



Cocktail Reception Menu

Hot Hor's d'oeuvres

(Priced per piece)

- Grilled Prawn & Andouillie Skewers* served in a lobster scampi butter \$3.50
- House Prime Meatballs* in an espresso chipotle barbecue sauce \$1.99
- Potstickers* served with sesame shoyu sauce \$2.50
- Sausage Stuffed Mushrooms* with aged cheddar fondue \$3.00
- Stuffed Crimini Mushrooms* curried crabmeat, buffalo mozzarella \$4.00
- Spinach and Cream Cheese Stuffed Crimini Mushrooms* with parmesan cream \$2.25
- Aged Prime Rib Sandwiches* on miniature rolls \$3.75
- Bite-sized Beef Wellingtons* mushroom duxelle, blue cheese cream \$3.75
- Kobe Sliders* cheddar cheese, caramelized onions, lettuce, tomato, & burger sauce \$4.25
- Chicken Cordon Bleu* sweet chili sauce \$2.95
- Tempura Prawn* sesame shoyu sauce \$3.25
- Fried Shrimp Dim Sum* sweet and sour. \$1.99
- Mini Crab Cakes* lemon-tarragon aioli \$3.75
- Crab Rangoon* cream cheese and crab stuffed wontons \$3.25
- Fried Ravioli* spinach and cheese ravioli with fennel spiked marinara \$2.25
- Shredded Beef and Potato Taquitos* with avocado tomatillo salsa \$2.75
- Fried Wontons* served with sesame shoyu sauce \$2.50
- Spanikopita* \$3.00
- Beef Skewers* red chili sauce \$3.25
- Chicken Satay* Thai spiced peanut drizzle \$2.75
- Vegetarian Spring Roll* sweet & sour sauce \$2.95
- Red Chili Poppers* cream cheese, ranch dressing \$1.75
- Mushroom Vol-Au-Vent* in puff pastry \$2.50
- Herb Parmesan risotto croquette* with romesco aioli \$1.95
- Twice baked red potatoes* with caviar \$2.75



Cold Hors d'oeuvres

(Priced per piece)

- Ahi Tuna Ceviche*** on cucumber rounds \$3.75
- Surf & Turf*** crostini with roast beef, prawns, herbed goat cheese \$4.25
- Salmon Tartare*** crostini, chopped egg, capers, red onion \$3.25
- Smoked Salmon Crostini*** dill cream cheese mousseline loc duart salmon \$3.25
- Crostini with Melted Brie*** toasted pecans and caramel \$1.99
- Pecan Crusted Pork Tenderloin*** Basil pesto and Granna Padano \$3.00
- Caprese Brushcetta*** fresh tomatoes, mozzarella cheese, housemade foccacia \$1.99
- Dungeness Crab Crostini*** Citrus herb crab salad on a toasted crostini \$4.25
- Chicken Salad Crostini*** apples, almonds, dried cherries \$2.25
- Chilled Lobster and Caviar*** on potato round \$4.25
- Chilled Roast Beef*** on potato round creamy horseradish and chives \$3.75
- Caviar Bellini*** with sour cream and chervil \$4.25
- Chilled Shrimp Salad*** on cucumber rounds \$3.75
- Oven Roasted Roma Tomato*** goat cheese, bread crumbs \$1.99
- Grilled Chicken Tostadas*** avocado purée, citrus romaine slaw \$2.25
- Shrimp Tostada*** avocado purée, citrus cabbage slaw \$4.25
- Marinated Seafood Shooter*** calamari, bay scallops, prawns, mango, red onion \$4.75
- Oyster Shooter*** cucumber, red onion, fresh dill, bloody Mary mix \$3.00



Platter Service

All Platters Serve 20-25 Guests

Chilled Prawn Platter red sauce Louis and fresh lemons \$125.00

Chilled Grilled Vegetable Platter \$85.00

Prosciutto Wrapped Asparagus balsamic honey drizzle \$100.00

Antipasto Tray marinated vegetables, meats, cheeses, olives \$125.00

Assorted Nigiri & Rolled Sushi \$125.00

Oysters on the half shell cocktail sauce and horseradish \$60.00

Oysters Rockefeller creamed spinach with bacon pernod and parmesan crust \$78.00

Vegetable Crudit  Platter Buttermilk Ranch Dressing \$55.00

Domestic and Imported Cheese

Fresh focaccia, assorted crackers, dried fruit and roasted nuts \$125.00

Steak Tartare toasted crostini and classic garnishes \$90.00

Ahi Tuna Poki fried wontons, tobiko caviars, pickled ginger \$90.00

Fresh California and Tropical Sliced Fruit Tray \$55.00

Deviled Eggs garnished with tobiko caviar \$35.00

Smoked Loc Duart Salmon served with traditional condiments \$125.00

Baked Crab and Artichoke Dip served with warm baguettes \$125.00

Saut ed Peppers, Onions and Andouillie Sausage \$75.00

All final totals will be assessed a 20% service charge and current sales tax.



Large Party Platters

(100 people or more)

Abundant Seafood Display

King Crab legs (split in ½), oysters on the half shell, clams, prawns, Ahi poke, New Zealand Green Lip Mussels with Green Goddess, Parsley Vinaigrette, Red Sauce Louis \$1,000.00

Grand Cheese Display

Assortment of imported and domestic cheeses, roast nuts, fig jam, lychee honey, grilled vegetables, sliced fruit, hummus, grapes, crostini, and crackers \$650.00

Charcuterie

Sliced salami, turkey, ham, roast beef, domestic cheese slices, baguettes, aioli and mustards, sliced tomatoes, romaine lettuce, grilled red onions, olives, red peppers, artichoke hearts, marinated mushrooms, house made potato chips \$500.00



Action Stations

We have numerous other selections available for your enjoyment.

Our Chef can create any of your favorites. Just Ask!

Pasta Station

Varieties of pasta served with two sauces, cooked to order

\$6.95 per person

Carving Station

Beef \$7.95 per person

Turkey \$7.95 per person

Ham \$7.95 per person

All served with appropriate condiments

Mashed Potato Bar

\$6.95 per person

Russet and Red potato mash with traditional accompaniments

Chives, bacon, tomato, broccoli, sour cream, assorted cheese, scallions, butter

Add shrimp or barbecued beef \$2.00 per person

Add lobster or crab \$4.00 per person

Chef's labor charge for attendant at the station is \$25.00 per hour



Dessert Menu

Assorted Cookies \$.95

Lemon Bars \$1.75

Dark Fudge Brownies chocolate chips \$1.75

Bite-sized Cheesecakes \$2.25

Petite Fours assorted variety \$2.25

Caramel Apple Crisp

Caramelized apples and cinnamon, rich caramel fudge with an oatmeal cookie crust and pecans, accompanied by cinnamon whipped cream \$70.00
Half Order \$35.00

Chocolate Fondue Fountain

With long stemmed strawberries, brownies, graham crackers, marshmallows, fresh pineapple, bananas and pretzel rods

Includes fountain attendant for 2 ½ hours for 75-125 guests \$500.00

Includes fountain attendant for 2 ½ hours for 125-250 guests \$700.00

(Chocolate fountain does not go towards food and beverage minimum..)