

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

HOT 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 Siracha 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

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 Croute 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



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

POKE & CEVICHE DISPLAY

Pacific Ahi Tuna Poke, Cevche

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

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

STATIONED TACO DISPLAY

Baja Style Mahi, Carne Asada, Pollo Asada

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

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

CARVING STATIONS

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