

TRAY-PASSED HORS D'OEUVRES

A 30 piece minimum is required per hors d'oeuvre selection \$6.75 each

COLD

- Bruschetta** Tomato, Garlic, Sea Salt, Balsamic
- Smoked Goat Cheese** Oven Dried Tomatoes, Caramelized Onion Toast
- Prosciutto, Tomato and Mozzarella Skewer** Basil Pesto
- Poached Pear** Blue Cheese, Puff Pastry
- Togarashi Seared Tuna on Lavash** Wasabi Cucumber Relish, Tobiko
- Beef Carpaccio** Crostini, Onion Marmalade, Extra Virgin Olive Oil
- Shrimp BLT** Lemon Aioli
- House Smoked Salmon** Cucumber, Crème Fraîche, Salmon Roe

HOT

- Coconut Curry Bay Shrimp** in Crispy Cup
- Pork Pot Stickers** Japanese Citrus Ponzu Gelée
- Mini Maryland Blue Crab Cake** Old Bay Aioli
- Spanakopita** Sautéed Spinach, Feta Cheese, Phyllo
- Vegetable Spring Roll** Sweet Hot Chili Sauce
- Angus Beef Sliders** Pickled Onions, Tomato Jam
- Thai Style Chicken Skewer** Kaffir Peanut Sauce
- Avocado Fritter** Yuzu Ponzu Citrus Dip

COLD SHOWCASE & STATIONED DISPLAYS

DIPS VEGETABLES CHEESES

- Hummus Duo** Traditional, Chipotle-Lime, Carrot, Cucumber, Celery, Jicama, Savory Pita
\$12 per person
- Baja Cinco** Pico de Gallo, Queso Fundido, Guacamole, Salsa, Black Beans, Tortilla Chips
\$14 per person
- Farmer's Market Vegetable Crudités** Asparagus, Carrots, Lipstick Peppers, Zucchini, Cherry Tomatoes, Cremini Mushrooms, Olives, House Made Onion and Blue Cheese Dips
\$12 per person
- Fromage En Croute** Brie, Blue, Goat, Sun Dried Fruit, Candied Pecans, Crostini, Water Crackers
\$16 per person
- Artisanal Charcuterie** Grilled Vegetables, Cornichon, Stone Ground Mustard, Crusty Bread
\$17 per person
- Artisan Cheese Board** Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honey Comb Crackers and Bread
\$17 per person

COLD SHOWCASE & STATIONED DISPLAYS - CONT.

SUSHI

Rolled Sushi Philly, Rainbow, Tuna, Vegetable or California Rolls, \$4.50 per piece
Nigiri Style Tuna, Yellowtail, Shrimp, Octopus, Fresh or Smoked Salmon, \$6.50 per piece
Served with Ginger, Wasabi and Soy Sauce. 50 piece minimum.

RAW BAR

Pacific Oysters on the Half Shell \$53 per dozen
Baja Jumbo Shrimp \$55 per dozen
Alaskan Crab Claws \$54 per dozen
Served with cocktail sauce, mignonette, remoulade, horseradish, lemon, crackers, and toast.

POKE BOWL

Pacific Ahi Tuna Mango, Cucumber, Coriander Sprouts, Seaweed Salad, Ginger, Sesame, Crunchy Wontons, Sweet Soy, Citrus Juice. Minimum of 25 people. \$28 per person

SEA CRUDO

Sashimi Salmon, Yellowtail, Divers Scallops
Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Tobiko Caviar, Wasabi Dressing, Ginger Cucumber Relish
Minimum of 25 people. \$29 per person

HOT STATIONED DISPLAYS

Minimum of 25 people.

