

Hors d'oeuvres

(passed butler style, 50 piece minimum)

Cold Selections

Little Bites in Spoons

Maine lobster medallion with avocado mango salsa

Ahi tuna tartar with violet mustard and capers

Smoked salmon mousse with crème fraîche and caviar

Canapés

Mozzarella tomato canapé

Smoked salmon, Boursin cheese and cilantro pinwheel

Brie, pear and candied pecan

Endive spears with goat cheese, candied pecans and figs

Spicy ahi and roasted Maui pineapple on a crispy wonton with ginger aioli

Bruschetta with tomato, fresh mozzarella and basil

Vietnamese lobster summer roll with asparagus, ginger, carrots, radish sprouts and sweet chili sauce

Spicy tuna roll with wasabi, soy and ginger

California roll with wasabi, soy and ginger

Vegetable roll with wasabi, soy and ginger

Prosciutto wrapped asparagus with balsamic glaze

Jumbo shrimp with black pepper cocktail sauce

Bloody Mary shrimp cocktail shooter

Ceviche tostada with cucumber picada and lime

Mini fruit skewer with fresh berries, pineapple, grape, Asian pear and cantaloupe

Chilled green pea shooter with basil oil and crispy pancetta

Prosciutto wrapped fig with red wine syrup

Smoked trout canapé

Hot Selections

Coconut crusted prawn on a sugar cane stick with orange horseradish sauce

Skewered shrimp shooter with Asian plum sauce

Petite crab cake with onion marmalade and basil aioli

Duck confit with spicy plum sauce on a crispy wonton

Herb crusted lamb chop with fig chutney

Smoked salmon on a potato cake with crème fraîche

Wild mushroom streudel

Vegetable spring roll with Asian plum sauce

Bacon wrapped scallop with ginger cilantro sauce

Salmon satay with plum teriyaki glaze

Chicken satay with peanut dipping sauce

Beef satay with peanut dipping sauce

Rosemary portobello satay with balsamic glaze

Chicken quesadilla with sweet corn salsa and chipotle crema

Cheddar biscuit beef tenderloin slider

Warm brie tart with apples and toasted almond

Cheese gougère with Pesto Chicken or Gorgonzola and Pear

Southwest egg rolls with chicken, black beans, cheddar and guacamole

Cocktail Reception Stations

(all stations for a minimum of 30 guests)

Farmers Market Crudité

An assortment of market vegetables with olive parmigiano and lemon herb dips

International Cheese Display

A selection of American artisanal and imported cheeses with grape clusters, California strawberries, candied walnuts, fresh breads and assorted crackers

Fresh Seasonal Fruit and Berry Display

Imported Baked Brie Normandy

French brie baked in puff pastry with apples and almonds served with French baguette and strawberries

Smoked Salmon Display

accompanied by capers, chopped egg, chives, red onion, crème fraîche and toast points

Seafood on Ice

(minimum of 50 pieces each item)

Snow Crab Claws, Alaskan King Crab Leg, Cocktail Shrimp, Jumbo Shrimp, Oysters on the Half Shell with mignonette, lemons, cocktail sauce

Grilled Vegetable Display

asparagus, fennel, eggplant, zucchini, peppers, red onion, baby carrots and scallions with red pepper aioli and pistachio artichoke dip

Antipasti Misti

a display of Italian Parma ham, dry aged salami, capicola, roasted sweet peppers, grilled fennel, grilled asparagus, grilled eggplant, fresh mozzarella, provolone, parmigiano reggiano cheeses and assorted cured olives and tomatoes

California Rock Shrimp and Scallop Ceviche

marinated with citrus juice, cucumber, tomato, onion and cilantro served with blue and gold corn tostadas

Dinner

(three course minimum required on all dinners)
Dinners include selection of sliced gourmet breads and butter

