



## **2016 Reception Menu**

### **Cold Canapes**

*Served Butler Style*

*Minimum order of 20 pieces*

Ahi Tuna Tartare & Avocado  
on Crostini or Spoon  
\$6.50 Per Piece

Prosciutto Wrapped Lettuces  
with Walnuts & Balsamico  
\$6.50 Per Piece

Smoked Salmon on Potato Cakes  
with Chive Cream  
\$6.00 Per Piece

Toasted Walnut Bread  
with Gorgonzola and Dried Pears  
\$5.00 Per Piece

Roasted Chicken, Apple, Almond Salad  
in Endive Spears  
\$5.50 Per Piece

Mozzarella, Cherry Tomato,  
Fresh Basil on Crostini\*  
\$5.00 Per Piece

Chicken Liver Mousse Crostini  
with Pistachio & Huckleberries\*  
\$5.00 Per Piece

### **Hot Canapes**

*Served Butler Style*

*Minimum order of 20 pieces*

Wood Grilled Prawn  
on Skewer Wrapped in Pancetta  
\$6.50 Per Piece

Miniature Crab Cakes  
with a Spicy Pepper Sauce  
\$6.00 Per Piece

Wood-Fired Veal and Pork Meatballs  
with Tomato Sauce  
\$6.00 Per Piece

Grilled Pork Belly  
with Grilled Fruit on Skewers  
\$6.50 Per Piece

Mini Baked Potatoes,  
Mascarpone, Bacon and Chives  
\$5.50 Per Piece

White Bean Crostini  
\$4.50 Per Piece

Chickpea and Roasted Garlic Crostini  
\$4.50 Per Piece

Warm Wild Mushroom Crostini  
\$5.00 Per Piece

*\*Seasonal items, subject to change.*



\*Prices subject to 9% sales tax and a 5% booking fee. Gratuity of 16% recommended.

*Updated 03.15.16*



## **2016 Reception Menu**

### **Reception Platters**

*Small platter serves 20 guests - Large platter serves 40 guests*

#### **Salumi Platter**

Chef's House-Cured Meats and Prosciutto di Parma,  
Pickled Vegetables and Marinated Olives  
with Homemade Grissini and Schiacciata  
Sm. \$275.00 - Lg. \$425.00

#### **Fresh Fruit Platter**

The Best Seasonal Fresh Fruits  
Sm. \$150.00 - Lg. \$ 175.00

#### **Cheeses of Italy**

Scamorza, Montassio, Gorgonzola, Provolone and Pecorino  
Served with Rosemary Schiacciata  
Sm. \$325.00 - Lg. \$450.00

#### **Seasonal Vegetable Crudite**

An Assortment of Chilled Vegetables with Roasted Garlic Herb Mascarpone  
Sm. \$195.00 - Lg. \$245.00

#### **Grilled Vegetable Display**

An Assortment of Grilled Vegetables may include Assorted Peppers, Onions, Fennel,  
Zucchini and Eggplant with Balsamic Vinaigrette  
Sm. \$225.00 - Lg. \$275.00

#### **Chilled Pacific Seafood Platter**

A Variety of Prawns, Dungeness Crab, Oysters,  
Clams, Smoked Salmon and Marinated Mussels  
Served on Ice with Cocktail Sauce, Mignonette, Saffron Cream and Fresh Lemons  
Sm. \$575.00 - Lg. \$850.00  
(Subject to availability, based on market price)



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*Updated 03.15.16*