We Create. You Celebrate.
HORS D’OEUVRES
SEAFOOD

Lump Crab Stuffed Mushrooms

Sesame Encrusted Crab Cakes
With Chive Aioli

Langoustine Ceviché
Blue Corn Tostadas with Chipotle Créma

Ahi Poke Shots
Topped with Tobiko

Sweet Lump Crab Stuffed Cannoli

Smoked Salmon Cucumber Cup

Shrimp Ceviché Shots

Dungeness Crab Beignet
With Lemon Caper Rémoulade

Shrimp Skewers
Marinated with Coriander and Lime

Char Siu Shrimp Skewers

Caribbean-Jerk Shrimp Plantain Bite

Bacon Wrapped Shrimp
Applewood-Smoked Bacon Wrapped
Black Tiger Shrimp

Ahi Poke Stack on Jicama Chips

Shrimp Scampi Skewers

Diver Sea Scallops
Wrapped Applewood-Smoked Bacon and sweet ginger glazed

Mini Crab Rangoon
Coconut Shrimp, Sweet Pineapple Chili Sauce

Furikake Crusted Ahi Wonton Crisp
With Ginger

Mediterranean Herbed Shrimp
With Lemon-Basil Aioli

Sushi on a Skewer
HORS D’OEUVRES
POULTRY

Five Spice Duck Bao Bun
Cherry Reduction and Micro cilantro

Za’atar Chicken Bites
Middle Eastern Spice Rubbed Chicken, Drizzled with Mint Labneh

Southwest Chicken Egg Rolls
With a Chipotle Crème Fraiche Dipping Sauce

Spiced Chicken Skewers
With a Sriracha Aioli Dipping Sauce

Pan Seared Chicken Gyoza
With Soy Ginger Glaze

Island Barbecue Chicken Skewers
Teriyaki–based seasoned Chicken, sprinkled with Pineapple and Fresh Scallions

Thai Chicken Skewers
Sweet and Spicy Chicken with a Creamy Peanut Sauce

Chicken Empanaditas
Diced bell peppers with a Tomatillo Salsa Verde Dipping Sauce

Jerk Chicken Tostada
Sweet Pickled Onion and Mango Relish on a Mini Fried Tortilla

Nashville Mini Chicken and Waffles
With Spice–Whipped Butter, and Rosemary Maple Syrup

Diced Chicken and Jalapeño in a Wonton Cup
With Micro Cilantro

Fusion Chicken Spring Roll
Mango, Julienneed Cucumber, Mint Rolled in a rice paper and Served With a Sweet Chili Dipping Sauce

Chicken Yakitori Skewers
Mirin Glazed with Black Sesame

Asian Chicken Endive Boat
Sesame–Ginger Sauce, Cilantro, and Fresh Scallions Served on an Easily Edible Endive Leaf

Santa Fe Chicken Bites
Corn Relish and an Avocado Cream

Lemon–Herb Chicken Skewers
With a Basil Pesto
HORS D’ŒUVRES
BEEF & PORK

Braised Short Rib Tostada
With Micro Cilantro

Beef Potato Samosas
With Mint Yogurt Dipping Sauce

Pork Shumai Dumplings
Hoisin Glazed Pork

Lamb Lollipops
Mint Chimichurri

Beef Bulgogi on Wonton Crisp
Soy Sauce, Ginger and Sesame with a Kimchi Aioli

Panang Beef Skewers
With Coconut Curry

Lemon-grass Sweet Beef Skewers
with Sweet BBQ Sauce

Cheddar-chive Biscuit
Stuffed With Bourbon Barbecue Pork

Char Siu Pork
Chinese Barbecue Pork with a Sweet and Tangy Glaze

Beef Bulgogi Wontons
Korean Grilled Beef with Kimchi aioli

All Beef Meatballs
Your choice of Sweet & Sour, BBQ, Swedish

Steak Fajita Roulade
Rolled Steak with an Avocado Cream

Mini Beef Wellington
Béarnaise Sauce

Crispy Fried Lumpia
Onions, Carrots and Cabbage in an egg roll with Mae Ploy, Sweet Chili Sauce

