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Stationary Hors D'Oeuvres

Chef's Choice Cheese Display with Market Fruit and Preserves

Hummus Trio with Cucumber Yogurt, Mixed Olives, and Grilled Flatbread

Antipasto with Marinated Vegetables, Pickled Mushrooms, Cherry Tomato with Mozzarella and Herbs, and Mixed Olives

Market Vegetable Crudite with Roasted Onion Dip and Apple Cider Dressing

Farmers Market Fruit Display with Local Honey Crème Fraiche

White Bean Dip with Garlic, Olive Oil, Parsley, and Rustic Bread

Salsa Trio with Organic Tortilla Chips

Country Pate' with Mustard, Frizee, and Pickled Vegetables

Pork Rilette with Seeded Crostini, Spicy Mustard, and Pickled Onion

Albacore Salad Tartine with Chive and Nicoise Olives

Salami and Gouda Ficelle

Brie and Butter Ficille

Cold Quinoa Salad with Red Onion, Italian Squash, Mint, Basil, Dried Cranberries, and an Apple Cider Vinaigrette

Charcuterie Display served with House Mustard, Cornichon, Pickled Onion, and Garlic Rubbed Crostini

Pacific Seafood Display with Shrimp, Oysters, Clams, Mussels, Lemon Caper Aioli, and Cocktail Sauce

Creole Tamale Trio with Crème Fraiche and Salsa Verde

Homemade Sausage Platter with Creole Mustard and Pickles

New Orleans Style Boiled Shrimp with Cocktail Sauce

Baked Feta with Chimmi Churri, Pepitas, Chili Flake, and Crostini

Housemade Ricotta with Pesto, Sun Dried Tomatoes, Crostini and Market

Vegetables Sliders (Choose 2 - no extra)

*Curry Chicken Salad with California Golden Raisins*

*Roasted Turkey with Poblano, Arugula, and Gaujillo Aioli*

*Local Honey Ham and Cheese*

*BBQ Jackfruit with Cole Slaw*

*Hot Link with Mustard and Caramelized Onion*

*Muffoletta with Olive Salad and Provolone*

Stationary Hors D'Oeuvres

Sliders (Choose 2 - no extra)

*Grilled Eggplant with Tomato, Arugula, and Marjoram Aioli*

*Pastrami and Sauerkraut*

*Smoked Salmon with Olivade and Sauce Grubiche*

*House Cured Bacon, Lettuce, and Tomato*

*Black Bean Burger with Cilantro Aioli and Spring Hill Pepper Jack*

*Jamon y Queso*

*Albacore Salad with Nicoise Olives*

*Poached Asparagus with Hard Boiled Egg*

Tray Passed Hors D'Oeuvres

BEEF

Hanger Steak Canapé with Aged Gouda and Piperade

Grass Fed Beef Meatballs with Arugula Pesto

Creole Style Meat Pies with Remoulade

Rare Beef Crostini with Cilantro, Mint, Bean Sprouts, and Spicy Allspice Aioli

Flambéed Beef Tartare on Yam Chip with Cocoa and Chili

Garlic and Yogurt Marinated Sirloin Skewers

Grass Fed Beef Slider with Smoked Cheddar and Caramelized Onion

Beef Consommé with Truffle Oil

CHICKEN

Roasted Chicken with Avocado Puree and Black Bean, Sweet Corn Salsa

Spicy Chicken Queso Taco

Jerk Chicken Skewer with Sweet and Sour

Adobo Braised Chicken with Orange and Scallion

Grilled Chicken Canapé with Grape, Celery, and Dill Aioli

Parmesan Crisp with Jidori Chicken, Pesto, and Cherry Tomato

Grilled Chicken Shawarma Skewers with Cucumber Yogurt

Fried Chicken and Waffles with Buttermilk Sauce

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Tray Passed Hors D'Oeuvres

PORK

Gougere with House Bacon, Arugula and Pickled Onion

Coconut Pork Belly with Ginger Mouseline

Roasted Pork Belly with an Apple Glaze

Steamed Bun with Braised Pork and Cider Molasses Dipping Sauce

Braised Pork Slider with Cider Vinegar Slaw

Boudin Blanc with Spicy Mustard and Chive on Seeded Cracker Mojo

Pork Tenderloin Canapé with Crispy Ham, Aioli, and Pickle Tapenade

SEAFOOD

Seared Albacore with Orange Grapefruit Slaw

Mojo Shrimp with Pineapple and Chive

Seared Ahi with Avocado and Mango Sauce

Sea Bass Crudo with Crispy Capers, Pickled Onion, and Pimento

Louisiana Style Crab Cake with Remoulade

Jumbo Scallop Ceviche with Lemon, Lime, Agave, and Coconut Butter

Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Crème Fraiche

Seared Scallop with Carrot Puree and Chive Oil

Spanish Style Mussels Escabeche with Crispy Parsley

SPECIALTYMEATS

Argentinean Lamb Skewer with Chimmi Churri

Lamb Meatballs with Coriander and Spicy Mustard Sauce

Crispy Lamb with Mint Gremolata

Duck Confit Donuts with Jalapeno Honey Butter Duck Taquitos

with Adobo

Bison Empanada with Roasted Ancho Chili and Amarillo Sauce

Turkey Slider with Apricot, Apple, Arugula, and House Mustard

Tray Passed Hors D'Oeuvres

VEGETARIAN

Truffled Grilled Cheese

Zucchini Roulade with Almond Ricotta, Pistachio, and Crispy Parsley

Samosa with Marjoram Lemon Preserve Yogurt

Spicy Black Bean and Watercress Cilantro Shooter with Tortilla Julienne

Carrot 4 Ways with Springhill Butter

Mushroom Taquitos with Avocado Sauce

Seeded Crostini with Mushroom Duxelle, Central California Chevre, and Pink Peppercorn

Fried Zucchini with Tomato Confit and Chive