



hot hors d'oeuvres

\$ 6 per piece

- chicken satay, peanut sauce, cilantro
- beef skewers, béarnaise sauce or horseradish cream
- italian meatballs, mozzarella
- bacon cheddar potatoes cups
- beef short rib sliders, caramelized onions, brioche bun
- mini panini, prosciutto, arugula
- stuffed mushrooms spinach, feta cheese
- hushpuppies, sriracha aioli
- seasonal soup shooter
- chicken tacos, salsa verde, cilantro orange crema
- pork banh mi tacos, cucumber, daikon, carrot, cilantro, jalapeno
- lamb lollipops * **\$8 per piece**

cold hors d'oeuvres

\$ 6 per piece

- tomato mozzarella bruschetta
- house cured salmon, crème fraiche, crispy flatbread
- classic deviled eggs ***add pancetta \$1 per piece**
- falafel, mint yogurt
- endive leaves, bleu cheese mousse, candies pecan
- shrimp ceviche, tostada
- classic shrimp cocktail
- dungeness crab deviled eggs * **\$7 per piece**

% 10.25 sales tax & % 17 service fee apply





popcorn bar

\$ 13 per guest

parmesan cheese, seasoning salts, butter, truffle oil, sweets

street taco station

\$ 26 per guest

choose 2: carne asada, free range roasted chicken, albacore tuna, and or pork carnitas, salsa, guacamole & sour cream, corn & flour tortillas, shredded jack cheese, shredded green cabbage, diced tomato, onion and cilantro

add shrimp \$ 3 per guest

grilled cheese station

\$ 22 per guest

assorted artesian breads, provolone, swiss, aged white cheddar, bacon, short rib, chicken, caramelized onions, tomato jam, roasted mushrooms, tomato, pickles, onions, lettuce, sriracha, whole grain mustard, aioli, tomato soup

mac & cheese station

\$ 24 per guest

elbow mac, orecchiette cheddar cheese, midnight moon, alfredo, grilled chicken, shrimp, bacon, lobster (additional \$8) diced tomatoes, onions, roasted mushrooms, jalapenos, crispy onions, panko crust, seasoned bread crumbs

rockin sushi station

\$ 32 per guest

top of the line assorted sushi & sashimi made right in front of you with all premium products and we provide the rock music. *based on 4 pieces per person

- add a 2 hr sake & japanese beer tasting station for \$ 18 per guest

one chef attendant is required per 100 people @ \$ 200

% 10.25 sales tax & % 17 service fee apply





carving stations

roast diestel ranch turkey

\$ 18 per guest

with dried cranberry relish and fresh rolls

roasted fresh kurobuta ham

\$ 18 per guest

maple mustard sauce and slider rolls

Tri Tip Steak

\$ 26 per guest

spicy mustard and pretzel rolls

prime rib

\$ 28 per guest

horseradish & au jus and slider rolls

% 10.25 sales tax & % 17 service fee apply





displays

grilled vegetable display

\$ 7 per guest

balsamic marinade

market fruit display

\$ 9 per guest

seasonal garden to table

imported & domestic cheese

\$ 14 per guest

served with assorted bread and crackers, honey and dried fruit

charcuterie display

\$ 18 per guest

assorted dried meats, grilled breads, mustards and pickled vegetables

shellfish display

\$ 22 per guest

shrimp cocktail, oysters, chilled mussels, lemon wedges, cocktail sauce and tabasco

% 10.25 sales tax & % 16 service fee apply





dessert displays

american classics

\$ 14 per guest

key lime pie, new york cheesecake, chocolate chip cookies, mini vanilla cupcakes, fresh strawberries & whipped cream

european classics

\$ 16 per guest

tiramisu, baklava, french macaroons, madeline cookies, individual buttermilk panna cotta

ice cream bar

\$ 16 per guest

chocolate and vanilla ice cream, whipped cream, chopped nuts, maraschino cherries, sprinkles, chocolate drips, dried fruits, candies, chocolate fudge and caramel sauces

fruit forward

\$ 18 per guest

strawberries and honey biscuits with whipped crème fraiche, caramelized pineapple phyllo cups, cinnamon rice pudding with poached pears, white peach and blueberry smoothies

\$ 200 service fee will apply for groups smaller than 20 guests

% 10.25 sales tax & % 17 service fee apply





well hourly package

first 2 hours \$ 36 per guest
each additional hour \$ 12 per guest

includes:

- svedka vodka
- absolut vodka
- beefeater gin
- bacardi silver rum
- jose cuervo tequila
- jim beam bourbon
- dewers white lable scotch
- canadian club whiskey
- seagrams vo whiskey

premium hourly package

first 2 hours \$ 41 per guest
each additional hour \$ 18 per guest

includes:

- grey goose vodka
- tito's vodka
- bombay sapphire gin
- hendricks gin
- crusoe organic spiced rum
- myers dark rum
- patron tequila
- 1800 silver tequila
- knob creek bourbon
- bulleit bourbon
- glenlivet scotch
- jameson irish whiskey
- jack daniels whiskey

beer & wine package

first 2 hours \$ 32 per guest
each additional hour \$ 12 per guest

includes:

- assorted domestic, imported, and local craft beers, california area wines

all bar packages are subject to a bartender fee as follows:

first 4 hours \$ 200 per
each additional hour \$ 25 per

% 10.25 sales tax & % 17 service fee apply

