

~HORS D'OEUVRES~

TWO DOZEN PIECES PER PLATTER.

WHEN PLACING YOUR ORDER, PLEASE INFORM WHETHER YOU WOULD LIKE THE HORS D'OEUVRES PASSED OR STATIONED.

WILD MUSHROOM PROFITEROLES

WILD MUSHROOMS, BRAISED SHALLOTS, TARRAGON AND GRUYÈRE CHEESE
SERVED IN TARTUFATA PÂTE À CHOUX PUFFS
\$46

BRIE, APPLE AND PROSCIUTTO SLIDERS

TOASTED BRIOCHE WITH APPLE COMPOTE, BRIE CHEESE AND CRISP PROSCIUTTO
\$48

COCONUT PRAWNS

TEMPURA-BATTERED AND COCONUT-ENCRUSTED TIGER PRAWNS
FRIED GOLDEN BROWN WITH MANGO DIPPING SAUCE
\$65

MINI BEEF WELLINGTONS

SAUTÉED WILD MUSHROOM DUXELLES AND TENDER FILET MIGNON
ROLLED IN LIGHT AND FLAKY PUFF PASTRY
\$54

CEVICHE TOSTADAS

TENDER SEA SCALLOPS AND DAY BOAT FRESH FISH CURED IN CITRUS
AVOCADOS AND SWEET PEPPERS ON A TORTILLA CRISP WITH CILANTRO CREMA
\$50

PETIT DUNGENESS CRAB CAKES

SWEET BELL PEPPERS AND CHIVES MIXED WITH SEASONINGS AND FRESH CRAB MEAT
PAN SEARED GOLDEN BROWN AND SERVED WITH PEPPER AIOLI
\$85

SHORT RIB TARTLET

SLOW-BRAISED BONELESS RIB WITH RED WINE MARINARA
PARSNIP PURÉE AND FRIED ONION STRINGS
\$56

OYSTERS ON THE HALF SHELL

FRESHLY SHUCKED AND SERVED ON SHAVED ICE WITH COCKTAIL SAUCE AND LEMONS
\$58

DUCK CONFIT-CRANBERRY TARTLET

HOUSE-CURED SONOMA SAVEUR ARTISAN DUCK WITH CRANBERRY-ORANGE GLAZE
IN A CRISP PHYLLO CUP WITH TOASTED PISTACHIOS AND CITRUS CREAM CHEESE
\$48

PHONE: 916.442.4772
FAX: 916.442.5424

THE FIREHOUSE

RESTAURANT

PONZU CHICKEN SKEWERS

PANKO-ENCRUSTED CHICKEN BREAST FRIED GOLDEN BROWN
DUNKED IN A SESAME-CITRUS-SWEET SOY GLAZE AND SERVED WITH CHOPPED SCALLIONS
\$48

COURT-BOUILLON POACHED SHRIMP

SERVED WITH COCKTAIL SAUCE AND LEMONS
\$54

FRENCH ONION-STUFFED MUSHROOMS

PORK SAUSAGE, CARAMELIZED ONION AND A GRUYÈRE CHEESE CRUST
BAKED IN LARGE MUSHROOM CAPS WITH A ZESTY HORSERADISH SUPREME SAUCE
\$45

FALL HARVEST RISOTTO CROQUETTES

BUTTERNUT SQUASH, ROASTED FENNEL AND CARAMELIZED ONIONS
PECORINO ROMANO
\$32

ARTICHOKE BRUSCHETTA

VINE-RIPENED TOMATOES, KALAMATA OLIVES, FRESH MOZZARELLA AND BASIL
SERVED ON TOASTED GARLIC FOCACCIA BREAD
\$36

DENE B WILLIAMS ~ EXECUTIVE CHEF

JILL BERGER ~ PASTRY CHEF

PRICES AND MENUS ARE SUBJECT TO CHANGE.

A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
OTHER MENU ITEMS CAN BE MADE AVAILABLE UPON REQUEST.

1112 SECOND STREET • SACRAMENTO, CA 95814 • 916.442.4772
WWW.FIREHOUSEOLDSAC.COM



~HORS D'OEUVRE DISPLAYS~

EACH DISPLAY PROVIDES HORS D'OEUVRES FOR 20 GUESTS.

~DELUXE CRUDITÉS~

RAW, MARINATED AND GRILLED SEASONAL VEGETABLES
SERVED WITH SPINACH-ARTICHOKE DIP AND CROSTINI TOAST
\$96

~MEAT & CHEESE~

ASSORTED ARTISANAL CHEESES WITH CROSTINI TOAST
SALAMI AND SOPPRESATA WITH DRIED FIGS, APRICOTS AND SPICED WALNUTS
\$130

~CARVING STATION~

SLOW-ROASTED PRIME RIB
SERVED WITH ROLLS, AU JUS, CARAMELIZED ONIONS AND HORSERADISH CREAM
\$299
(ADDITIONAL CHARGE OF \$100 LABOR FEE FOR CARVING CHEF.)

~ADRIATICA~

PISTACHIO LAMB MEATBALLS AND STUFFED MUSHROOMS
SHORT RIB TARTLETS AND ARTICHOKE BRUSCHETTA
SERVED WITH HUMMUS, TZATZIKI AND SESAME PITA
\$229

~ARTISANAL CHEESES~

ASSORTED ARTISANAL CHEESES WITH CROSTINI TOAST
DRIED FIGS, APRICOTS AND SPICED WALNUTS
\$85

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, SERVED WITH CROSTINI AND POACHED PEARS
\$60 PER HALF WHEEL

~FRESH FRUIT~

SEASONAL DISPLAY OF FRESH FRUIT AND BERRIES, SERVED WITH DEVONSHIRE CREAM
\$95 FULL PLATTER / \$50 HALF PLATTER

~PETIT DESSERTS~

ASSORTED TRUFFLES, TARTLETS AND PETIT FOURS
\$150

DENEB WILLIAMS ~ EXECUTIVE CHEF

JILL BERGER ~ PASTRY CHEF

PRICES AND MENUS ARE SUBJECT TO CHANGE.

A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
OTHER MENU ITEMS CAN BE MADE AVAILABLE UPON REQUEST.