

# 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

#### 3.50 PER PIECE (Served on Ice)

- Oysters on the Half Shell
- Peel & Eat Shrimp

#### \$4.00 PER PIECE

- 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

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

- Chopped - Romaine, Olive, Feta Cheese, Tomato, Cucumber, Radishes, Chick Peas, Red Wine Vinaigrette
- Fresh Fruit Bowl – Assorted Seasonal Fruits

### (HOT)

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

#### \$2.50 PER PIECE

- Chicken Skewers

#### \$3.00-\$3.50 PER PIECE

- Lamb Meatballs
- Lil Wellingtons Shortrib & Mushroom Duxelle in Puff Pastry
- Prawn Tempura, sweet chili sauce

#### \$4.00 PER PIECE

- Spicy Steak Rolls - Cucumber . Carrot . Cilantro . Jalapeno . Bean Sprouts . Sambal Sauce
- Mini Dungeness Crabcakes, citrus aioli
- Bacon Wrapped Scallop Skewers

#### PLATTERS (serves 8-10 pp)

- Fried Brussels – Gorgonzola Cheese, Dried cranberries (**\$25 ea**)
- Crispy Calamari . Scallions, Fresno Chiles, Garlic Aioli . (**\$40 ea**)

#### 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**)