



HORS D'OEUVRES

We request that hors d'oeuvres be ordered 48 hours in advance of your reservation date.

Jumbo Chilled Prawns

Served with our classic cocktail sauce. 60./dozen.

Dungeness Crab Stuffed Mushrooms

Jumbo mushroom caps dressed with our Dungeness and king crab stuffing. 31./dozen

Jumbo Prosciutto Wrapped Scallops

With brodetto sauce and saffron aioli. 36./dozen.

Spanakopita

Spinach, feta, herbs and Parmesan cheese served with tomato-basil relish. 17./dozen.

Classic Bruschetta

Fresh mozzarella and roasted pepper salad on golden crostini. 18./dozen.

Greek Cucumber Chips

Bell peppers, red onions, feta cheese, kalamata olives and tomatoes tossed with Greek dressing and placed atop a cucumber round. 17./dozen.

Tenderloin Carpaccio*

Double R Ranch tenderloin, smoked, shaved and served on golden crostini with Dijon mustard, capers, chopped egg, red onion. 39./dozen.

Thai Skewers

Served with a coconut-peanut sauce. Chicken 22./dozen. Beef 45./dozen.

Mini Prime Tenderloin Sandwiches*

With horseradish cream and caramelized onions. 60./dozen.

Mini Short Rib Cake*

Slow braised Wagyu short rib seared golden and served with Merlot demi-glace and braised red cabbage. 45./dozen.

Metropolitan Mini Crab Cakes

Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc and pear-jicama slaw. 38./dozen.

Smoked Salmon And Brie Crostini

With stone ground aioli and dill. 29./dozen.

Kahlúa Pork Tenderloin Medallions

With mango-papaya salsa on a tortilla round. 28./dozen.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We request that hors d'oeuvres be ordered 48 hours in advance of your reservation date.

2% surcharge will be added to each guest check to cover employer mandates. This is not a gratuity for services provided by employees.





CHILLED TRAYS & PLATTERS

Seafood Harvest Tray*

Poached Gulf prawns, Gerard and Dominique smoked king salmon,
Dungeness crab legs and oysters on the half-shell.
Service for up to 25 guests. 155. Service for up to 50 guests. 280.

Fresh Fruit Tray

A selection of seasonal and tropical fruit.
Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Domestic Cheese Tray

A selection of fine cheeses including, chèvre, St. André, Gouda and Oregon Blue.
Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Imported Meat And Cheese Tray

A selection of imported meats including Molinari salami, capocola and prosciutto
accompanied by a selection of cheeses including Brie, Gouda, Havarti and rondelé.
Service for up to 25 guests. 70. Service for up to 50 guests. 110.

WARM TRAYS & PLATTERS

Hazelnut Crusted Brie

Served with sliced apples, fresh berries, honey and balsamic reduction.
Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Artichoke Hearts

Beer battered and fried, served with stone-ground mustard aioli.
Service for up to 25 guests. 50. Service for up to 50 guests. 80.

American Wagyu Meatballs*

Housemade meatballs served with toasted breadcrumbs and truffle demi-glace.
Service for up to 25 guests. 65. Service for up to 50 guests. 95.

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