



Passed or Displayed Hors d'oeuvres

Items are priced per piece
Minimum 25 pieces

Cold Hors d'oeuvres

Tomato Bruschetta, Basil
\$8

Chef's Choice Seasonal Inspired Deviled Eggs
\$8

Wild Mushroom and Chevre Crostini
\$8

Chilled Prawns, Traditional Cocktail Sauce
\$12

Asian Seared Scallop & Shiitake Mushroom on Wonton Crisp
\$12

Smoked Salmon and Boursin Cheese, Dill on Marble Rye Crostini
\$12

Ahi Tuna Poke, Kim Chi, Scallions, Ginger, White Soy on Wonton Crisp
\$12

All menu prices are subject to a taxable banquet fee, as outlined in the Sales & Catering Contract,
and state sales tax
menu selections and pricing subject to change

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant



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Hot Hors d'oeuvres

Crispy Asian Vegetable Spring Roll with Mango Dipping Sauce

\$10

Crispy Artichoke Beignet, Dill Crème Fraiche

\$9

Spinach and Feta Cheese in Phyllo Pastry

\$9

Curried Vegetable Samosa

\$9

Tomato Mozzarella Arancini

\$9

Classic Petite Quiche

\$9

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Hot Hors d'oeuvres

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Coconut Shrimp with Thai Ketchup
\$12

Mini Beef Wellington
\$12

Artichoke, Mushroom and Boursin Cheese in Crisp Phyllo Cup
\$10

Garlic-Marinated Lamb Chop
Mustard Demi Glaze
\$14

Petit Crab Cake with Lemon Aioli
\$12

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Appetizer Displays

Cheese Display

Selection of Imported and Domestic Cheeses with Dried Fruit and Nuts
Crackers, House Made Flat Bread and Sliced Baguettes
\$26 per person

Seasonal Vegetable Crudités

Market Basket of Vegetables with Lemon Garlic Aioli
\$20 per person

Middle Eastern Mezzes

Hummus, Olive Tapenade, Cucumber Mint Tzatziki
Selection of Imported and Domestic Olives
Salad of Feta, Roma Tomatoes, Cucumber and Herbs
Flatbread and Pita Wedges
\$28 per person

Warm Brie Cheese en Croute

Served with Assorted Crackers, Flat Bread and Sliced Baguette
Choose filling of:
Brown Sugar, Pear, Fig, Sage and Pecans
Or
Sun-Dried Tomato, Pine Nut and Basil
\$180 each Wheel – Serves 20 people

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Appetizer Displays

Charcuterie

Selection of Cured Meats and Pates with Grain Mustard, and Cornichons
Assorted Crackers, Flat Bread, and Sliced Baguette
\$30 per person

Antipasto Platter

Coppa, Mortadella, Genoa Salami
Marinated and Grilled Peppers and Vegetables, Assorted Olives
Pepperoncini, Marinated Artichokes, Cherry Peppers
\$30 per person

Snow Crab Claws

Chervil Aioli, Lemon Wedges
\$80 per Dozen

Local Oyster Display

Served on the Half Shell with Spicy Cocktail Sauce, Tabasco, Horseradish, Lemon and
Mignonette Sauce
50 @ \$300.00

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Reception Enhancements

North Beach

Includes Garlic Bread, Shredded Parmesan Cheese, Red Pepper Flakes
(Please Select Two)

Chicken Penne Gorgonzola
Gorgonzola Cream Sauce, Toasted Walnuts, Garlic, Italian Parsley

Bay Shrimp Pesto
Gemelli Pasta, Toasted Pine Nuts, Fresh Basil, Shaved Parmesan

Seafood Linguine
Mussels, Clams, Calamari, Sauce Marinara

Charred Broccoli Arrabbiata
Orecchiette Pasta, Fresh Oregano, Spicy Tomato Caper Sauce

\$45 per person

Salad Station

Mixed Lettuces with Marinated Artichokes, Hard Boiled Eggs, Blue Cheese,
Sliced Cucumber, Cherry Tomatoes, Kalamata
Olives, Roasted Almonds, Balsamic Vinaigrette, Gorgonzola Dressing

\$25.00 Per Person

minimum twenty-five guests

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Carving Stations

Include Assorted Rolls, Whole Grain Mustard and Mayonnaise

Aged Slow Roasted Prime Rib of Beef

Horseradish Cream, Au Jus

\$600 each

(Serves 30 people)

Young Tom Turkey

Cranberry Relish and Pan Jus Gravy

\$400 each

(Serves 30 people)

Cider-Brined Pork Loin

Apple Jack Barbecue Sauce

\$400 each

(Serves 30 people)

Honey Cured Ham

Honey Dijon Glaze

\$400 each

(Serves 30 people)

Chef Attendant Fee of \$200 will apply per station

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