RECEPTION PLATTERS

RECEPTION PLATTERS a la CARTE
Unless stated otherwise all Reception Platters serve 30 guests

DOMESTIC & IMPORTED FRUIT & CHEESE PLATTER
Chef’s choice of cheeses & fresh, seasonal fruit served with crackers & baguette slices
$82.00 serves 15 $175.00 serves 40

LOCAL ARTISAN CHEESE PLATTER
Chef’s choice of cheeses which may include Marin French, Cypress Grove and Pt. Reyes Cheeses with fresh & dried fruit, honeycomb & spiced nuts served with water crackers, flat bread crisps & baguette slices
$165.00 serves 25

CREAM CHEESE TORTA served with flatbread crisps & baguette slices
serves 20-25
Smoked Salmon $60.00
Rosemary & Sun-dried Tomato $55.00

BAKED BRIE EN CROUTE
Plain, Sun-dried Tomato Pesto & Pine Nuts, Basil Pesto or Caramelized Onion & Mango Chutney served with baguette slices
$85.00

FRESH SEASONAL VEGETABLE CRUDITÉ PLATTER with Green Goddess Dip
$55.00 serves 15 $105.00 serves 30

FRESH SEASONAL FRUIT PLATTER
$34.00 serves 8 $55.00 serves 15 $99.00 serves 30

ROASTED SEASONAL VEGETABLE DISPLAY with Garlic Basil Aioli
may include asparagus, red pepper, zucchini, eggplant, red onions & portabello mushroom
$115.00

EAT YOUR GREENS PLATTER a trio of seasonal crisp-cooked fresh seasonal green vegetables served with citrus aioli
$79.00

BRUSCHETTA PLATTER
House-made bruschetta with your choice of three toppings or spreads
- Marinated Fresh Mozzarella Relish
- Fresh Tomato-Basil Relish
- Olive Tapenade
- Lemon-Thyme Cannellini Bean Brandade
- Artichoke Tapenade
- Eggplant Caponata
$115.00

ANTIPASTO ASSORTI marinated seasonal vegetables, sliced Italian meats, provolone, marinated artichokes, imported green & black olives, dolmas & pepperoncini served with sliced rustic breads
$169.00

ALL PRICES AND PRODUCTS ARE SUBJECT TO CHANGE WITHOUT NOTICE
RECEPTION PLATTERS

GREEK PLATTER  hummus, babha ghanoush, feta cheese, olives & fresh seasonal vegetables served with crisp pita triangles
$115.00

CAPRESE PLATTER  (SEASONAL)  sliced heirloom tomatoes & fresh mozzarella with fresh basil, extra-virgin olive oil & balsamic vinegar
$135.00

HEIRLOOM TOMATO PLATTER  (SEASONAL)  sliced heirloom tomatoes with fresh basil, extra-virgin olive oil & balsamic vinegar
$100 serves 24

POACHED PRAWNS  chilled jumbo prawns served with cocktail sauce & lemon
$54.00 per pound (3-POUND MINIMUM)

MEXICAN PRAWNS  marinated & poached jumbo prawns served with fresh guacamole & salsa and house-made tri-color tortilla chips
$180.00 serves 25 (3-POUNDS)

SUSHI PLATTER  Maguro (tuna), Ebi (shrimp), Unagi (grilled eel), Kappa Maki (cucumber), Avocado Roll & California Roll served with Wasabi, Ginger & Soy Sauce
$199.00

SMOKED SALMON PLATTER  Lox-style smoked salmon served with capers, red onion, whipped cream cheese, lemon & dark rye cocktail bread
$175.00

ARTICHOKE DIP TRADITIONAL  recipe served hot with toasted foccacia bread
$75.00
Also available with Crab $119.00

TEA SANDWICH PLATTER  an assortment of Tarragon Chicken Salad, Egg Salad, Cucumber & Dill, Smoked Salmon and Gorgonzola & Walnut
$150.00 (serves 30, 3 per person)

TRADITIONAL MEATBALLS  BBQ, Asian, Italian or Swedish
$29.00 per pound, 5-pound minimum

CHICKEN DRUMETTES  Korean, Chipotle BBQ or Cajun
$29.00 per pound, 5-pound minimum

WHOLE POACHED SALMON  with cucumber-dill sauce
Market Price – 12-15 pound average (serves 50)