



## HORS D'OEUVRES

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### **Burger Sliders \$4 per piece**

Mini Burgers with cheddar cheese & our "not so secret" sauce.

### **Gourmet Burger Sliders \$4.50 per piece**

Mini Burgers with bleu cheese sauce, sundried tomatoes & arugula on a mini pretzel bun.

### **Panko Prawns \$3 per piece**

Deep-fried golden brown with house-made tartar & cocktail sauce.

### **GF Famous Bite-Size Meatloaf \$3.50 per piece**

House-cured ground beef wrapped in bacon & baked with a molasses glaze.

### **Mini Crab Cakes \$4.50 per piece**

Served in a pool of smoked pepper chipotle sauce & garnished with a mango relish.

### **GF Chicken Satay \$3.50 per piece**

Lightly seasoned with curry & served with a fresh mango chili salsa.

### **Fried Calamari \$3 per piece**

Crispy, breaded calamari steak fingers, quick-fried & served with cocktail sauce & buttermilk ranch.

### **V Eggplant Bites \$2.50 per piece**

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses, Served with house-made marinara sauce.

### **GF Cajun Shrimp & Cucumber Canape \$3.50 per piece**

Sliced cucumber topped with a red onion cream cheese mixture & Cajun shrimp. Drizzled with a lime vinaigrette.

### **GF Stuffed Mushrooms \$4 per piece**

Cremini mushrooms, Italian sausage, Parmesan & Mozzarella Cheese.

### **Salmon Sliders \$4.50 per piece**

Havarti cheese, shredded lettuce & sambal aioli.

### **GF Chilled Jumbo Prawns \$2.50 per piece**

Chilled wild prawns with house-made cocktail sauce & lemon.

### **GF \*Oysters on the Half Shell \$3.50 per piece**

3 different varieties served with horseradish, house-made cocktail sauce, lemon & a white wine mignonette  
– Ask your banquet coordinator for today's offerings.

## PARTY PLATTERS

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### **Charcuterie & Cheese Platter \$140**

Cypress Grove Humboldt Fog Goat Cheese, Point Reyes Blue Cheese, triple cream, sharp cheddar & pepper jack cheeses served with prosciutto, dry Salametto, fresh fruit & crackers.

– Serves 15

### **Tenderloin Tips Diablo \$80**

Beef tenderloin tips sautéed with garlic, Cajun spices, a splash of soy & demi, then finished with rich butter. Served with our garlic parmesan toast.

– Serves 10

### **V GF Vegetable Crudities \$48**

Jicama, cucumber, cherry tomatoes, broccoli, bell peppers, carrots & squash served with pesto ranch & cilantro lime vinaigrette.

– Serves 20

### **Crab & Artichoke Heart Dip \$80**

Crab blended with mozzarella & Parmesan cheeses, an artichoke heart mixture & topped with crispy panko. Crowned with roasted red pepper relish & served with seasoned crostini.

– Serves 15

### **\*Seared Ahi Tuna \$72**

Sashimi grade tuna seared rare with a 5-spice blend, fresh lime & sesame seeds. Drizzled with wasabi vinaigrette & soy glaze. Served on a bed of Udon noodles with green onions & carrots.

– Serves 15

## DESSERT

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### **Chocolate Decadence \$3 Per Piece**

A dense chocolate flour-less cake with raspberry sauce.

### **Carrot Cake \$3.50 Per Piece**

Carrot cake with walnuts, raisins & vanilla cream cheese filling & caramel sauce.

### **Fudge Brownies \$2 Per Piece**

### **Seasonal Cheesecake \$3.50 per piece**

Please ask your banquet coordinator about our seasonal offering.

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**