

# *Executive Hors D'oeuvres Package*

## WINTER/SPRING 2026 DECEMBER - MAY

MINIMUM 30 GUESTS.

69 PER PERSON

WE REQUIRE A GUARANTEED FINAL SELECTION AND GUEST COUNT SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

### PASSED HORS D'OEUVRES

THE FOLLOWING ARE INCLUDED

#### ROASTED RED PEPPER HUMMUS

SHAVED SHALLOTS, FRIED PARSLEY, PITA CHIP

#### PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

#### ENDIVE SPEARS

RIO VISTA ENDIVE, LOCAL BUTTERNUT SQUASH, BALSAMIC REDUCTION

#### DELMONICO BRUSCHETTA

EYE OF RIB EYE, SMOKED TOMATO JAM, HORSERADISH CRÈME, ARUGULA

#### PONZU CHICKEN SKEWERS

PANKO-ENCRUSTED CHICKEN BREAST, SESAME-CITRUS-SWEET SOY GLAZE

#### TOMATO & ARTICHOKE BRUSCHETTA

BLISTERED TOMATOES, CARAMELIZED ONIONS

#### MINI BEEF WELLINGTONS

WILD MUSHROOM DUXELLES, TENDER FILET MIGNON  
ROLLED IN A LIGHT AND FLAKY PUFF PASTRY

#### GRILLED GARLIC PRAWNS

SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

### STATIONED HORS D'OEUVRES

THE FOLLOWING ARE INCLUDED

#### CHARCUTERIE BOARD

PROSCIUTTO, MILD AND HOT COPPA, SALAMI  
SMOKED BEEF TENDERLOIN, ARUGULA, PEPPADEW PEPPERS, MIXED OLIVES

#### BAKED BRIE

CRANBERRY JAM, TOASTED WALNUTS

#### MARINATED OLIVES, HUMMUS AND PITA

GRILLED PITA, RED BELL PEPPER, CHICKPEA  
PICKLED RED ONION, OLIVES

#### HOUSE-MADE MEATBALLS

SNAKE RIVER FARMS RIB EYE, SHIITAKE MUSHROOM  
CARAMELIZED ONION, FINES HERBES, TOASTED BREAD CRUMBS

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.  
A TAXABLE 22% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.