

A LA CARTE HORS D'OEUVRES

All prices listed are per guest. 24 person minimum.

Displayed

SPINACH ARTICHOKE DIP

\$6.50 per guest

Creamy blend of spinach, artichoke hearts and béchamel sauce, topped with jalapeño cheese, served with a variety of toasted rustic breads (Veg)

TUSCAN BRUSCHETTA SAMPLER

\$6.75 per guest

Classic tomato-basil, grilled and chopped seasonal vegetables presented with herb pesto, olive oil and balsamic vinegar with grilled and toasted rustic breads (Vegan)

FARMERS MARKET VEGETABLE DISPLAY

\$6.75 per guest

Seasonal selection of farm fresh vegetables presented with buttermilk herb dressing and tzatziki sauce (Veg)

DUO OF MEDITERRANEAN TRADITIONAL DIPS

\$6.75 per guest

Roasted garlic hummus with roasted red pepper and walnut dip, toasted pita chips, baguettes, sliced tomatoes, red onions, cucumbers, pesto, and olive oil (Vegan)

FRESH SEASONAL FRUIT DISPLAY

\$6.75 per guest

Assorted melons, seedless grapes, apples, oranges, berries, plums and peaches, presented with berry flavored yogurt (Veg)

ANTIPASTO BOARD

\$7.75 per guest

Cappicola ham, genoa salami, roasted peppers, country olives, pesto grilled vegetables, marinated mushrooms, balsamic onions, mozzarella, and provolone cheeses accompanied by rustic breads

SELECTION OF ARTISANAL CHEESES

\$12.00 per guest

European and California favorites – Cowgirl Creamery, Swiss Gruyere, English mustard Cheddar, Point Reyes Original Blue. Presented with Fig jam, berries, grapes, dried apricots, toasted nuts, flat breads, baguettes, and crackers (Veg)

POACHED PRAWNS

\$25.00 per dozen (2 dozen minimum)

Jumbo prawns served with lemon, Tabasco, horseradish cocktail and remoulade sauce



A LA CARTE HORS D'OEUVRES

Steward-Passed

All prices listed are per piece. 24 person minimum.

Brie, raspberry preserves, and toasted walnuts baked in filo (Veg)	\$3.00
Petite Quesadilla – Black beans, Shishito peppers with vegan mozzarella (Vegan)	\$3.00
Chicken Tinga Sope – Crisp shell tortilla, shredded chicken, and Sonoma jack, salsa fresca.....	\$3.00
Tandoori Chicken Skewer – Mango chutney yogurt (GF)	\$3.00
Belgian Endive Artichoke Ceviche – Fresh tomatoes, lime juice, onions, and micro cilantro (Vegan, GF)	\$3.00
Vegetable Pot stickers – Apple mango chutney (Veg)	\$3.25
Bacon Gorgonzola Crostini – Crisp bacon and gorgonzola blend, agave nectar, and chives, grilled baguette	\$3.25
Chicken Firecracker – Crisp eggroll skin, spiced Southern Western chicken and cheese filling, chipotle cilantro cream.....	\$3.50
Short Rib Crostini – Toasted baguette, horseradish, gorgonzola, shredded short ribs, pickled red onions	\$3.50
Caprese Antipasto Skewer – Fresh mozzarella ciliegine, Kalamata olive, grape tomato, basil pesto, and sea salt (Veg).....	\$3.50
Smoked Salmon – Crisp naan, smoked salmon, basil horseradish shmeat, and red chili tapenade	\$3.50
Avocado Toast with Blackened Shrimp – Mashed avocado, spiced shrimp, lemon aioli, and radishes	\$3.75
Exotic Mushroom Brie Mini Pizza – Mushroom and Brie pizza with roasted red pepper pesto (Veg).....	\$3.75
Petite Jackfruit Cake – Shredded jackfruit in a crispy round cake, red pepper remoulade (Vegan, GF).....	\$3.75
Bacon wrapped dates – Manchego cheese, Sriracha chili sauce (GF).....	\$4.00
Grilled Shrimp Lollipop – With coconut curry marinade, charred pineapple-mint salsa (GF)	\$4.25
Korean Beef Skewer – Grilled tenderloin, Korean BBQ baste	\$4.50
Bacon Wrapped Scallops – Maple Dijon glaze (GF)	\$5.00
Seared Tuna Spoon – Pan seared sushi grade ahi tuna, seaweed salad, wasabi aioli	\$5.50



HORS D'OEUVRES PACKAGES

All prices listed are per guest. 24 minimum

Starboard

Two displayed and 3 passed pieces per guest \$21.00

Two displayed and 6 passed pieces per guest \$25.00

DISPLAYED

Garden Fresh Vegetable Display

Variety of the season's freshest raw vegetables attractively presented, to include, broccoli, carrots, cauliflower, celery, tomatoes, bell peppers, zucchini, squash, and cucumbers. Served with butter milk and chipotle dips.

Bruschetta Sampler

Tuscan bruschetta sampler with classic tomato-basil, grilled and chopped seasonal vegetables presented with herb pesto, olive oil, and balsamic vinegar with grilled and toasted rustic breads (Vegan)

STEWARD-PASSED

Artichoke heart ceviche, Belgian endive

Chicken fire cracker, chipotle-cilantro sour cream

Exotic-mushroom and Brie pizza with roasted red pepper pesto

Portside

Two displayed and 4 passed pieces per guest \$24.00

Two displayed and 8 passed pieces per guest \$30.00

DISPLAYED

Selection of Artisanal Cheeses

European and California favorites – Purple Haze Goat Cheese, Point Reyes Original Blue, Edam, Swiss, English Cheddar, Havarti with dill, triple-crème Brie. Presented with fig jam, berries, grapes, dried apricots, toasted nuts, flat breads, baguettes, and crackers

Duo of Mediterranean Dips

Roasted red pepper walnut dip, and roasted garlic hummus

STEWARD-PASSED

Medjool dates, Manchego cheese, smoked bacon, and Sriracha-maple glaze

Shredded short ribs, toasted baguette, horseradish, gorgonzola cheese, pickled red onions

Tandoori chicken skewer, mango-mint chutney

Vegetable pot stickers, apple-mango chutney



A LA CARTE DESSERT OPTIONS

Steward-Passed Desserts

All prices listed are per dozen. 3 dozen minimum.

Jumbo Cookies.....	\$17.00
Salted Caramel Brownies.....	\$24.00
Dessert Bars – variety of flavors.....	\$25.00
Mini Cheesecakes – variety of flavors.....	\$25.00
Mini Cupcakes (GF).....	\$25.00
Chocolate Dipped Strawberries (GF) (Seasonal).....	\$32.00
European Inspired Petite Fours.....	\$44.00

Dessert Displays

30 person minimum

BELGIAN FILLED CREPE STATION

\$12 per guest

Flavored crepes served warm, guests complete their dish with fresh berries, whipped cream, salted caramel sauce, Grand Marnier chocolate sauce, sautéed apples, and shaved chocolate

GRAND DESSERT DISPLAY

\$19 per guest

An extensive array of petite fours, dessert shots, chocolate dipped strawberries (seasonal), salted caramel brownies, dessert bars, cookies, fruit tartelettes, cheesecakes, and crème brulee

