Receptions

50 Guest Minimum / 2 Hours Includes Compostable Service
Tray pass add 175 per server.

Hot — 8

Bacon Wrapped Scallop Stuffed Mushroom, Balsamic Glaze, Chervil Chili Lime

Salmon Satay, Honey Ginger Sauce

Lobster and Sweet Corn Empanadas, Avocado Cilantro Dip

Coconut Lobster, Orange Chili Sauce

Maryland Lump Crab Cake, Dijon Aioli

Mediterranean Chicken Kabob, Coriander and Dill Tzatziki

Chicken Lemongrass Potsticker, Meyer Lemon Ponzu Dipping Sauce

Sundried Tomato Polenta Cake, Duck Confit, Blackberry, Goat Cheese

Plantain Tart, Mojo Chicken, Black Bean Puree, Blood Orange Glaze

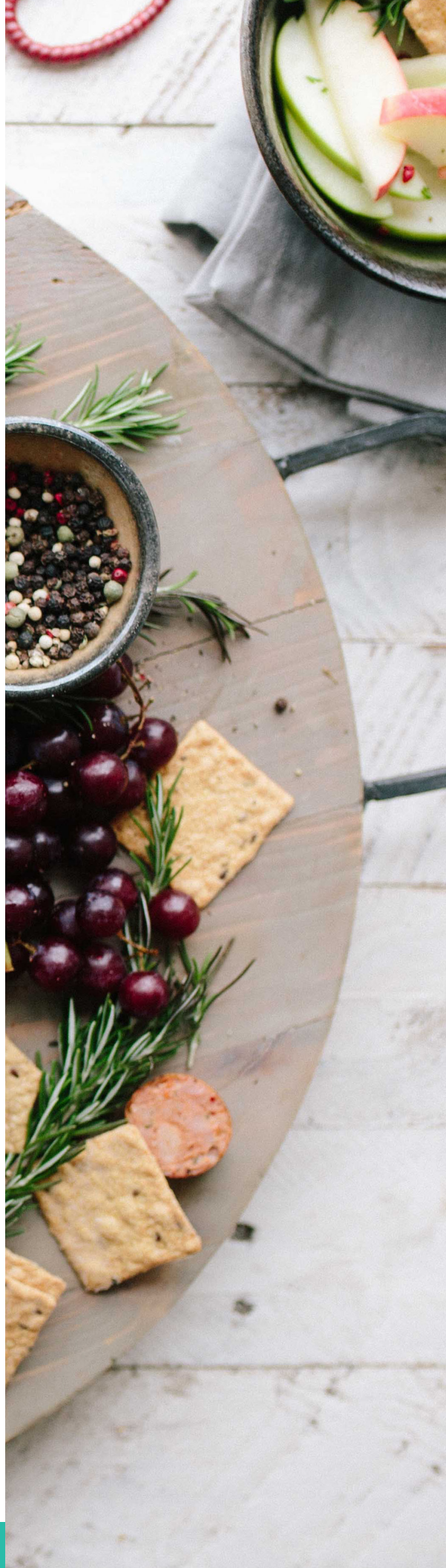
Grilled Chicken and Waffles, Whiskey Maple Grilled Chicken, Waffle Cone on Passing Tray

