



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

\$78.00 serves 15 \$165.00 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

\$158.00 serves 25

CREAM CHEESE TORTA served with flatbread crisps & baguette slices serves 20-25

Smoked Salmon **\$58.00**

Rosemary & Sun-dried Tomato **\$52.00**

BAKED BRIE EN CROUTE

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

\$82.00

FRESH SEASONAL VEGETABLE CRUDITÉ PLATTER with Green Goddess Dip

\$50.00 serves 15 \$98.00 serves 30

FRESH SEASONAL FRUIT PLATTER ^V

\$30.00 serves 8 \$50.00 serves 15 \$90.00 serves 30

ROASTED SEASONAL VEGETABLE DISPLAY with Garlic Basil Aioli

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

\$110.00

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

\$75.00

BRUSCHETTA PLATTER

House-made bruschetta with your choice of three toppings or spreads

- Marinated Fresh Mozzarella Relish
- Fresh Tomato-Basil Relish ^V
- Olive Tapenade ^V
- Lemon-Thyme Cannellini Bean Brandade ^V
- Artichoke Tapenade ^V
- Eggplant Caponata ^V

\$110.00

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

\$160.00

VEGAN ^V





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GREEK PLATTER hummus, babha ghanoush, feta cheese, olives & fresh seasonal vegetables served with crisp pita triangles
\$110.00

CAPRESE PLATTER (SEASONAL) sliced heirloom tomatoes & fresh mozzarella with fresh basil, extra-virgin olive oil & balsamic vinegar
\$125.00

HEIRLOOM TOMATO PLATTER (SEASONAL) sliced heirloom tomatoes with fresh basil, extra-virgin olive oil & balsamic vinegar 
\$95 serves 24

POACHED PRAWNS chilled jumbo prawns served with cocktail sauce & lemon
\$50.00 per pound (3-POUND MINIMUM)

MEXICAN PRAWNS marinated & poached jumbo prawns served with fresh guacamole & salsa and house-made tri-color tortilla chips
\$170.00 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
\$190.00

SMOKED SALMON PLATTER Lox-style smoked salmon served with capers, red onion, whipped cream cheese, lemon & dark rye cocktail bread
\$165.00

ARTICHOKE DIP TRADITIONAL recipe served hot with toasted foccacia bread
\$72.00
Also available with Crab **\$110.00**

TEA SANDWICH PLATTER an assortment of Tarragon Chicken Salad, Egg Salad, Cucumber & Dill, Smoked Salmon and Gorgonzola & Walnut
\$147.00 (serves 30, 3 per person)

TRADITIONAL MEATBALLS BBQ, Asian, Italian or Swedish
\$25.00 per pound, 5-pound minimum

CHICKEN DRUMETTES Korean, Chipotle BBQ or Cajun
\$25.00 per pound, 5-pound minimum

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



VEGAN 