

PRIVATE EVENT HORS D'OEUVRE MENU

Prices are per Guest

TRAY-PASSED

Parties of 10 to 25 Guests

Mini-Jumbo Lump Crab Cake with Garlic Aioli	4.75
Fresh Jumbo Asparagus with Prosciutto	4.25
Chicken Teriyaki Skewers	4.25
Grilled Lime and Shrimp Skewers	4.25
Bruschetta with Tomato Basil Relish and Goat Cheese	4.00
Seared Ahi on Cucumber with Pickled Ginger Relish	4.25
Stuffed Mushrooms with Pancetta and Beef	4.00
Wild Jumbo Mexican Shrimp with Cocktail Sauce	6.50
Pistachio Crusted Shrimp	4.25
Wild Mushroom Tartlets	4.25

TRAY-PASSED

Parties of 25+ Guests

Baked Brie in Puff Pastry	3.75
Spinach and Feta Cheese Turnovers	4.00

BUFFET

Cracker Assortment and Freshly Baked Breads	3.25
Imported and Domestic Cheeses	4.75
Vegetable Crudite	4.00
Assorted Cheeses & Pates	4.75
Vine-Ripened Tomatoes with Maytag Blue Cheese	3.75
Fresh Fruit Platter	4.00

All prices are subject to change. California Sales Tax (10.25%) and 20% Service Charge are additional.