

# BANQUET MENU – HORS D'OEUVRES

(Priced per tray for fifty people)

## Hot Hors d'oeuvres

<b>Quesadillas</b> <i>with salsa and guacamole</i> .....	...\$105.00++
<b>Stuffed Mushrooms</b> <i>Artichoke hearts walnuts, cream cheese, fresh herbs</i>	\$150.00++
<b>Shrimp Fritters</b> <i>Lemon ginger gastrique</i>	\$150.00++
<b>Spanakopita</b> <i>spinach &amp; feta - stuffed phyllo triangles</i> .....	..\$140.00++
<b>Chicken Drumettes</b> <i>with honey bourbon glaze</i> .....	.....\$115.00++
<b>Beef or Chicken Satay</b> <i>with spicy peanut sauce</i> .....	.. \$140.00++
<b>Gourmet Pizza</b> <i>Mozzarella Cheese, Pepperoni or Vegetarian</i> .....	\$225.00++
<b>Mini crab cakes</b> <i>served with chipotle aioli</i> .....	..\$220.00++

## Cold Hors d'oeuvres

<b>Tortilla Chips</b> <i>with salsa and guacamole</i> .....	...\$100.00++
<b>Endive Spears</b> <i>with goat cheese, fig and candied pecans</i>	\$150.00++
<b>Olive Tapenade Canape</b> <i>Fire roasted Red bell pepper on English Cucumber round</i>	\$125.00++
<b>Applewood Smoked Salmon Crostini</b>	\$150.00++
<b>Bay Shrimp Bruchetta</b>	\$150.00++
<b>Vegetable Crudit�</b> <i>served with chipotle ranch</i> .....	..\$115.00++
<b>Tomato Bruschetta</b> <i>with blue cheese, roasted garlic and fresh basil</i>	\$125.00++
<b>Prosciutto and Goat cheese Crostini</b>	\$135.00++
<b>Prosciutto Wrapped Melon</b>	\$120.00 ++
<b>Red Beet, Gorgonzola, Pumpernickel Canap�s</b>	\$150.00++
<b>Dijon Deviled Egg Cucumber Rounds</b>	\$120.00++
<b>Camembert Fruit and Pecan Canap�s</b>	\$150.00++
<b>Crab Spirals</b> <i>Lemon Zest, Fresh Dill</i>	\$175.00++
<b>Grilled Flat Bread, Hummus</b> <i>Sundried Tomato, Kalamata Olive Tapenade</i>	\$150.00++
<b>Fresh Fruit Tray</b> .....	..\$125.00++
<b>Assorted Cheese Tray</b> <i>with crackers</i> .....	.. \$135.00++
<b>Antipasto Platter</b> <i>with olives, marinated vegetables, cheese and prosciutto</i> .....	..\$165.00++
<b>California Artisanal Cheese Tray</b> <i>with crackers</i> .....	... \$195.00++
<b>Beef Canapes</b>	\$175.00 ++
<b>Ahi Tuna Tartare Canap�s</b>	..\$195.00++
<b>Prawn Cocktail</b> <i>Large prawns with house made cocktail sauce</i>	\$175.00++
<b>Cracked Dungeness Crab</b> (when in season), <b>Oysters on the 1/2 shell, Smoked Salmon</b> .....	...\$320.00++
<i>Served with lemon, horseradish, crackers &amp; cream cheese with herbs</i>	

## Heavy Appetizer Buffet

Tri Tip Slider sandwiches with Horseradish Cream on Artisanal Rolls  
Pasta Salad (Hearty enough for Vegetarian Guests)  
Green Salad or Caesar Salad  
Cheese and Fruit Display with Crackers and Baguettes  
Prawn cocktail display with cocktail sauce and lemon wedges  
Lemon Bars \$35.00++ per person

Prices subject to change.

All food and beverage items subject to 20% service charge and applicable sales tax.