First Course - Soup Selections

Chilled

Gazpacho Andaluz

Avocado and Smoked Salmon

Chilled Apple Curry with Beet Relish

Chilled Honeydew with Prosciutto Breadsticks

Hot

Thai Coconut Chicken Soup

Smoked Tomato Bisque

Truffled Mushroom Soup with a Brie and Goat Cheese Crisp

Maple Roasted Butternut Squash and Cider Bisque with Apple Chips

Lobster Bisque with cognac whipped crème fraîche

First Course - Salad Selections

Roquefort Tart with Poached Pear and Candied Walnuts bibb lettuce, spring mix, cherry tomato and hazelnut vinaigrette

Hearts of Romaine Classic Caesar
herb croutons, creamy garlic anchovy dressing and parmigiano reggiano crisp

Citrus Avocado Salad
bibb lettuce, organic spring mix, avocado, grapefruit, orange, candied pecans, bleu cheese and balsamic apple cider vinaigrette

Baby Spinach and Frisée
kalamata olives, red onion, feta cheese, tomato, cucumber and Greek dressing

Roma Tomato and Fresh Mozzarella Tower
shaved red onion, petit herbs and balsamic vinaigrette

Red Wine Poached Pear
radicchio, arugula, golden raisins and Banyuls vinaigrette

Tapas Plate
pepper-corn seared tuna, tapenade, petit herb stuffed piquillo pepper, serrano ham, membrillo and honey sherry vinaigrette

Baby Iceberg Wedge
cucumber, tomato, asparagus, red onion and Gorgonzola vinaigrette

Dinner Entrées - Seafood Selections

Gremolata Crusted Sea Bass

saffron risotto, fennel caper stuffed tomato, asparagus and pinot noir reduction

Sesame Crusted Yellowfin Tuna

wasabi mashed potato, white asparagus and soy beurre blanc

Provencale Salmon

sauce pistou, kalamata polenta, grilled zucchini and red wine sauce

Macadamia Crusted Mahi Mahi

roasted pineapple salsa, red mango rice and tempura green beans

Oven Roasted Pacific Halibut and Prosciutto

grilled vegetable couscous, asparagus and lobster sauce

Lemon Herb Crusted Salmon

leek potato gratin, caviar crème fraîche, mustard sauce and sautéed spinach

Pancetta Wrapped Sea Scallops

asparagus tomato salad, corn coulis and roasted fingerling potatoes

Dinner Entrées - Poultry Selections

Breast of Free Range Chicken
stuffed with goat cheese, pine nuts and basil, roasted garlic mashed
potatoes and asparagus

Grilled Marinated Asian Chicken
sesame ginger glaze, grilled pineapple, bamboo rice and baby bok choy

Tuscan Stuffed Chicken
filled with prosciutto, mozzarella, spinach, roasted red pepper sauce and
parmigiano herb risotto

Grilled Chicken Breast
wild mushroom risotto, sweet pea emulsion and broccolini

Pan Roasted Duck Breast
glazed root vegetable, celery root puree and orange sauce

Dinner Entrées - Pork Selections

Currant and Lavender Glazed Rack of Pork
onion and goat cheese tart, Swiss chard, chived globe carrots and
apple cider jus

Garlic and Olive Marinated Grilled Pork Chop
with sweet potato purée, andouille apple hash, brandy sauce and
French beans

Pan Roasted Pork Tenderloin
juniper and fennel seed rub, corn cakes, fig apricot chutney, bourbon
glaze and candied banana squash

Dinner Entrées - Lamb Selections

Mustard and Garlic Crusted Rack of Colorado Lamb
smoked gouda creamed potatoes, sauce Marchand du Vin
and ratatouille

Double Cut Grilled Lamb Chops
cassoulet of beans, rosemary demi and braised cipollini onions

Honey and Mustard Braised Lamb Shank
Spanish sherry, garden herbs, flageolet beans, crispy Maui onions
and asparagus

Dinner Entrées - Veal Selections

Balsamic Glazed Veal Chop
mascarpone thyme polenta, roasted fennel, tomatoes and
rosemary jus

Veal Marsala with Sweetbreads
veal loin medallions sautéed with sweetbreads, morel mushrooms,
goat cheese mashed potatoes and Swiss chard

