

**ADDITIONAL HORS D' OEUVRES SUBSTITUTIONS**  
**(+\$1.75 PER ITEM/PER PERSON)**

Antipasto Skewer  
Shrimp Ceviche with Tequila Pipette  
Mushroom, Goat Cheese & Caramelized Onion Tartlet  
Roasted Beet Fig & Feta Skewer  
Honey Ricotta, Pine nuts on a Pumppernickel Toast Point  
Endive Leaf with Herbed Goat Cheese, Dried Fig, Apricot & Pecan  
Bacon Wrapped Sirloin with Gorgonzola Cream  
Eggplant Ricotta Bruschetta  
Mini Mac & Cheese in a Skillet  
Butternut Squash Soup Shooter with Pecorino Grilled Cheese  
French Onion Soup Shooter with an Open-Faced Gruyere Grilled Cheese  
Mini Baked Potato with Bacon, Cheddar Cheese & Chive Crème Fraiche  
Mini Chicken & Waffles

**(ADD +\$2.25 PER ITEM/PER PERSON)**

Bacon Wrapped Scallop with Lemon Jam  
Crab Cakes with Piquillo Remoulade  
Coconut Shrimp Lollipop with Citrus Mango Chutney  
Braised Short Ribs on a Crostini with Herbed Goat Cheese  
Ahi Poke in a Taro Taro Taco  
Shrimp Gumbo with a Cornbread Crostini in a Mini Cocotte  
Lobster Bisque Shooters  
Pork Belly Stuffed Bao Bun

**(ADD +\$2.50 PER ITEM/PER PERSON)**

Hamachi in a Squid Ink Cone

**(ADD +\$3.00 PER ITEM/PER PERSON)**

Imported & Domestic Cheese & Tropical Fruit Display

## ADDITIONAL SUBSTITUTIONS

### **ADDITIONAL SALAD OPTIONS (+\$2.00 PER ITEM/PER PERSON)**

#### **The Harvest**

Arugula, Roasted Winter Squash, Pomegranate, Dried Cranberries, Candied Walnuts & Goat Cheese

#### **Strawberry Spinach**

Spinach, Strawberries, Pecans, Feta Cheese with a Raspberry Vinaigrette

#### **The Pear**

Baby Field Greens layered with Pears, Dried Cranberries, and Gorgonzola Cheese & Candied Walnuts served with Balsamic Vinaigrette

#### **Southwestern Caesar**

Crisp Romaine Lettuce with Cotija Cheese, Pepitas, & Tortilla Strips Hand Tossed in a Zesty Cilantro Dressing

**\*Additional \$1.50 For Upgraded Pre-Set Salad in Wonton Bowl\***

### **ADDITIONAL ACCOMPANIMENTS (+\$1.50 PER ITEM/PER PERSON)**

Scalloped Potatoes

Green Bean Almondine

Asparagus

### **ADDITIONAL ENTRÉE SUBSTITUTIONS**

#### **Chicken Picatta (+\$2.00)**

Pan Seared Chicken Breast with a Parmesan Batter & Lemon Caper Butter Sauce

#### **Local Sea Bass (+\$2.00)**

Pan Seared & Served with Chermoula Sauce

#### **Prime Flat Iron Steak (+\$4.00)**

Served with Peppercorn Sauce, Chimichurri or Mushroom Demi-Glaze

#### **Grilled Mahi Mahi (+\$5.00)**

With Mango Pico de Gallo

#### **Grilled Filet Mignon Medallions (+\$6.99)**

Two Filet Medallions, served with a Port Wine Reduction Sauce

#### **Filet Mignon of Beef (+9.99)**

Served with Port Wine Reduction Sauce

### **UPGRADES**

#### **Gourmet Coffee Station (+\$3.00)**

Flavored Syrups, Whipped Cream & Chocolate Shavings