PASTA

\$24 per person

Cheese Ravioli Basil Pomodoro Sauce
Orecchiette Lamb Ragout
Sweet Potato Gnocchi Shrimp, Sage Butter, Chile Flakes, Grated Parmesan

SLIDERS

\$26 per person

Grilled Black Forest Ham Panini Gruyere, Hawaiian Bread, Dijon Mustard
Portobellini Queso Fresco, Spinach, Brioche
Cheese Burger Cheddar Bacon, Caramelized Onion, Brioche
Served with Truffle Tater Tots

PACIFIC RIM

\$25 per person

Korean Grilled Kalbi Ribs Toasted Sesame Seeds, Scallions, Lemongrass
Chicken Satay Tamarind Peanut Sauce
Shrimp Dim Sum Citrus Ponzu
Served with Spicy Kimchee

TACOS

\$23 per person

Carne Asada, Adobo Chicken, Chipotle Braised Pork
Served with Pico De Gallo, Guacamole, Crème Fresca, Corn and Flour Tortillas

CARVING STATIONS

Minimum of 20 people per station. Chef attendant included.

Bourbon Glazed Bone-In Ham Charred Red Onion, Pineapple Chutney, Natural Jus
\$18 per person

Apple Cider Brined Natural Turkey Orange-Cranberry Relish, Whole Grain Mustard, Old Fashioned Gravy
\$18 per person

Cuban Roast Pork Loin Rum Plantains, House Made Pickles, Spicy Habanero Mustard
\$17 per person

Herbes de Provence Leg of Lamb Mint Apple Relish, Cipollini, Grenache Reduction
\$18 per person

Rosemary Crusted Angus Prime Rib Roasted Mushrooms, Straight and Creamed Horseradish, Cabernet Sauce
\$24 per person

Angus Beef Tenderloin Balsamic Glazed Shallots, Watercress, Preserved Tomatoes, Béarnaise Sauce
\$27 per person

ENHANCEMENTS

Minimum of 20 people.

SEASIDE

Ahi Tuna Poke Aromatic Vegetables, Yuzu, Sesame Soy

Wild Baja Prawn Cocktail Lemon, Cocktail Sauce

Atlantic Smoked Salmon Cucumber, Brioche, Crème Fraîche, Salmon Roe
\$38 per person

WOOD BLOCK

Artisanal Charcuterie and Cheese Dried Fruit, Whole Grain Mustard, Water Crackers

Roasted Artichokes and Olives Fine Herbs, Garlic Cloves

Housemade Pickled Vegetables Quince Paste, Honeycomb
\$36 per person

SIESTA

Baja Cuatro Pepino Pico de Gallo, Guacamole, Salsa Amarillo, Fresh Tortilla Chips

Grilled Chicken Quesadillas Citrus Crème

Cinnamon-Sugar Churros
\$32 per person

DESSERTS

SIGNATURE SWEETS

Gluten Free Chocolate Torte Cherry Coulis
Vanilla Bean Crème Brûlée Brown Sugar Crunch, Palmier, Raspberries
Cappuccino Mudd Pie Roasted Almonds, Butterscotch, Chocolate
Chocolate Mousse Pistachio Lacey, Wild Berry Coulis
Amaretto Tiramisu Mascarpone, Espresso, Chocolate Shavings
New York Style Cheesecake Seasonal Berries, Mint
Lemon Tart Raspberries, Rainbow Coulis
French Apple Tart Almond Custard
Red Velvet Cake Cream Cheese Frosting
\$13 per person

ACTION STATIONS

Minimum of 30 for each station. Chef attendant included.

Ice Cream Sundaes
Chocolate and Vanilla Ice Cream, Chocolate and Caramel Sauces, Rolled Wafers
Chocolate Chip Cookies, Brownie Crumbles, Chopped Nuts, Sprinkles, Cherries, Whipped Cream
\$17 per person

Bananas Foster and Cherries Jubilee (Outdoor events only) Flambéed With Spiced Rum and Grand Marnier, Caramel and Chocolate Sauces, Toasted Almonds, Vanilla Bean Ice Cream
\$19 per person

Baked Alaska Meringue, Flaming Grand Marnier, Choice of Chocolate, Dulce de Leche Cookies and Cream or Coffee Ice Cream
\$20 per person

SMALL BITES

30 piece minimum for each. \$5 each

Petit Fours Grand Marnier Chocolate Truffles, Opera Cake, Sea Salt Caramel Brownies, Chocolate Duo Dulce de Leche Squares, Lemon Bars, Red Velvet, Parisian Macarons

A 22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.