

Cocktail Reception

Hors d'oeuvres to Pass

Medjool Dates filled with Spanish Chorizo,
wrapped in Crispy Applewood Smoked Bacon

Fuji Apple Slice with Sonoma Duck Breast and Cranberry Pear Chutney

Dungeness Crab Cakes topped with a Lemon Caper Aioli

Wild Mushroom Risotto Bites with Truffle Essence

Hors d'oeuvres to Set Out

Vietnamese Rice Paper Spring Rolls, filled with Prawns, Crisp Vegetables,
Fresh Mint and Cilantro, served with Nampla Dipping Sauce

Pomegranate Beef Skewers – Flank Steak marinated in
Pomegranate Honey and Cumin, sliced and threaded on Bamboo Knots,
served with an Umi Plum Mustard

Cheese Board – Assorted Soft, Semi-soft and Firm Cheeses, plattered with
Seedless Grapes, English Cracker Basket and Handmade Mission Fig Bread

Bruschetta Bar – Assorted Artisanal Breads and Pita Bread, served with
Hummus with Fresh Garlic and Lemon, Artichoke Spinach Spread,
Cilantro Almond Pesto, White Bean Purée with Roasted Garlic,
Spicy Eggplant Spread or Heirloom Tomato and Basil