

Menu Options

Hors D' Oeuvres

Chocolate Fountain

(100 person minimum)

An eye-catching delight. Warm, flowing dark chocolate served with a variety of dipping choices, including strawberries, Green apples, marshmallows, mini rice crispy treats, biscotti and pretzels. (Equivalent to 2 Hors D' oeuvres from events packages)

Crab and Shrimp Bruschetta

A rich and creamy mixture of Dungeness Crab and Bay Shrimp served atop fresh baked, seasoned crostini.

Mini Crab and Shrimp Cakes

Guaranteed to disappear fast. Bite-sized Dungeness Crab and Bay Shrimp coated cakes served with a tangy lemon aioli sauce.

Baked Brie and Apricot Compote

A heavenly juxtaposition of soft imported Brie and sweet apricot compote encased in a buttery puff pastry. Served warm with thin wafers.

Caprice Skewers

Tomato, Basil & Mozzarella with a Balsamic drizzle.

Fresh Roma Tomato and Roasted Red Pepper Bruschetta

The classic Italian starter with a twist of peppers. Fresh Roma Tomatoes and Roasted Red Peppers set atop fresh baked, seasoned crostini.

Chicken and dumplings

A traditional Asian dumpling stuffed chicken, scallions, and piquant spices. Served warm with a hoisin dipping sauce.

Crab Wontons

Crispy wonton shells stuffed with Dungeness Crab and cream cheese. Lightly fried and served with a sweet chili dipping sauce.

A 20% service charge and current California state sales tax will be added to final bill



Menu Options

Hors D' Oeuvres - continued

Diced Chicken and Mozzarella Tartlets

The Perfect Finger Food. Diced, lean, chicken breast and soft Mozzarella cheese baked in a lightly sweetened tartlet shell.

Steak Skewers with Gorgonzola and Roasted Red Peppers

Choice, juicy steak sliced thin and grilled.

Finished in the oven with melted Gorgonzola cheese and roasted red peppers.

Avocado Egg Rolls

Ripe Hass Avocado and flavorful Asian Spices rolled in a thin spring roll wrapper and lightly fried.

Served with a mildly sweetened vinegar dipping sauce.

Stuffed Mushrooms

Button Mushroom Caps filled with a savory medley of roasted vegetables, breadcrumbs and Parmesan cheese.

Baked until the filing is lightly browned.

Focaccia Napolitano

Our signature Focaccia Bread topped with fresh tomatoes, fresh mozzarella, basil and Napolitano sauce.

Crudité's Platter

\$3.00

Farm fresh, expertly shopped carrots, cauliflower, red peppers and broccoli florets.

Colorfully displayed arouesty Ranch dipping sauce.

Home-made Pesto Panini

Home-made Italian Focaccia Bread stuffed with Pesto and Monterey Jack Cheese.

Baked until the cheese is perfectly melted.

Assorted Cheese Plate

An assortment of domestic and imported cheeses guaranteed to please every palate.

Served with crostini and dried fruits.

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