



BUTLER PASSED HORS D'OEUVRES

Deviled Quail Eggs, applewood smoked bacon, roasted corn
Maine Lobster “BLT”, cherry tomato, frisée, candied bacon
Ondine Crab Cake, yuzu aioli, red tobiko
Salmon Lime Cakes, soy-lime dip
Angus Beef Tartar, puff pastry, horseradish cream, grain mustard vinaigrette
Foie Gras Brûlée Tartlets, blackberry-shallot jam
Duck Confit & Caramelized Onion-Cambozola Streusel
Marinated Ahi Tuna in a cucumber ribbon with wasabi crème fraîche, yuzu tobiko
Citrus Cured Salmon Tartar, yellow corn blini, pickled papaya, mascarpone garni
Chilled Jumbo Prawn, wasabi cocktail sauce
Goat Cheese Stuffed Citrus Risotto Cakes, balsamic reduction
Black Mission Fig, Roaring 40’s bleu cheese, candied bacon, sesame toast point
Wild Mushroom Ceviche, toasted brioche, lemon-chili cream
Sesame-Hoisin Vegetable Spring Roll, mango-pineapple salsa
Roasted Garlic Crostini, cambozola cheese, tomato-raisin chutney
Rock Shrimp Sofrito Spoon, plantain chutney
Chili Crusted Lollipop Lamb Chops, cucumber raita
Flash-Fried Kumamoto Oyster Spoon, Okinawa mash, tamarind barbecue
Hoisin Chicken, green onion crepe, five spice-grain mustard
Sesame Hoisin Glazed Pork Belly, green sambal, crisp onion
Szechwan Peppercorn Crusted Angus Beef Carpaccio, St. Agur ice cream, micro arugula
Yuzu-Miso Clam Chowder Soup Shots, candied bacon

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STATIONED HORS D'OEUVRES

Fresh Fruit Platter

A seasonal selection of local fruits & berries

Artisan Cheese Board

A selection of local Cheese, spiced nuts, crostini, crackers,
hand crafted peppered bread sticks & honey

Vegetable Crudités

A seasonal selection of fresh, roasted and grilled vegetables with dipping sauces & herb olives

Chef's Carving Station

Roast prime rib or house brined turkey breast, artisan breads, stone ground mustard & horseradish

Gourmet Deli Assortment

Smoked ham, honey roasted turkey, roast beef, cheeses, artisan rolls & condiments

Fruits de Mer

Display of Dungeness crab legs, smoked salmon, oysters on the half shell, mussels,
& prawns, cocktail sauce & champagne mignonette
300 (Serves 20 guests) - 700 (Serves 50 guests)

Fresh Oyster Bar

Seasonal selection of oysters on the half shell, champagne mignonette
175 (50 Pieces) - 350 (100 Pieces)

** Menu subject to change based on seasonal availability **