



Specialty Hors d' Oeuvres

Forks & Spoons

Forks

“Savory”

Malt Vinaigrette Grilled Pippin Apple Wedge
Tomato & Mozzarella Bocconcini wrapped in Basil
Summer Melon & Parma Ham with Sage Leaves
Tamarind Grilled Tiger Prawns with Spicy Pineapple Glaze
Szechwan Pepper Corn Crusted Ahi Tuna Loin
Devised Sonoma Valley Quail Eggs
with White Truffle & Gherkin Relish
Tabasco-Tempura Fried Rock Shrimp or Scallops
Tamari Glazed Organic Tofu with Black Sesame Seeds

“Sweet”

Spiced Candy Glazed California Kumquats
Fire Roasted “Elegant Affair”
Grand Marnier Marshmallows
Coconut Crusted Banana
with Nutmeg Whipped Cream
Milk Chocolate Ganache and Driscoll Black Berries
Toasted Hazelnut Chocolate Fudge Truffle
Frozen Lemon Yogurt with Graham Cracker Crumb
Key Lime Cream Cheese
Chocolate Dipped Wedges of Summer Tangerine
Chocolate Dipped California Strawberries

Spoons

“Savory”

Carrot Puree with Julienne of Granny Smith Apple
Caramelized Banana with Thai Curry Coconut milk
“Chioga” Beet Puree with Mint Chiffonade
Strawberry Coulis with Mint Chiffonade
English Pea Puree with Brunoise Black Forest Ham
Greek Gazpacho
Avocado Puree with Petite Pico de Gallo

Walk-Up Action Station

Must be Added to a Buffet or
Hors D'oeuvres Reception

Hand Crafted Sushi Maki Station

Made to order on site by our Trained Sushi Chef
\$500 Sushi Chef
\$13.95

Mashed Potato Martini Bar

Whipped Yukon Gold Mashed Potatoes. Served in a
Martini Glass
Topping Includes:
Snipped Chive, Apple Wood Smoked Bacon, Cheddar Cheese,
Sautéed Wild Mushrooms, Shaved Parmesan Cheese, Asparagus
Tips, Black Pepper-Butter, Tobiko Caviar, Sour Cream
Chef Fee \$75.00
\$16.95

Pad Thai Noodle Station

Thai Style Vegetable Rice Noodle Served in To-Go
Cup with Chop Sticks
Prepared as follows:
Ginger, Egg, Chicken, Bay Shrimp, Fish Sauce, Sesame oil, Chopped
Peanuts, Hoi Sin Sauce, White Pepper
Chef Fee \$75.00
\$16.95

Risotto Station

Topping Include:
Sun-Dried Tomatoes, Grated Asiago Cheese, Tomato-Vodka Cream,
Quartered Artichoke Hearts, Flaked Salmon, Asparagus Tips
Chef Fee \$75.00
\$16.95

Wine Pairing and Canapé Station

Choose from either a

Vertical or Horizontal Grape Varietals
Paired with a selection of canapés and
passed Hors d' Oeuvres
Wine Somelier \$125.00
Price Based on Wines Selected



Carving Station (Cocktail Style)

Dinner Rolls & Condiments ***** Chef Free \$75

Garlic Rubbed Black Angus New York Strip Steak
Sautéed Mushroom Broth and Green Peppercorn Cream
\$ 275.00 per 50 Guests

Whole Roasted Beef Tenderloin
Caramelized Onion-Blue Cheese Broth
\$ 300.00 per 50 Guest

Apple Wood Smoked Tom Turkey
Fresh Cranberry Relish
\$ 165.00 per 50 Guest

Brown Sugar & Clove Cured Pit Ham
Spicy Cinnamon-Sweet Chili Apple Sauce
\$200.00 per 50 Guest

Black Pepper Baked Boneless Pork Lion
Dried Apricot-Vermont Maple Glaze
\$ 215.00 per 50 Guest

Rosemary Roasted Leg of Spring Lamb
Mint Scented Apple Chutney
\$225.00 per 50 Guest

Slow Roasted Prime Rib of Beef
Horse Radish Sour Cream, Rosemary Scented au jus
\$.285.00 per 50 Guest