

Ultra Hors D'oeuvres Package

SUMMER & FALL 2023 JUNE - NOVEMBER

MINIMUM 30 GUESTS.

49 PER PERSON

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

PASSED HORS D'OEUVRES

SELECT FIVE PASSED HORS D'OEUVRES FROM BELOW

BUTTER LETTUCE CUPS

SUN-DRIED TOMATO RELISH, MIXED OLIVES
RED WINE GASTRIQUE

SMOKED SALMON

POTATO PANCAKE, DILL CREMA, CHIVES

PONZU CHICKEN SKEWERS

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

MINI BEEF WELLINGTONS

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

PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

TOMATO & ARTICHOKE BRUSCHETTA

BLISTERED TOMATOES, CARAMELIZED ONIONS
ROASTED GARLIC PURÉE

BRAISED PORK TOAST

BRAISED PORK SHOULDER, PICKLED CABBAGE
FRIED SHALLOTS, GRILLED GARLIC FOCACCIA

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

STRAWBERRIES AND FETA CHEESE

ROSEMARY-BALSAMIC GASTRIQUE, LOCAL FETA CHEESE

MARINATED OLIVES, HUMMUS AND PITA

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

HOUSE-MADE MEATBALLS

GROUND FILET AND RIB EYE, SHIITAKE MUSHROOM
CARAMELIZED ONION, FINES HERBES, TOASTED BREAD CRUMBS

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

à La Carte Hors D'oeuvres Enhancements

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MINIMUM 30 GUESTS.

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE
9 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM
9 PER PERSON

CHICKEN "WINGS"

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE, BUTTERMILK DRESSING
9 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
8 PER PERSON

TOMBO TUNA SLIDERS*

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE
10 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO
10 PER PERSON

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
18 PER PERSON

ARTISANAL GRILLED CHEESE

HOUSE-MADE BRIOCHE, FONTINA, SWEET APPLES, TRUFFLE OIL
8.50 PER PERSON

PORK BELLY SLIDERS

ACHIOTE, TOMATILLO, PICKLED CHAYOTE, PASILLA-AVOCADO COULIS, QUESO FRESCO
8 PER PERSON

PETIT DESSERTS

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS
9 PER PERSON

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.