Chipotle Steak Churrasco Brochette, Chimichurri Sauce

Steak Profiteroles, Bearnaise, Charred Peppadew Peppers

Smoked Brisket Picadillo Empanadas, Tabasco Lime Sauce

Lamb Meatballs, Stone Fruit Jam, Serrano Chili



Receptions

50 Guest Minimum / 2 Hours Includes Compostable Service
Tray pass add 175 per server.

Cold — 8

Smoked Trout, Smashed Peas, Lemon Oil, Rye Toast

Seared Yellowfin Tuna, Wasabi Citrus Aioli, Scallion, Sesame Rice Cracker

Passion Fruit Ceviche Bacalao, Sweet Potato Chip, Mojo Verde

Butter Poached Lobster, Grapefruit, Chives

Shrimp Bruschetta, Cherry Tomatoes, Balsamic Glaze, Basil, Toasted Baguette

Salmon Mousse Wontons, Persian Cucumbers, Parsley Oil, Crispy Pancetta

Tuna Tartare, White Shoyu, Avocado Mousse, Lavash Cracker

Wild Mushroom Beggar's Purse, Sage and Brown Butter

Cheese Arepa, Corn Salsa, Tomatillo Sauce

Mini Croque Monsieur, Sourdough, Garlic Bechamel, Gruyere, Roma Tomato

Vegetarian Spring Rolls, Sweet Chili Sauce

Watermelon Caprese Skewer, Grilled Watermelon, Mozzarella, Strawberry, Basil Pistou

Fresh Summer Roll, Vietnamese Herbs, Roasted Tofu, Peanut Sauce

Cherry Blossom Tart, Goat Cheese, Cherry Chutney, Thyme, Puff Pastry

Guava and Cheese Chouquettes, Guava, Whipped Brie, Bell Pepper Coulis

Modern Beef Tartare, Black Garlic Aioli, Pickled Shallots, Fried Capers, Waffle Fry

Receptions

50 Guest Minimum / 2 Hours Includes Compostable Service
Tray pass add 175 per server.

Petals — 8

Fromage Blanc, Breakfast Radishes, Dill, Toasted Hazelnuts

California Citrus Salad, Tahini and Lemon, Sunflower Seeds

Raw Golden Beet, White Balsamic, Spiced Almonds

Bulgur, Feta, Fennel, Roasted Apple, Lemon Vinaigrette

Shooters — 8

Cauliflower Soup, Tarragon Oil, Toasted Pepitas

Lobster Bisque, Roasted Corn, Chives

Tomato Bisque, Roasted Tomatoes, Basil

Bruschettas — 8

Tomato Salad and Balsamic Glaze, Roasted Grape, Crusty Baguette - nf/v

Manchego, Beets, Goat Cheese, Crusty Baguette - veg/nf

Display

50 Guest Minimum / 2 Hours Includes Compostable Service

Fresh Asian Spring Rolls — 11

Asian Greens, Rice Noodle, Fresh Vietnamese Herbs, Roasted Tofu, Mirin, Ginger Sauce

Domestic Cheese — 12

A selection of Domestic Cheeses, Seasonal & Dried Fruit Garnishes, Organic Local Crackers, Assorted Rustic Breads

Artisanal Cheese — 15

Variety of Imported & Artisanal Domestic Cheeses, Seasonal & Dried Fruit Garnishes, Organic Local Crackers, Assorted Rustic Breads

Market Vegetables — 8

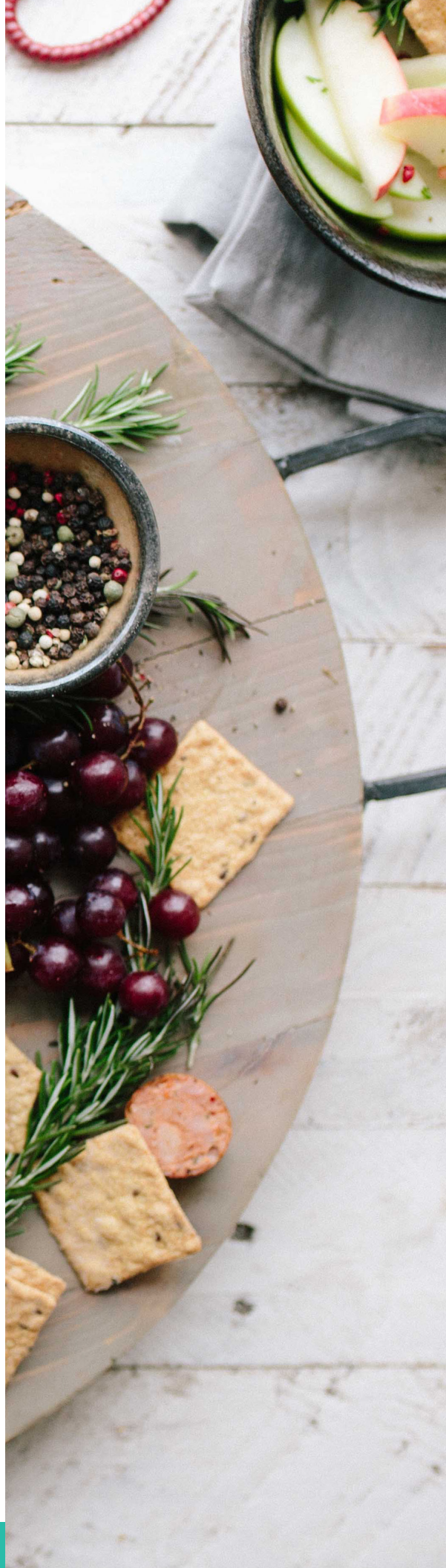
Assorted Organic Vegetables, Sundried Tomato White Bean Dip, Artichoke Ranch

