



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

\$94.50 serves 15 \$225.00 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

\$195.00 serves 25

BAKED BRIE EN CROUTE

Plain, Sun-dried Tomato Pesto & Pine Nuts, Basil Pesto or Caramelized Onion & Mango Chutney served with baguette slices

\$95.00

FRESH SEASONAL VEGETABLE CRUDITÉ PLATTER with Green Goddess Dip

\$60.50 serves 15 \$110.00 serves 30

FRESH SEASONAL FRUIT PLATTER

\$39.50 serves 8 \$63.50 serves 15 \$120.00 serves 30

ROASTED SEASONAL VEGETABLE DISPLAY with Garlic Basil Aioli

may include asparagus, red pepper, zucchini, eggplant, red onions & portabello mushroom

\$135.00

BRUSCHETTA PLATTER

House-made bruschetta with Marinated Fresh Mozzarella Relish, Fresh Tomato-Basil Relish & Olive Tapenade

\$135.00

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

\$195.00

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

\$135.00

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

\$155.00

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

\$115.00 serves 24

POACHED PRAWNS chilled jumbo prawns served with cocktail sauce & lemon

\$63.00 per pound (2-POUND INCREMENTS ONLY)

VEGAN 





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MEXICAN PRAWNS marinated & poached jumbo prawns served with fresh guacamole & salsa and house-made tri-color tortilla chips
\$200.00 serves 20 (2-POUNDS)

SUSHI PLATTER Maguro (tuna), Ebi (shrimp), Unagi (grilled eel), Kappa Maki (cucumber), Avocado Roll & California Roll served with Wasabi, Ginger & Soy Sauce
\$230.00

SMOKED SALMON PLATTER Lox-style smoked salmon served with capers, red onion, whipped cream cheese, lemon & dark rye cocktail bread
\$200.00

ARTICHOKE DIP TRADITIONAL recipe served hot with toasted foccacia bread
\$85.00
Also available with Crab **\$135.00**

TEA SANDWICH PLATTER an assortment of Tarragon Chicken Salad, Egg Salad, Cucumber & Dill, Smoked Salmon and Gorgonzola & Walnut
\$175.00 (serves 30, 3 per person)

TRADITIONAL MEATBALLS BBQ, Asian, Italian or Swedish
\$30.00 per pound (5-POUND INCREMENTS ONLY)

CHICKEN DRUMETTES Korean, Chipotle BBQ or Cajun
\$30.00 per pound, (5-POUND INCREMENTS ONLY)

CARVERY SELECTIONS

All selections are presented pre-carved and presented ready-to-serve with our Chef's select sauces & petite brioche rolls.

ROASTED DOUBLE TURKEY BREAST served with cranberry-orange relish
\$205.00 (serves 40)

GLAZED HAM served with Honey-Mustard
\$220.00 (serves 40)

WHOLE POACHED SALMON served with cucumber-dill sauce
\$395.00 (serves 35, 12-14 lb average)

ROASTED PORK LOIN served with warm Apple Compote
\$275.00 (serves 35)

SALT & PEPPER CRUSTED BEEF TENDERLOIN served with Horseradish Cream sauce
\$380.00(serves 25)

OVEN ROASTED VEGETABLE STRUDEL served with fresh Tomato Coulis
\$195.00 (serves 24)

