



## *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,<br>AGED PROVOLONE, OLIVES, PEPPERS, MARINATED MUSHROOMS,<br>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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