



*HORS D'OEUVRES*  
*SELECTION*



**RECEPTION HORS D'OEUVRES**

**COLD**

*(Minimum order 25 pieces per Item)*

*Seasonal Melon and Proscuitto*

*\$3.50 per Piece*

*Mini Asian Chicken Salad Bouchees*

*\$3.50 per Piece*

*Red and Yellow Tomato Bruschetta with Basil and Garlic*

*\$3.50 per Piece*

*Cherry Tomato with Pesto Mozzarella*

*\$3.50 per Piece*

*Mission Fig and Brie Crostini*

*\$3.50 per Piece*

*Korean BBQ Beef with Asparagus*

*\$3.50 per Piece*

*Smoked Yellowtail with Spicy Remoulade*

*\$3.50 per Piece*

*Citrus Shrimp Canapé*

*\$3.25 per Piece*

*Strawberry with Fruit Infused Cream Cheese*

*\$3.50 per Piece*

*Smoked Salmon Pinwheel*

*\$3.50 per Piece*

*Brie and Candied Walnut*

*\$3.50 per Piece*

*Chicken Apple Sausage with Herb Boursin*

*\$3.50 per Piece*

*Sesame Shrimp Tart*

*\$3.50 per Piece*

*Smoked Chicken and Mango in Crisp Tortilla*

*\$3.50 per Piece*

*Mini "BLT" Éclair*

*\$4.00 per Piece*

*Beef Carpaccio Olive Oil and Shaved Parmesan*

*\$4.00 per Piece*

*Cajun Seared Ahi Tuna with Black Olive Tapenade*

*\$4.00 per Piece*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



**RECEPTION HORS D'OEUVRES**

**HOT**

*(Minimum order 25 pieces per Item)*

*Sundried Tomato and Feta Phyllo Triangles*

*\$4.00 per Piece*

*Vegetable Spring Rolls with Sweet and Spicy Dipping Sauce*

*\$4.00 per Piece*

*Teriyaki Chicken Skewer*

*\$4.00 per Piece*

*Buffalo Chicken Wing Dings with Ranch Sauce*

*\$4.00 per Piece*

*Three Cheese Quesadillas*

*\$4.00 per Piece*

*Mini Crab Cakes with Tomato-Basil Aioli*

*\$4.00 per Piece*

*Jalapeno and Cheese Empanadas*

*\$4.00 per Piece*

*Chorizo Stuffed Mushrooms*

*\$4.00 per Piece*

*Beef Sate with Spicy Peanut Sauce*

*\$4.00 per Piece*

*Yucatan Chicken Skewers*

*\$4.00 per Piece*

*Coconut Shrimp with Red Curry Dipping Sauce*

*\$4.50 per Piece*

*Sugarcane Skewered Prawns*

*\$4.50 per Piece*

*Sweet and Spicy Lobster Spring Rolls*

*\$4.50 per Piece*

*Scallops Wrapped with Smoked Bacon*

*\$4.50 per Piece*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



## RECEPTION GOURMET FOOD DISPLAYS AND STATIONS

*(All prices based on 1 hour reception)*

***Guacamole and Fresh Salsa Bar***  
*Fresh Crisp Multi-Colored Tortilla Chips*  
*\$5.25 per Person*

***Chips and Dips***  
*Ridge Potato Chips with Green Onion, Clam Dip,*  
*And Ranch Dips.*  
*Also Served are Pretzels and Spicy Snack Mix*  
*\$5.25 per Person*

***Seasonal Fresh Fruits***  
*The Freshest of Fruits, Sliced and Served with Honey-Yogurt Sauce*  
*\$7.00 per Person*

***Farmers Market Vegetable Crudités***  
*Variety of Fresh Vegetables Served with Peppercorn Ranch*  
*And Humus*  
*\$6.00 per Person*

***Selection of Cheeses from Around the World***  
*Served with Bakery Fresh Artisan Breads, Baguettes,*  
*Crackers and Fresh Fruit*  
*\$8.00 per Person*

***Golden Baked Wheel of Brie Cheese***  
*Stuffed with Dried Fruits and Nuts and Served with*  
*Fresh Fruit and Sliced Baguettes*  
*Serves 30 People*  
*\$185.00*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



## RECEPTION GOURMET FOOD DISPLAYS AND STATIONS

*(All prices based on 1 hour reception)*

### ***Southwestern Beef Carpaccio Display***

*Spice Seared Rare Tenderloin of Beef, Shaved Thin and  
Topped with Creamy Grain Mustard, Diced Red Onion  
And Capers and Served with Toast Points*

*\$9.50 per Person*

### ***Iced Seafood Bar***

***(Based on 2 pieces per person)***

*Jumbo Shrimp and Snow Crab Claws Served with  
Horseradish Cocktail and Lemon*

*\$22.00 per Person*

***Add oysters and clams on the half shell***

*\$24.00 per person*

### ***Jumbo Shrimp Scampi***

***(Based on 4 pieces per person)***

***(Chef Attendant required)***

*Sautéed to Order with Fresh Basil, Garlic, White Wine,  
Lemon and Butter. Served with Parmesan Baguette Crisps*

*\$24.00 per Person*

### ***Pechanga Pasta Bar***

***(Chef Attendant required)***

*Penne, Tortellini or Tomato Fussilio, Tossed with  
Parmesan Cream, Marinara or Basil Pesto Cream.  
Served with Garlic Cheese Bread, Herbed Bread Sticks,  
Grated Parmesan and Crushed Chilies*

*\$12.50 per Person*

*\$16.00 per Person with Chicken*

*\$20.00 per Person with Shrimp*

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## RECEPTION GOURMET FOOD DISPLAYS AND STATIONS

*(All prices based on 1 hour reception)*

### ***Hong Kong Dim Sum***

*Chinese Chicken Lettuce Cups, Pork Sui Mai,  
Chicken Pot stickers, Vegetable Spring Rolls and Char Su Bao.  
Served with Sweet and Sour and Spicy Soy Dipping Sauces  
\$18.00 per Person*

### ***Fiesta Taco Bar***

*Spicy Shredded Beef and Chicken Machaca  
Corn and Flour Tortillas, Guacamole, Fresh Salsas,  
Cheddar Cheese, Shredded Lettuce and Sour Cream  
\$16.00 per Person  
Add Grilled Fresh Catch – \$19:50 per Person*

### ***Mashed Potato Martini Bar***

***(Chef Attendant required)***

*Yukon Gold Mashed Potatoes with Red Wine Sauce,  
Roasted Garlic-Chive Butter, Vodka Cream, Sautéed Wild Mushrooms,  
Applewood Smoked Bacon Bits, Cheddar Cheese, Scallions and Sour Cream  
\$15.00 per Person*

***For Station requiring Chef Attendant  
Please add a \$100.00 labor fee.***

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***FROM THE CARVING BOARD***  
*(Add \$100.00 labor charge for Carver Attendant)*

***Honey Baked Ham***  
*With Pineapple Marmalade*  
*Served with Selection of Freshly Baked Rolls*  
*\$185.00 per 35 People*

***Whole Hickory Smoked or Sage Roasted Tom Turkey***  
*Cranberry-Orange Relish and Country Gravy*  
*Served with Selection of Freshly Baked Rolls*  
*\$145.00 per 25 People*

***Mesquite Smoked Beef Tenderloin***  
*With Creamy Horseradish and Flavored Mustards*  
*Served with Selection of Freshly Baked Rolls*  
*\$335.00 per 20 People*