



## *Hors d'Oeuvres Selections*

### *Buttered Hors d'Oeuvres*

HORS D'OEUVRES PRICED PER PIECE

MINI CRABCAKES WITH TOMATO FONDUE & WASABI CREAM	\$2.75
CRAB RAVIGÔTE CROUSTADE	\$2.50
CRAB TOAST WITH ORANGE GINGER DIPPING SAUCE	\$2.50
WARM PIQUILLO AND CRAB CANAPÉ	\$2.50
ICED DISPLAY OF JUMBO SHRIMP COCKTAIL	\$3.60
SHRIMP TEMPURA WITH HORSERADISH MARMALADE	\$3.00
LOBSTER GOUGÈRE WITH GARLIC & HERB BUTTER	\$2.50
AHI TUNA TARTARE WITH YUZU ESSENCE AND POBLANO PEPPERS	\$2.75
SCALLOPS WRAPPED IN BACON	\$2.75
ALASKAN KING SALMON MOUSSE IN PHYLLO	\$2.50
CLAMS CASINO	\$2.50
SMOKED SALMON CANAPÉ WITH ONION AND CAPER RELISH	\$1.95
LAMB CHOP SERVED WITH PORT DEMI	\$4.25
BEEF TAGINE STUFFED MUSHROOMS	\$2.75
BEEF OR CHICKEN TIKKA WITH A CHUTNEY DIPPING SAUCE	\$2.50
FLAT IRON FRENCH BROIL, CHÈVRE, AND BALSAMIC RED ONION CANAPÉ	\$1.95
MANGO WRAPPED WITH SERRANO HAM, SPLASH OF WILD SAGE HONEY	\$2.50
CARIBBEAN CHICKEN CANAPE WITH A PINEAPPLE SNOW PEA SALAD GARNISH	\$2.50
PISTACHIO CHICKEN TENDERS SPLASHED WITH SAMBUCCA	\$2.50
CAJUN CHICKEN AND MÜNSTER CANAPÉ	\$2.20
HUMBOLT FOG CHEESE PASTRY	\$1.95
SPANAKOPITA TRIANGLES WITH A SPICY RASPBERRY DIPPING SAUCE	\$2.75
ASIAN VEGETABLE SPRING ROLL WITH A SWEET CHILI DIPPING SAUCE	\$2.20
VINE-RIPE TOMATO CROSTINI WITH MOZZARELLA	\$1.95
SHITAKE MUSHROOM BOUCHÉE	\$1.65
POTATO LATKES	\$1.65
CANTALOUPE SALAD, FRESH MINT, SPLASH OF MARSALA ON BELGIAN ENDIVE	\$1.95
TOASTED SPICY CARROT JAM PISTACHIO CHEVRE CROUSTADE	\$2.20
SMOKED GOUDA GRILLED CHEESE WITH TOMATO SOUP	\$2.20

ALL PRICES SUBJECT TO 20% SERVICE CHARGE

3/12

Our menu contains the following food allergens:  
dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat



## *Hors d'Oeuvres Selections*

### *Displayed Hors d'Oeuvres*

HORS D'OEUVRES PRICED PER PERSON

GARDEN FRESH VEGETABLE CRUDITE WITH PIMENTO AND RANCH DIP	\$4.15
SPECIALTY CHEESE DISPLAYED WITH AN ARRAY OF FRESH SEASONAL FRUIT	\$5.45
COMBINATION FRESH VEGETABLE CRUDITE, SPECIALTY CHEESES, AND SEASONAL FRUITS	\$7.45
MEDITERRANEAN STYLE MARINATED VEGETABLES, OLIVES, AND PEPPERS	\$4.15
HOT CRABMEAT AND ARTICHOKE DIP WITH SOURDOUGH CROUTONS	\$5.25
OLIVE AND ROASTED RED PEPPER TAPENADE WITH CRISP PITA CHIPS	\$3.85
ROASTED GARLIC AND WHITE BEAN HUMMUS WITH CRISP PITA CHIPS	\$3.85
CLASSIC ANTIPASTI DISPLAY OF GENOA SALAMI, CAPACOLA, SOPRESSATTA, AGED PROVOLONE, OLIVES, PEPPERS, MARINATED MUSHROOMS, AND SEASONAL TOMATOES WITH GARLIC AND HERB FOCACCIA	\$8.10

### *Reception Hors d'Oeuvres Package*

\$10.95 PER PERSON – AVAILABLE WHEN ADDED TO ANY LUNCH OR DINNER PACKAGE

HOT CRABMEAT & ARTICHOKE DIP WITH SOURDOUGH CROUTONS  
AHI TUNA TARTARE WITH YUZU ESSENCE AND POBLANO PEPPERS  
CAJUN CHICKEN AND MUESTER CANAPE  
HUMBOLT FOG CHEESE PASTRIES

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