Chinese Dim Sum — 17

Vegetarian Crystal Dumpling, Chicken Potsticker, Steamed BBQ Pork Bun, Steamed Mongolian Beef Bun, Spinach Seafood Dumpling

Charcuterie and Cheese — 17

Italian Cured Meats, California Cheese, Pickled Vegetables, Stone Ground Mustard, Marinated Artichokes and Fruit Spread, Sliced Baguette and Flatbread Crackers



Display

50 Guest Minimum / 2 Hours Includes Compostable Service

Spanish Tapas — 20

Albondigas, Polenta Andalusia, Citrus Marinated Olives, Patatas Bravas, Pan con Tomate, Spinach and Manchego Stuffed Mushrooms. This will be a hot/warm station.

Middle Eastern — 15

Traditional Hummus, Fava Bean Dip, Assorted Olives, Radishes, Bulgur Tabbouleh, Crispy Lavash

Traditional Portuguese Arroz de Pato — 15

Basmati Rice, Duck, Chorizo, Aromatic Spices, Chef's Choice of Vegetables, Fresh Herbs

Display

50 Guest Minimum / 1.5 Hours Includes Compostable Service

Chilled Seafood on Ice	Market Price

Pacific Oysters, Jumbo Shrimp, Stone Crab Claws, Green Lip Mussels, Lemon, Cocktail & Louis Sauces

Sushi & Nigiri	Market Price/5 Pieces

Spicy Tuna, Veggie, and California Rolls, Salmon, Yellowtail, Shrimp & Eel Nigiri, Wasabi, Pickled Ginger and Soy Sauce

