

DINNER RECEPTION MENU

PASSED CANAPÉS

Minimum order of 25 pieces per selection

SERVED HOT

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| Garlic Parmesan stuffed Cremini Mushroom Cap | \$5 |
| Baked Mini Chèvre Tart <i>with Spinach, Garlic and Green Onions</i> | \$3.5 |
| Bacon Wrapped Chicken Bites | \$4.5 |
| Pineapple and Roasted Pepper Sweet and Sour Chicken Skewer | \$5 |
| Lemongrass Prawns <i>with Miso Mayonnaise</i> | \$7 |
| Garlic Gougères <i>filled with Point Reyes Blue and Bacon</i> | \$5 |
| Spanikopita <i>with Spinach, Feta and Ricotta</i> | \$5 |
| Italian Arancini <i>with Fresh Garden Herbs and Mild Romesco Sauce</i> | \$5 |
| Spiced Lamb Kofta <i>with Cucumber Yogurt</i> | \$7 |
| Chili Lime Chicken Meatballs <i>with Cashew Crema</i> | \$7 |

SPRING & SUMMER

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|---|--------------|
| Grape Tomatoes, Bacon, & Baby Arugula on Brioche Toasts , <i>with Garlic Aioli</i> | \$5.5 |
| Crispy Peking Duck and Shiso Spring Roll , <i>Umami Dipping Sauce</i> | \$10 |
| Boneless Fried Chicken Wings <i>with BBQ Sauce</i> | \$8 |

FALL & WINTER

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|---|-------------|
| Fried Porcini Macaroni and Cheese Lollipop | \$8 |
| New England Lobster Roll Bites | \$16 |

SERVED COLD

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| Chèvre, Grape and Candied Walnut Salad <i>on Belgian Endive Spears</i> | \$8 |
| Seared Ahi Tuna <i>and Olive Tapenade on Garlic-Rosemary Crostini</i> | \$7 |
| Smoked Salmon , <i>Dill and Caper Crostini</i> | \$7.5 |
| California Ahi Poke , <i>Furikake, Tamari, and Sesame on Wonton Crisps</i> | \$7 |

PASSED CANAPÉS

Minimum order of 25 pieces per selection

SPRING & SUMMER

| | |
|---|---------------|
| Marinated Asparagus wrapped in Prosciutto di Parma | \$6 |
| Tomato, Basil and Mozzarella Skewers with Balsamic Reduction | \$6 |
| Spring Pea Bruschetta in Extra Virgin Olive Oil | \$6.75 |

FALL & WINTER

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| Balsamic Goat Cheese, Arugula, and Dried Fig Crostini | \$6.5 |
| Deviled Quail Eggs with Salmon Caviar | \$9.5 |

STATIONED APPETIZERS

ANTIPASTO **\$18**

*Local Cured Meats,, Sliced Local and Domestic Cheeses,
Marinated Artichokes and Mushrooms, Assorted Country Olives
served with Artisan Baguette Slices and Gourmet Crackers*

MIDDLE EASTERN **\$10**

*Fresh Tahini Hummus, Baba Ghanoush
Assorted Olives and House Made Mozzarella,
served with Artisan Baguette Slices and Pita Crisps*

VEGETABLE CRUDITÉS **\$12**

*Assortment of Julienne and Thinly Sliced Seasonal Vegetables
marinated in Olive Oil and Fresh Herbs,
served with House Made Creamy Ranch and Point Reyes Blue Dressing*

SPECIALTY CHEESES **\$16.5**

*Assortment of Local and Domestic Artisan Cheeses,
Grapes, Mixed Nuts and Locally Farmed Honey,
served with Artisan Baguette Slices and Gourmet Crackers*

SEASONAL FRESH FRUIT **\$9**

Vast Display of Fresh Local and Seasonal Fruit

SEAFOOD TOWER **\$30**

*Grand Display of Crab, Prawns, Point Reyes Oysters, Clams,
Mussels, Baby Octopus, Calamari, & Ceviche
served with Cocktail, Mignonette Tartar, and House-Made Hot Sauce*