

COCKTAIL RECEPTION ORDER FORM

BUFFET & APPETIZER PLATTERS

(COLD)

A minimum of 20 pieces must be ordered of each item selected

\$2.50 PER PIECE

- Roasted Dates & Burratta Cheese Crostini
- Wild Mushroom and Goat Cheese Crostini
- Assorted Cheese and Crostini "Bites", house made accoutrements
- Bacon Wrapped Roasted Pears

3.50 PER PIECE (Served on Ice)

- Oysters on the Half Shell
- Peel & Eat Shrimp

\$4.00 PER PIECE

- Bacon Wrapped Scallop Skewers
- Ahi Tuna Tartare, seasonal accompaniments
- Beef Carpaccio
- Smoked Salmon Rolls, Chive Creme Fraiche, salmon caviar

CALIFORNIA WRAPS \$30 - platter (serves 8-10 pp)

- Tombo Tuna** - Lemon & Caper Tuna Salad
- Mediterranean** - Roasted Eggplant & Tomato, Feta Cheese, Cilantro Hummus, Peppers

SALAD \$45 - large bowl (serves 15 pp)

- Chopped** - Romaine, Olive, Feta Cheese, Tomato, Cucumber, Radishes, Chick Peas, Red Wine Vinaigrette

(HOT)

A minimum of 20 pieces must be ordered of each item selected

\$2.50 PER PIECE

- Chicken Satay (skewers) – Jerk Spice or Teriyaki

\$3.00-\$3.50 PER PIECE

- Southwestern Pork Empanadas
- Duck Confit Fritters
- Mini Baked Brie's, with caramel apple sauce
- Prawn Tempura, sweet chili sauce (**\$3.50 ea**)

\$4.00 PER PIECE

- Mini Dungeness Crabcakes, citrus aioli
- Lil Wellingtons Shortrib & Mushroom Duxelle in Puff Pastry

CHEESE & CHARCUTERIE (serves 10-15 pp)

- Domestic Cheeses** (ie; cheddar, jack, smoked mozzarella) - seasonal accoutrements (**\$50**)
- Artisan Cheeses** (ie; brie, humbolt fog, pecorino, gouda) - seasonal accoutrements (**\$75**)
- Charcuttere** (chef's selection of cured meats) - seasonal accoutrements (**\$200**)

SINGLE PLATE ITEMS

- Baked Brie** - Caramelized Peaches or Apples (seasonal), Toasted Almonds (**\$15 ea**)
- Crispy Calamari** . Scallions, Fresno Chiles, Garlic Aioli . (**\$15 ea**)