Carving

50 Guest Minimum / 2 Hours Includes Compostable Service
Includes fresh rolls & butter, requires a chef at 185.

Whole Roasted Turkey	**15**

Cranberry Relish, Classic Pan Gravy

Lemon Garlic Roasted Salmon	**17**

Creamy Lemon Sauce, Fried Capers

Dijon Herb Crusted Pork Loin	**17**

Burgundy Peppercorn Sauce, Onion Jam

London Broil	**20**

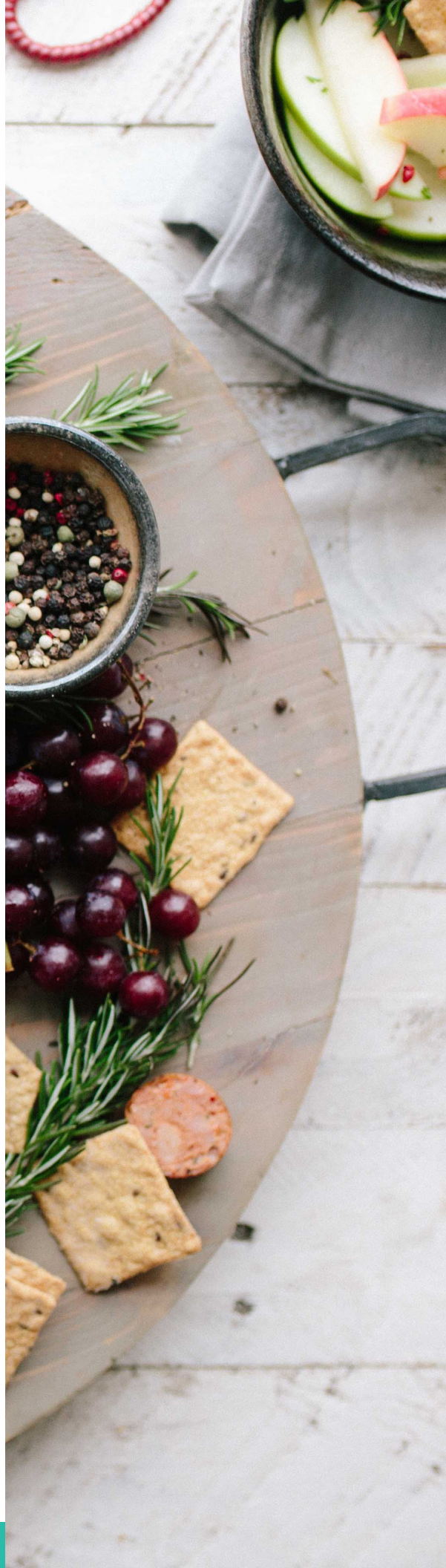
Truffle Horseradish, Bordelaise

Grilled Churrasco	**20**

Charred Tomato Chimichurri

Rosemary Lamb	**20**

Garlic and Herb Gremolata



Station

50 Guest Minimum / 2 Hours Includes Compostable Service
Our chef can create custom Station Menus starting at 14, optional chef 185.

Gourment Mini Sandwich (Chef Required) **19**
Select two:

Vegan Sliders, Potato Roll, Beyond Meat Patty, Vegan Ranch, Red Onion Relish, Arugula

Mini Wagyu Beef Hot Dogs, Mustard Aioli, Sauerkraut, Spicy Ketchup, Sweet Relish

Crab and Lobster Slider, Brioche Bun, Crab and Lobster Salad, Butter Lettuce

French Dip Sliders, Roast Beef, Provolone Cheese, Caramelized Onions, Au Jus

Mushroom and Stout Grilled Cheese, Beer Roasted Mushrooms, Caramelized Onions, Wild Arugula, Gruyere and Brie Cheese

Choripån, Grilled Chorizo Sausage with Chimichurri

Italian Pasta **17**
(Served with Garlic Bread & Shaved Parmigiano-Reggiano)
Select two:

Cheese Tortellini Primavera, Roasted Italian Vegetables

Fafalle with Caponata, Eggplant, Sicilian Tomato Sauce

Orecchiette Cacio e Pepe, Tuscan Kale, Parmigiano Cheese, Peppercorn

Tuscan Shrimp Penne, Creamy Lemon Garlic Sauce, Baby Spinach

Station

50 Guest Minimum / 2 Hours Includes Compostable Service
Optional chef 185.

Incline Bowls
15 for 2 selections
19 for 3 selections

Spanish Paella, Saffron Rice, Aromatic Vegetables, Chorizo, Shrimp

Vegan Bibimbap, Jasmine Rice, Tamari Roasted Tofu, Kimchi, Asian Vegetables

Thai Curry Chicken, Mild Coconut Cream Sauce, Kaffir Lime, Jasmine Rice

Mojito Inspired Ceviche, Bay Scallops, Shrimp, Pico de Gallo, Mint, Rum, Plantains

Ahi Tuna Tartare, Yuzu Ponzu, Seaweed Salad, Hass Avocado

Crab & Shrimp Cocktail, Citrus Remoulade, Mango Salsa, Za'tar

Street Tacos **15**
Includes Warm Mini Corn Tortillas, Salsa Roja, Guacamole, Chopped Onion, Queso Fresco, Cilantro, Crisp Cabbage
Selecto Two:

Cilantro Pork Al Pastor, Pineapple Poblano Salsa

Chorizo and Potato, Corn Salsa

Pacific Rockfish, Cilantro Lime Vinaigrette

Beef Barbacoa, Pickled Red Cabbage

Chicken Adobo, Fajita Style

Station

50 Guest Minimum / 2 Hours Includes Compostable Service
Optional chef 185.

Mashed Potato Bar — 12

Whipped Yukon Gold Potato, Smoked Bacon, Green Onions, Shredded Cheddar Cheese, Sour Cream, Garlic Confit, Roasted Mushroom

