

HORS D'OEUVRES

COOL TRAY-PASSED

- Bruschetta** *Sugar Cured Tomato, Fresh Mozzarella*
Prosciutto Canape *Lemon Ricotta, Pistachio Whipped Gorgonzola, Cured Grape, Endive, Smoked Almond*
Angus Beef Tartare *Toast Point, Capers, Horseradish Aioli*
House Smoked Salmon *Cucumber, Creme Fraiche, Salmon Roe*
Ahi Poke Quinoa Spoon
Lobster Salad Tartlet *Lemon Caper Aioli, Chive*
Deviled Egg *Candied Bacon, Mustard Lemon Cream*
30 piece minimum

COOL TRAY-PASSED

- Mini Maryland Blue Crab Cake** *Old Bay Aioli*
Stuffed Bella Mushroom *Quinoa, Aged Gouda*
Vegetable Spring Roll *Thai Sweet Chili Sauce*
Coconut Shrimp Skewer *Sriracha Mayo*
Brie Raspberry Purse *Puff Pastry*
Chicken Skewer *Peal Onion Mesquite Glaze*
Angus Beef Sliders *Pickled Onions, Aged Cheddar, Tomato Jam*
Empanada *Beef, Black Bean*
New York Steak Skewer *Chimichurri Sauce*
30 piece minimum

STATIONED DISPLAYS

- Baja Cinco** *Guacamole, Queso Fundido, Pico de Gallo, Salsa Brava, Yellow Corn Tortilla Chips*

Vegetable Crudite *Asparagus, Carrots, Peppers, Zucchini, Cherry Tomatoes, Cucumber, Marinated Mushrooms & Olives, Spinach Artichoke Dip, Cucumber Yogurt Dip*

Hummus Trio *Traditional, Red Pepper, Baba Ghanoush, Carrot, Cucumber, Celery Jicama, Savory Pita*

Baked Brie En Crouete *Wisconsin Brie, Sun Dried Fruit, Candied Pecans, Stone Fruit, Crostini & Crackers*
Artisan Cheese and Charcuterie *Locally Sourced Cheeses, Varzi Salami, Grilled Chorizo, Blackberry Mustard, Seasonal Dried Fruits, Assortment of Rustic Breads and Crackers*

A 24% 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. Service charge and prices are subject to change.

HORS D'OEUVRES

CONTINUED

SEA CRUDO PLATTERS

Sashimi Salmon, Yellowtail, Diver Scallops

*Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Tobiko Caviar,
Wasabi Dressing, Ginger Cucumber Relish*

Minimum 20 people

POKE & CEVICHE DISPLAY

Pacific Ahi Tuna Poke, Ceviche

*Seaweed Salad, Cucumber, Ginger, Tobiko, Sesame, Radish
Sprouts, Macadamia Toy, taro Chips*

Minimum 20 people

RAW BAR

Pacific Oysters on the Half Shell

Baja Jumbo Shrimp

Cocktail Stone Crab Claws

Served with Cocktail Sauce, Horseradish, Lemon, Crackers, Toast

STATIONED PASTA DISPLAY

Cheese Ravioli *Basil Pomodoro Sauce*

Orecchiette *Italian Sausage Ragout*

Truffle Gnocchi *Asparagus, Mushrooms, Aged Parmesan,
Olive Oil*

Minimum 25 people

STATIONED TACO DISPLAY

Baja Style Mahi, Carne Asada, Pollo Asada

*Pico De Gallo, Guacamole, Grated Cotija Cheese, Crema Fresca,
Corn and Flour Tortillas*

Minimum 25 people.

STATIONED SLIDERS ON BRIOCHE

Cheeseburger *Cheddar, Bacon, Candied Onion*

BBQ Pulled Pork *Apple Coleslaw, Chipotle Mayo*

Shiitake Mushroom *Horseradish, Havarti, Tomato, Roasted
Bell Pepper, Arugula*

Herb Sea Salt French Fries

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CONTINUED

CARVING STATIONS

Minimum 20 people per station

Chef Attendant Included

Hard Spice Rub Natural Turkey Breast

Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

Cuban Roast Pork Loin

Papaya Habanero Chutney, Spiced Rum Sauce, Brioche Rolls

Black Angus Prime Rib

*Shallot Confit, Cremini, Straight and Creamed Horseradish,
Cabernet Sauce, Brioche Rolls*

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