

PASSED HORS D'OEUVRES

BEEF

- BRAISED SHORT RIB SLIDER ••• Pickled Red Onions, Arugula, Horseradish Cream
- TRI TIP WELLINGTON ••• Mushroom, Demi Glaze
- MOROCCAN SPICED BEEF SATAY ••• Chimmichuri Sauce
- FILET MIGNON CROSTINI ••• Bleu Cheese, Red Onion Jam, Arugula
- HOUSEMADE SEASONED MEATBALLS ••• Choice of Barbeque, Marinara, or Chipotle Creme

SEAFOOD

- LOBSTER ARANCINI ••• Lemon Mayo
- COCONUT PRAWN ••• Tangy Soy-Pineapple Glaze
- DUNGENESS CRAB CAKE ••• Roast Red Pepper Aioli
- CHILLED CRAB SALAD ••• Green Apple & Cucumber Slaw, Taro Root Chip
- MARKET SASHIMI ••• Pickled Beetroot, Avocado Lime Mousse, Togarashi
- SMOKED ALBACORE SALAD ••• Pickled Celery, Crispy Chip
- SHRIMP CEVICHE ••• Mango & Lime Salsa, Cucumber Cup
- AHI TUNA TOSTADAS ••• Asian Slaw, Spicy Mayo

PORK

- CHORIZO & EGG TOSTADAS ••• Pico de Gallo, Crème
- CRISP PORK WONTONS ••• Sweet & Sour Sauce
- ITALIAN SAUSAGE & BRIE STUFFED PORTABELLA MUSHROOMS
- PROSCIUTTO WRAPPED FRESH MELON ••• Balsamic Reduction Glaze

CHICKEN

- JERK CHICKEN SATAY ••• Spicy Peanut Sauce
- BUFFALO CHICKEN SKEWER ••• Celery & Carrot Slaw, Bleu Cheese Dressing
- CRANBERRY CHICKEN SALAD ••• Green Apple, Wonton Crisps, Cashew
- CHICKEN LETTUCE WRAP ••• Sesame Ginger Hoisin Sauce

LAMB

- SPICED LAMB MEATBALL ••• Cucumber Dill Goat Cheese Spread
- ROSEMARY LAMB LOLLYPOP ••• Asian Barbeque Sauce

VEGETARIAN

- CRISP FALAFEL ••• with a Dill Yogurt on Top of a Crisp Pita Chip
- HERB GOAT CHEESE STUFFED MUSHROOM
- BRAISED WILD MUSHROOM DUXELLE ••• Savory Tartlet, Gremolata
- FRIED WILD MUSHROOM ARANCINI ••• Truffled Mayonnaise
- ARTICHOKE & SPINACH CROSTINI ••• Marinated Artichoke Heart, Shaved Parmesan
- GORGONZOLA CREAM & FIG CROSTINI ••• Candied Walnut, Clover Honey
- WARM PITA BREAD, ROASTED GARLIC HUMMUS ••• Kalamata Olive, Roasted Tomato
- BELGIAN ENDIVE LETTUCE ••• Herbed Chevre Cheese, Seasonal Jam
- BRUSCHETTA CROSTINI ••• Balsamic Reduction, Basil, Parmesan Cheese



Price Does Not Include Tax and Gratuity.
Children's Menu Available.