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.