Pepper Crusted Steak Bites Horseradish Cream

Roquefort Stuffed Dates
Blue Cheese Stuffed and Wrapped in Applewood-Smoked Bacon

Grilled Beef and Scallion Rolls
Sweet Soy Dipping Sauce

Mini Beef Kefta
Moroccan Spiced Beef with Creamy Garlic Sauce

Cheese Stuffed Jalapeño
Wrapped with Applewood-Smoked Bacon

Mini Beef Taquitos
Avocado Cream
HORS D’OEUVRES
VEGETARIAN

Roasted Vegetables
Butternut Squash Hummus on a Crostini

Ricotta Bruschetta
Fresh Strawberry with Herbed Ricotta, Tomato, Fresh Basil and Served on a Crostini

Caprese Skewer
Mozzarella, Fresh Basil, Baby Tomatoes, and Balsamic Drizzle

Wild Mushroom and Goat Cheese in a Phyllo nest

Rainbow Vegetable Spring Roll
Ginger Peanut Sauce Dipping Sauce

Roasted Golden Beet Salad
Beautifully Bright Golden Beets Skewered with a Fig Glaze

Butternut Squash Empanaditas
Tomatillo Salsa Verde Dipping Sauce

Roasted Vegetable Quesadilla
House-made Salsa

Mediterranean Stuffed Mushroom Caps
With spinach & Sun-dried Tomato Pesto

Greek salad on a stick
Tomatoes, Cucumbers, Feta Cheese and Olives with a Balsamic glazed

Spinach Artichoke Dip
Spread on a Sliced Baguette

Mac & Cheese Bites Parmesan Panko Fried

Caramelized Strawberry and Onion Tarts

Quinoa Stuffed Mini Sweet Peppers

Tri-color Cheese Tortellini
Thyme oil, pesto drizzle

Vegetable Crudité Cups
Creamy Avocado Basil Dip

House-Made Olive Tapenade & Tomato Basil Relish
On a Crostini

Vegetarian Samosas with Chutney

Grilled Peach and Burrata
On a Crostini
SMALL PLATE STATIONS

Cheese and Charcuterie Board
Domestic and Imported Cheeses, European-Style Artisan Ham, Prosciutto and Salami.
Paired with Olives, Cornichons, Grapes, Berries, Dried Fruit and Fruit Compote.
Includes Rustic Breads, Crostini, and Assorted Artisanal Crackers

Mediterranean Mezza
Marinated Mushrooms, Artichokes, Dolmas, Olive Tapenade, Classic Hummus and Baba Ghanoush, Sliced
English Cucumber, Marinated Cheese Cube, Grilled Marinated Seasonal Vegetables; Asparagus, Eggplant,
Zucchini, Yellow Squash and Bell Peppers Drizzled with Aged Balsamic
Includes Rustic Breads, Crostini, and Pita Bread

Vegetable Crudité
Organic Heirloom Carrots, Celery sticks, Baby Tomatoes, Broccoli Florets, Tri-Color Cauliflower, Black Olives
and Mini Sweet Peppers With Classic Hummus, Herb-Buttermilk Ranch or Blue Cheese Dip

Slider Station
Choice of Two | Served with house chips and cornichon pickles

Beer-Braised Pork Belly with Carrot-Ginger Slaw and Kimchi Aioli

Bourbon pulled BBQ pork apple Jicama slaw
Karaage Chicken with Asian Slaw and Sriracha Aioli
Beef with Caramelized Onion and Roquefort-Garlic Aioli
Lamb with a Mint-Radish Slaw and Yogurt Sauce
Falafel roasted pepper humus, leaf lettuce

Philly Cheese-steak with Heirloom Peppers, Caramelized Onions, and Muenster Cheese
Caprese Chicken Slider with Fresh Mozzarella, Heirloom Tomatoes, and Basil Pesto
Black Bean and Quinoa Patty with Queso Blanco, Butter Lettuce and Chipotle Ketchup
SMALL PLATE STATIONS

Potato Martini Bar
Choice of Two
Whipped Idaho Potatoes
Mashed Yukon Gold Potatoes
Buttered Red Bliss
Peruvian purple potato

