

*Hors d'oeuvres must be ordered at least 48 hours in advance of your reservation.
Minimum two dozen per item.*

HORS D'OEUVRES

JUMBO CHILLED PRAWNS 49./dozen
Served with our classic cocktail sauce.

DUNGENESS CRAB STUFFED MUSHROOMS 31./dozen

JUMBO PROSCIUTTO WRAPPED SCALLOPS 36./dozen
With brodetto—olive sauce and saffron aioli.

CHILLED OYSTERS ON THE HALF SHELL* market price
Add osetra caviar and crème fraîche. market price

SPANAKOPITA 17./dozen
Spinach, feta, herbs and Parmesan cheese served with tomato—basil relish.

CLASSIC BRUSCHETTA 18./dozen
Fresh mozzarella and tomato—basil relish on crostini.

THAI CHICKEN SKEWERS 22./dozen
Served with a coconut—peanut sauce.

MINI PRIME TENDERLOIN SANDWICHES* 50./dozen
With horseradish cream and caramelized onions.

METROPOLITAN CRAB CAKES 26./per half dozen
Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc
and pear—jicama slaw.

SMOKED SALMON AND BRIE CROSTINI 29./dozen
With stone ground aioli and dill.

HERB ROASTED CHICKEN AND BLUE CHEESE CROSTINI 26./dozen
With herb aioli.

KAHLÚA PORK TENDERLOIN MEDALLIONS 28./dozen
With mango—papaya salsa on a tortilla round.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



CHILLED TRAYS & PLATTERS

SEAFOOD HARVEST TRAY

Poached Gulf prawns, Gerard and Dominique smoked king salmon, Dungeness crab legs and oysters on the half-shell.*
150. tray serves up to 25 guests. 275. tray serves up to 50 guests.

FRESH FRUIT TRAY

A selection of seasonal and tropical fruit.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

PESTO GRILLED VEGETABLE PLATTER

A combination of pesto grilled and marinated vegetables.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

DOMESTIC CHEESE TRAY

A selection of fine cheeses including, chèvre, St. André, Gouda and Oregon Blue.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

IMPORTED MEAT AND CHEESE TRAY

Selection of fine imported Molinari salami, capocola and prosciutto with fine cheeses including Brie, Gouda, Havarti and rondelé.
70. tray serves up to 25 guests. 110. tray serves up to 50 guests.

WARM TRAYS & PLATTERS

HAZELNUT CRUSTED BRIE

Served with sliced apples, fresh berries, honey and balsamic reduction.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

ARTICHOKE HEARTS

Beer battered and fried, served with stone ground mustard aioli.
50. tray serves up to 25 guests. 80. tray serves up to 50 guests.

FRIED CALAMARI

Served with tomato basil relish and saffron red pepper aioli.
65. tray serves up to 25 guests. 95. tray serves up to 50 guests.

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