Dinner Entrées - Beef Selections

Roast Prime Ribs of Beef
(Minimum 12 orders)
mushroom jus, smoked gouda potato gratin, haricot vert and young
carrots

Fennel, Pimenton and Garlic Crusted New York Steak
cast iron skillet seared with horseradish mashed potatoes, asparagus,
tomato provencale and brandied demi

Grilled Prime Flat Iron Steak
potato goat cheese galette, ratatouille, roasted mushrooms and
Zinfandel sauce

Grilled Black Pepper Herb Marinated Filet Mignon
red wine sauce, roast garlic mashed potatoes, olive oil tomato and
green beans

Roast Tenderloin of Beef
chèvre risotto, truffle roasted shallot veal reduction, asparagus and
roasted carrots

Dinner Entrées - Combination Selections

Pancetta Wrapped Salmon and Pesto Grilled Chicken
fingerling potatoes, ratatouille and port reduction

Cashew Crusted Salmon and Roast Beef Tenderloin
cilantro lime beurre blanc, port balsamic sauce, grilled Portobello mushroom,
zucchini and tomato orzo

Petit Filet Mignon and Colossal Shrimp
lobster mashed potatoes, three color peppercorn sauce, herbed garlic butter
and roasted vegetables

Rack of Lamb and Grilled Marinated Jumbo Prawn
gremolata, sweet potato hash, wilted chard and Madeira sauce

Petit Filet Mignon and Maine Lobster Tail
Roquefort sauce, clarified butter, roasted garlic mashed potato, grilled
asparagus and apple glazed baby carrots

Dinner Entrées - Vegetarian Selections

Eggplant Cannelloni

goat cheese, wild mushrooms, tomato confit, crispy leeks and asparagus

Butternut Squash Risotto

wild mushrooms, roasted peppers, asparagus and parmigiano reggiano

Eggplant Gratin Tart

cast iron skillet eggplant, Swiss chard, wild mushrooms, caramelized onion, zucchini, goat cheese, Port Salut and parmigiano reggiano

Spinach and Cheese Ravioli

tomato confit, olives, parmigiano reggiano, crispy artichokes and sautéed arugula

Dinner Desserts

Warm Maracaibo Cake
vanilla bean ice cream and espresso sauce

Berries Pariser
vanilla bean ice cream, seasonal fresh berries, Grand Marnier and gaufrette

Trio of Sorbets in a Cookie Tuile with fresh berries

Grand Marnier Mousse Cake orange caramel

Strawberry Shortcake
with a chocolate dipped strawberry

Chocolate Whiskey Cake chocolate and raspberry sauces

Key Lime Tart blackberry sorbet

White Chocolate Crème Brûlée assorted fresh berries

Apple Galette
caramel walnut sauce and vanilla bean ice cream

Dinner Buffet #1

First Course

Choice of dinner soup or salad (served)

From the buffet

Grilled Chicken Breast
blood orange glaze

Asian Marinated Cast Iron Skillet Salmon
cucumber wasabi aioli and soy kaffir lime beurre blanc

Butternut Squash and Apple Sage Risotto
fresh grated parmigiano reggiano

Roast Château Potatoes
Blue Lake beans with hazelnuts

Carving Station

Fire-roasted New York Strip Loin
bourbon-peppercorn sauce

Or

Roast Garlic & Sun Dried Tomato Crusted Kurobuta Pork
blackberry merlot sauce and fig chutney

Sliced Assorted Gourmet Bread and Butter

Choice of Dessert from Dessert Menu

Dinner Buffet #2

Salads

(Choose two)

Mexican Caesar Salad

toasted pumpkin seeds, cilantro garlic dressing, roasted corn tortilla croutons and cotija cheese

Smoked Duck Belgian Endive Salad Italian parsley and mustard herb dressing

Grilled asparagus, pancetta, roast shallots and parmigiano reggiano cheese

Fresh Mozzarella and Heirloom Tomato Salad fresh basil and cabernet balsamic vinaigrette