Toppings:
Choice of Four
Sour Cream / Applewood-Smoked Bacon / steamed Broccoli florets / Sautéed herb Mushrooms / Shredded Cheddar Cheese / Fresh Cut Chives/ Whipped Butter/ Gorgonzola cheese / Onion crisps
Add Diced grilled chicken or Andouille sausage
Braised short ribs

Paella station
Chicken, Spanish Chorizo and Piquillo Pepper
Prawn, Black Mussel, Calamari, Steamed Clams and Bilboa Sausage Green and Red Bell Peppers, Mushrooms, Broccoli, Sweet Peas
and Roasted Piquillo Peppers

Mac & Cheese
Choice of Two
Gourmet Truffle Three Cheese
Classic Cheddar
Creamy Alfredo and Garlic

Toppings:
Choice of Four
Diced Grilled Chicken / Diced Ham / Crispy Carnitas / Sun-dried Tomatoes
Steamed Broccoli / Steamed Spinach with Garlic / Roasted Diced Peppers /
Includes: Applewood Smoked Bacon Bits / Toasted Herb Bread Crumbs
Onion crisps / Sliced Green Onions
SMALL PLATE STATIONS

Harvest Salad Bar
Romaine Lettuce
Mesclun Mix

Toppings:
Choice of Eight

Dressings:
Choice of Two
Buttermilk Ranch, Balsamic Vinaigrette, Caesar & Golden Italian

Sushi and Raw Bar Display
Choice of Three

Sushi:
California / Caterpillar / Rainbow / Crunchy and Spicy Tuna

Seafood:
Jumbo gulf shrimp / Snow Crab Claws / Seasonal Pacific Oysters on the Half Shell and Pickled Vegetables

Sauces include: Traditional Cocktail, Herbed Tartar, Horseradish, Tabasco, Lemons, Soy Sauce, Pickled Ginger and Wasabi
SMALL PLATE STATIONS

**Street Taco**
Choice of Two
**Carne Asada / Pollo Asada / Carnitas / Grilled Veggies**
Served with Fresh Corn Tortilla

**Salsas** | Hot, Medium, or Mild Salsa Verde
**Toppings** | Chopped Onion, Cilantro, Limes, Cotija Cheese and Roasted Jalapeño

Add Tri-color chips & Guacamole

**Hummus Bar**
Choice of Three

*Classic, roasted red pepper, Avocado, Smokey Chipotle or Cilantro Jalapeño*
Served with whole fresh made warm pita bread

Choice of Four

**Toppings:** Sun Dried Tomato / Spinach / Artichoke / Basil Pesto / Olive Tapenade / Caramelized Onion / Oregano / Crushed Red Peppers / Extra Virgin Olive Oil / Roasted Vegetables / Mesclun Mix

**Poke station**
Choice of Two
**Tuna / Spicy Tuna / Salmon / Pacific white seabass**
Served with Steamed White Rice and Seaweed Salad

Choice of Four

**Toppings:** Wasabi Paste / Pickled Ginger / Pickled Cucumbers / Pickled Onions / Jalapeño / Cucumbers / Sesame Seeds / Furikake Dried Seaweed / Scallions

**Sauces Include:** Ponzu, Spicy Ponzu, Soy Sauce, Sriracha and Japanese Mayo
SMALL PLATE STATIONS

Gourmet Pasta Station
Pastas Include Shaved Parmesan and Red Pepper Flakes

Choice of three

Orecchieti Pasta
Olive Oil, Pancetta, Arugula, and Broccolini

Green Chili and Cheese Ravioli
Smoked Gouda Fondue, Roasted Corn and Charred Scallions

Pesto Tortellini
Tri-Colored Tortellini with Basil Pesto, Parmesan Cheese, Spring Peas and Sun Dried Tomatoes

Baked Ziti
House-Made Marinara, Italian Sausage, Basil and Parmesan

Bow Tie Garlic Alfredo
Prosciutto, Fire-Roasted Cherry Tomatoes, and Grilled Asparagus Tips