Macaroni and Cheese Bar — 15

Creamy Mac and Cheese, Grilled Chicken, Caramelized Onions, Chives, Peas, Smoked Bacon, Jalapeno, Herb Panko

Elote Bar (Grilled Corn on the Cob) — 15

Select Two:

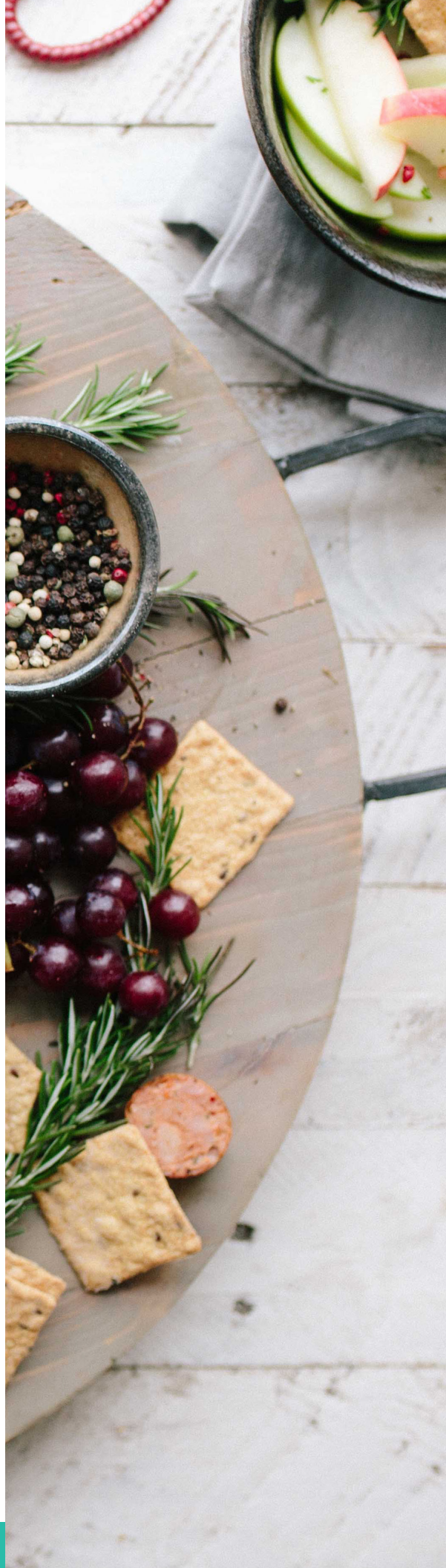
Indian, Butter, Indian Spice Blend, Crushed Chickpeas

Asian, Hoison Sauce, Scallions, Chili and Bonito Flakes

Mexican, Crema, Cotija, Cayenne, Cilantro

Italian, Parmesan, Pesto

Middle Eastern, Labneh, Sumac, Lemon, Parsley



PLATED *Temptations*

50 Guest Minimum / 2 Hours Includes Compostable Service

Home Made Pie Station — **15**

Trio of Homemade Pies with Fresh Whipped Cream, Choice of Seasonal Apple, Pecan, Wild Blueberry, Chocolate Cream, Coconut Cream or Strawberry Rhubarb

Sweet Sensation Station — **15**

Chocolate Dipped Strawberries, Cake Pops, Assortment of Mini Pastries, Assortment of Cheesecake

Seasonal Fruit Display — **10**

Sliced Sasonal Fruit, Melon, Berries, Vanilla Honey Yogurt Dipping Sauce

Ice Cream Sundae Station — **15**
Requires Attendant

Vanilla Ice Cream, Chocolate Ice Cream
Toppings: Rainbow Sprinkles, Fresh Bananas, Fresh Strawberries, Maraschino Cherries, Crushed Oreos, Whipped Cream, Fudge Sauce

Baked Station — **15**

Duo Fruit Pies, Assorted Cupcakes, Brownies, Chocolate Chip Cookies