cranberry Relish

Taste Of Asia \$110

Choose One

Pot Stickers or Mini Won Ton or Spring Rolls with Three Dipping Sauces

Artisan Cheeses Display \$135

Assorted Artisan Cheeses, Candied Nuts, Sliced Baguette & Crackers

Fresh Fruit Display \$135

Fresh Seasonal Fruit

Garden Vegetable Crudité \$110

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar \$110

Choose One

Toasted Baguettes Artichoke dip, Italian Crostini, Spinach Dip, Jalapeno-Lime Hummus

Grilled Vegetable Display \$110

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

English Cucumber Canapés \$110

English Cucumber Canapés, Smoked Salmon Mousse (100 pieces)

Belgium Endives \$110

Bleu Cheese Mousse (100 pieces)

Chicken Skewers \$135

Chicken Skewers, Sweet Spicy Thai Sauce

Spanakopita \$135

Spanakopita Spinach Feta, Balsamic Reduction

Jumbo Mushrooms \$110

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

Jumbo Prawns \$135

Chilled Jumbo Prawns, House-Made Cocktail Sauce

Bacon Wrapped Jumbo Prawns \$150

Served with Basil Pesto Sauce

Hors d'oeuvres by the Tray (continued)

Fifty Pieces per Tray

Crab Baguettes \$155

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Teriyaki or Beef Skewers \$135

Grilled Marinated Beef Skewers, Teriyaki or Argentinean Chimichurri Sauce

Chef Damian's Baja Bites \$160

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

Roasted Grape Crostini \$115

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini \$115

Toasted Baguette, Tomato, Artichoke, Kalamata Olives Tapenade

Ahi Tuna Tartar Crostini \$160

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

Crab Stuffed Mushrooms \$160

Warm Crab Herb Cream Cheese and Toasted Almonds

Smoked Salmon Toast Points \$135

Smoked Salmon Toast Points, Chive Mascarpone

Turkey Pinwheel Sandwiches \$110

Fresh Sliced Turkey Breast, Lettuce, Tomato, Cilantro Cream Cheese

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