



Appetizers

Priced per person

Tomato and Basil Crostini **\$2.00**

Bacon-Wrapped Stuffed Dates **\$2.00**

Crispy Udon Noodles with Nori Salt **\$2.00**

Prosciutto and Gruyere Puff Pastry Pinwheels **\$2.25**

Spicy Avocado Hummus on Toasted French Bread **\$2.25**

Chilled Peach Soup with Fresh Goat Cheese **\$2.50**

Parmesan-Crusted Fried Asparagus **\$2.50**

Walnut, Date and Gorgonzola Tartlet **\$2.50**

Smoked Salmon with Mango and Coconut **\$2.75**

Bacon-Wrapped Stuffed Jalapenos with Goat Cheese and Sundried Tomato **\$2.75**

Deviled Quail Egg on Brioche Toast with Tobiko Caviar **\$2.75**

Salmon Gavlox on Cucumber with Lemon and Dill **\$2.75**

Grilled Gruyere and Caramelized Onion Bruschetta with Sun-Dried Tomato Coulis **\$2.75**

Warm Triple Crème Brie on Crostini with Fig and Prosciutto **\$2.75**

“Buffalo” Fried Oysters with Buttermilk Herb Aioli **\$3.00**

Smoked Pork Empanadas with Orange Chipotle Marmalade **\$3.00**

Additional fees may apply - All items are subject to a 20% service fee plus tax - There is a \$2,000 minimum on all events



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Vegetable Spring Rolls with Peanut Lime Chili Sauce **\$3.00**

Striped Bass Ceviche with Mango Pineapple Salsa **\$3.00**

Grilled Shrimp over Avocado on Toasted Pita **\$3.00**

Seared Duck Breast with Hoi Sin and Dried Cheery on Toasted Brioche **\$3.25**

Deviled Farmers Eggs with American Caviar and Chive Crème Fraiche **\$3.25**

California Crab Cakes with Dill and Pickle Tartar Sauce **\$3.25**

Oysters on the Half Shell with Mignonette Sauce **\$3.50**

Charred Beef Tartare, Bleu Cheese Potato Chips and Arugula Pesto **\$3.50**

Gourmet Cheese Platter with Dried Fruit and Nuts **\$3.50**

Ginger Ahi Tuna Tartare on Gaufrette Potato with Wasabi Crème Fraiche **\$3.50**

Herb-Crusted Lamb Lollipops with Cherry Demi-Glace **\$3.75**

Salmon Trout Tartare with Pressed Caviar and Tomatoes **\$3.75**

Lobster and Avocado Pico di Gallo with Cumin-Spiced Tortilla Chips **\$4.00**

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