



This menu is designed for an interactive cocktail-style setting and is served on small plates.

A Northern California Journey

HORS D'OEUVRES

(select three)

(each hors d'oeuvre includes two pieces per person)

WARM HORS D'OEUVRES

Korean Steak Taco

Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeno, rolled into a tortilla flute

Scallop Wrapped in Bacon

Wild caught scallop wrapped in bacon and served with lemon aioli

Coconut Shrimp

Wild, seasoned tiger shrimp battered and rolled in a mixture of sweet coconut flakes and panko bread crumbs

Mini Chicken Cordon Bleu

Served with black forest ham, Swiss cheese filling and lightly breaded

COLD HORS D'OEUVRES

Prosciutto Melon Skewers

With balsamic reduction

Assorted Canapes

Apricot cream cheese, roasted eggplant tapenade, shrimp asparagus, smoked salmon, and brie cheese bouche

Smoked Salmon Pinwheel

On pumpernickel round, garnished with lime zest

Beef Tenderloin Small Bite

Seared beef filet on top of a potato pancake with a peppered finish

Crab Salad on Cucumber

Dungeness crab salad on cucumber round, garnished with roasted red bell pepper

Deluxe Antipasto Display

Sweet coppa, prosciutto, wine dried cured salami, ham, local olives, roasted tomatoes, pearl onions in white balsamic vinegar, marinated artichokes, shaved cheese, roasted peppers and marinated mozzarella

Local Farmstead and Imported Cheeses

Humbolt Fog goat cheese, Grafton Farms cheddar, imported Brie, Maytag blue cheese, baby swiss, smoked gouda, local dried fruit, grapes, strawberries and gourmet crackers

Please contact your Event Manager to customize your menu



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CHEF'S CARVING STATIONS

(select one)

Captain's Pork Roast (Pork Flat Iron)

Served in a lemon caper sauce with roasted fingerling potatoes and lemon pepper seasoning

Black Angus Prime Rib

Served au jus with grilled pearl onions and Chef's choice potatoes

Free Range Diestel Turkey Breast with Mashed Potatoes

Marinated turkey breast stuffed with tarragon under skin and served with sherry gravy sauce

Sage and Bacon Wrapped Pork Tenderloin in Florentina Sauce

With escarole and fennel salad drizzled in lemon pepper dressing

GRAZING STATIONS

(select one)

Chinatown

Assortment of Dim Sum in a Bamboo Basket *(5 pieces per person)*

Pork and vegetarian potstickers, shrimp and pork buns, and siu mai, served with sweet chili sauce and soy sauce

Drunken Pepper Prawns with Jasmine Rice *(4 pieces per person)*

Prawns soaked in fortified sweet rice wine and flame cognac

North Beach

Lobster Ravioli

With white truffle beurre blanc

Escarole Fennel Salad

Orange segment, sweet red onion and parmesan cheese in a black pepper vinaigrette dressing

Italian Sausage with Bell Pepper and Onion

The Mission

Organic Pork Carnitas

Braised pork shoulder, Spanish rice, black beans and cilantro flour tortillas with pepper, onion, sour cream, guacamole and salsa verde

Fiesta Salad

Tossed romaine lettuce with black beans, tortilla chips and bell pepper in a cilantro ranch dressing

Jicama, Cilantro, Cabbage, Jalapenos & Orange Slaw

The Wharf

Steaming Crock of Cioppino

Served with parmesan and garlic sourdough

New England Clam Chowder *(requires at least 10 days advance notice)*

Homemade, creamy clam chowder with baby clams and potatoes, finished with thyme and bay leaf, served in a sourdough bowl

Poached Cold Water Jumbo Prawns *(4 pieces per person)*

Served with classic cocktail sauce and lemon wedges

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