Hot Entrées

Grilled Rosemary Marinated Free Range Chicken Breast
braised leeks and forest mushrooms

Pan Seared Sea Bass
creamy polenta and lemon chive butter sauce

Goat Cheese Ravioli
fricassee of oven dried tomatoes, herbs and roasted garlic

Rosemary Balsamic Roast New Potatoes
snap peas, baby carrots and pearl onions

Carving Station

Spice Rubbed Garlic and Rosemary Studded Prime Rib of Beef
jus lie, creamed horseradish

Or

Juniper and Fennel Crusted Tenderloin of Beef
blackberry demi glace and apricot almond chutney

Sliced Assorted Gourmet Bread and Butter

Choice of Dessert from Dessert Menu

Dessert Stations

(Minimum of 50 guests)

Viennese Dessert Table

an elaborate display of seasonal fruits and berries with chocolate fountain fondue, mini macaroons and Florentine tuiles, assorted mini gourmet pastries, mini strawberry tarts, vanilla bean crème brûlée, chocolate truffles and pralines

Chocolate Fountain

your choice of dark or white flowing chocolate served with strawberries, bananas, pineapple, macaroons, pretzels and marshmallows

Cherries Jubilee

(Requires one chef attendant per 100 guests)
cherries sautéed to order with Grand Marnier, served over vanilla bean ice cream

Bananas Foster

(Requires one chef attendant per 100 guests)
bananas sautéed with brown sugar, butter and Grand Marnier, served over vanilla bean ice cream

French Pâtissier Table

fresh berry napoleans, éclairs, vanilla bean crème brûlée, apple tarte tatin, flourless chocolate cake, chocolate truffles and pralines

Silver Coffee Station

freshly brewed Athenaeum coffee, decaffeinated coffee and a selection of assorted hot teas accompanied by whipped cream, cinnamon sticks, lemon and orange peel, chocolate drops and rock candy stirrers

Bar Packages

(Minimum of 50 guests)

- host bars
- no-host bars
- full bars
- beer & wine bars
- martini bars
- margarita & cerveza bars
- tropical luau bars
- brunch bars
- virgin island bars
- champagne bars
- non-alcoholic bars
- frozen drink bars
- keg service
- theme bars

special requests & custom packages available.

Host Beer & Wine Bars

house

house red & white wine
miller genuine draft & miller lite

select

select chardonnay & cabernet sauvignon
miller genuine draft & miller lite

premium

crane lake chardonnay & cabernet
sauvignon, corona, heineken, miller
genuine draft, miller lite

top shelf

beringer "founder's estate" chardonnay
& cabernet sauvignon, corona,
heineken, samuel adams, amstel light

Host Full Bars

select

select vodka, gin, rum, tequila, scotch,
whiskey, select chardonnay & cabernet
sauvignon, miller genuine draft, miller lite

premium

skyy vodka, tanqueray gin, bacardi rum,
sauza tequila, j. walker red scotch, jack
daniels whiskey, crane lake chardonnay
& cabernet sauvignon, corona,
heineken, miller genuine draft, miller lite

top shelf

grey goose & absolut vodka, bombay
sapphire gin, bacardi silver rum, patrón
tequila, j. walker black scotch, makers
mark whiskey, beringer "founder's
estate" chardonnay & corona, heineken,
samuel adams, amstel light

all bar packages include:

- sparkling and non-sparkling bottled waters and assorted sodas
- standard bar plasticware, beverage napkins, stir-straws, condiments and bar ice
- up to 4 hours of beverage service (call for a quote for longer events)
- all standard portable bar equipment
- bartending staff additional

full bar packages also include:

- all mixes and supplies required for a full bar including triple sec, dry vermouth, orange, cranberry, and grapefruit juice,, tonic water, club soda, sweet & sour, margarita mix, lime juice, and grenadine

other options:

- upgrades, special requests welcome
- glassware rental
- table wine service
- champagne toasts