

Hors d'oeuvres

Mini Beef Wellingtons

Coconut Shrimp served with Singapore dipping sauce

Silver Dollar Crab Cakes served with Creole remoulade

Bacon Wrapped Bay Scallops served with chive lemon sauce or maple glaze

Smoked Salmon & Cream Cheese Roulades

Shrimp Salad in cucumber cups with lemon aioli

Smoked Salmon Canapés with lemon dill crème fraiche

Beef Tenderloin Canapés with horseradish crème fraiche

Smoked Salmon Roulade with cucumber and scallion cream cheese

Tandori Shrimp Skewers with mint yogurt sauce and apricot mango chutney

Mini Bouchee stuffed with chicken piquillo

Beef or Chicken Kabobs with roasted peppers

Grilled Chicken Sate with Thai peanut sauce

Beef, Chicken or Grilled Vegetable Quesadillas with guacamole and salsa

Re-stuffed New Potatoes with sour cream, herbs, chives and bacon bits

French Brie Cheese served on crostini with cranberries

Grilled Asparagus wrapped in Parma ham with herbed cream cheese

Chicken Tenders with honey mustard

Southwest Egg Rolls

Cream Cheese stuffed Jalapenos

Wild Mushroom on crostini

Profiteroles with Assorted Fillings:

curried chicken salad, piquillo pepper chicken salad, and shrimp salad

Fresh Tomato Tartlets with goat cheese

Wild Mushrooms in filo with white truffle oil

Vegetable Spring Rolls with sweet chili sauce

Cold Display Selections

California Wine Country Display

Harvest fresh fruits, grapes, nuts, crackers, and mini muffins displayed with assorted California and International cheeses; complimentary fruit carving for decor (serves 50 guests), priced per person after 50 guests

Parisian Display

Seasonal fresh fruit garnished with imported and domestic cheese served with assorted crackers; complimentary fruit carving for decor (serves 50 guests), priced per person after 50 guests

Crudités

Fresh garden vegetable platter served with ranch or dill dip (serves 50 guests), priced per person after 50 guests

Antipasti Display

Imported and domestic cheeses, assorted olives, pickled and fresh vegetables, cured meats served with savory breads (serves 50 guests), priced per person after 50 guests

Dips

Chili con Queso served with chips and salsa
Hot Spinach and Artichoke Dip served with toasted herbed pita points
Smoked Salmon Mousse served with with French bread baguettes
Baked Dungeness Crab Dip served in a sour dough loaf with crackers
Hummus served with pita

Hors d'oeuvres Carving Station / Add on only

Prime Rib of Beef served with horseradish, crème Chantilly, and spicy mustard with petite rolls
Turkey or Ham Available

Seafood Displays

Smoked Salmon Display served with egg, onion, capers, lemon wedges, and sour cream
Jumbo Chilled Peeled Shrimp served with spicy cocktail sauce

Please see your Catering expert for current pricing details
A 20% service charge and 7.25% state sales tax will be added to all pricing