



# Private Dining & Special Events

## COCKTAIL RECEPTION



### PASSED HORS D'OEUVRES

#### Bruschetta

*with Tomatoes, Garlic, & Basil*  
\$4 each

#### Lollipop Wings

*with Sticky Asian BBQ Sauce, Sesame Seeds, Cilantro*  
\$4 each

#### Chicken Satay

*with Ginger Peanut Sauce*  
\$5 each

#### Ahi Tuna Poke

*Served over Crispy Wontons*  
\$6 each

#### Jumbo Shrimp Cocktail

\$6 each

#### Seared Sea Scallops

*with Smoked Carrot Puree*  
\$7 each

#### Grilled Lamb Chops

*with Garlic Mint Sauce*  
\$8 each

### DISPLAYS

#### *Each Platter Serves 25 Guests*

#### Assorted Cheeses

\$65

#### Seasonal Vegetable Crudité

\$50

#### Assorted Sushi

\$120

#### Build Your Own Seafood Display

MKT

For Any Special Requirements,  
Inquire with the Event Manager

**Plus 18% Service Fee, 3% Admin Fee, & Local Sales Tax**  
The administration fee is not a service charge and is intended to cover the direct costs of planning, scheduling, setting up, and monitoring your event.

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