

Hors d'oeuvres

(Minimum Order of 25 pieces per item)

Chilled Wild Prawns with House-Made Cocktail Sauce	\$3.75
Pancetta Wrapped Prawns	\$3.75
Clams on the Half Shell with Panzanella	\$2.00
Grilled Chicken Skewers with Sesame-Ginger Dipping Sauce	\$2.75
Lamb Lollipops with Mint Pesto	\$4.50
Crispy Fried Prawns with Togarashi BBQ Sauce	\$2.75
Grilled Marinated Beef Skewers with Chimichurri Sauce	\$2.75

Items that may be passed or displayed

(additional labor fee for butler passed:)

Ahi Tuna Tartare, Cucumber Round, Citronette	\$3.25
Smoked Salmon Toast Point with Chive Mascarpone	\$3.00
Two Bite Crab Cake with Spicy Remoulade	\$3.25
Dungeness Crab Stuffed Jumbo Mushrooms	\$3.25
Spinach and Feta filled Puff Pastry	\$2.75
Basil Pesto Focaccia with Smoked Bacon and Asiago Cheese	\$2.00

These prices do not include taxes or gratuity. 20% gratuity will be added and 7.75% tax rate

SPECIALTY DISPLAYS

(Minimum of 25 guests)

Vegetable Crudité

Seasonal Chilled Garden Vegetables
Garlicky Herb Dip, Blue Cheese Dip

\$4.00 per person

Grilled Vegetable Display

Chilled and Grilled Seasonal Vegetables Dressed with Basil-Balsamic Vinaigrette

\$4.50 per person

Antipasto Display

Assorted Italian Cured Meats, Cheeses, and Marinated Olives

\$7.00 per person

Specialty Fruit Display

Sliced Seasonal Melons, Pineapple, Grapes and Berries

\$7.00 per person

Gourmet Cheese Display

Chef's Selection of Imported and Domestic Cheeses
Garnished with Fruit, Assorted Breads and Crackers

\$8.50 per person

Baked Brie en Croute

Filled with Roasted red Pepper Pesto or Sun-Dried Fruit and Nuts
Served with Sliced Baguettes

\$6.50 per person

Assorted Miniature Dessert Display

Chef's Selection of Assorted Miniature Desserts and
Chocolate Dipped Strawberries

\$9.00 per person

These prices do not include taxes or gratuity. 20% gratuity will be added and 7.75% tax rate

SEAFOOD DISPLAYS

(Minimum Order of 25 pieces per item)

Split King Crab Legs
Garlic Aioli, Lemon Wedges, Cocktail Sauce
Market Price

Oysters on Half Shell
Ginger-Cilantro Mignonette, Cocktail Sauce and Fresh Horseradish
\$3.00 per piece

Traditional Wild Smoked Salmon
Capers, Red Onion, Lemon, Bagels, Whipped Cream Cheese,
\$180.00 per display (30 servings)

Seafood Tsunami
Hot & Cold Seafood Extravaganza!
Freshly Shucked, Smoked & BBQ Oysters, Gulf Prawns,
King Crab Legs, Mussels, Fried Calamari,
Togarashi Prawns
\$19.00 per person