



Cocktail Party I

(110 guests in offices in San Francisco)

HORS D'OEUVRES TO PASS

Flat Bread with Charred Figs, Chèvre and Balsamic Drizzle

Grilled Prawns wrapped in Prosciutto with Tangerine Horseradish Dipping Sauce

Wild Mushroom Risotto Bites with Truffle Essence

HORS D'OEUVRES TO SET OUT

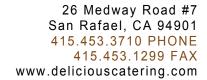
Pomegranate Beef Skewers - Flank Steak marinated in Pomegranate Honey and Cumin, sliced and threaded on Bamboo Knots, served with an Umi Plum Mustard

Roasted and Marinated Vegetable Antipasti served with Baguettes

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

Cheese Board - Assorted Soft, Semi-soft and Firm Cheeses, plattered with Seedless Grapes, Crackers and Handmade Mission Fig Bread

Belgian Endive "Caesar Bites" - Endive Spear filled with Garlic Parmesan Spread, topped with a Homemade Crouton





Birthday Party 2

(60 guests in a home in Mill Valley)

HORS D'OEUVRES TO PASS

Ahi Tuna Poke in a Won Ton Cup with Ginger Pickled Onion

Small Spoons with Mediterranean Garbanzo Bean Salad and Hearts of Celery in a Lemon Saffron Dressing

Empanaditas - Pastry Crescents with a filling of Beef, Chorizo, Raisins and Olives, served with a Chile Lime Aïoli

HORS D'OEUVRES TO SET OUT

A Spectacular Display of Local and Imported Cheeses, Stuffed Bries with Seasonal Fruit Chutney and Fresh Crisp Vegetables, served with an assortment of Dips and Spreads, Handmade Flatbreads, Assorted Breads, and Crackers

Mideast Chicken Skewers with Fresh Orange and Kalamata Olives

Open-faced Focaccia Sandwiches of Grilled Eggplant and Fire Roasted Peppers, with Lemon Scented Goat Cheese

Salmon Tartare - Smoked Salmon, Fresh Salmon, Shallots and Bourbon, on a Housemade Mustard Cracker





Holiday Cocktail Party 3

(40 guests in a home in San Rafael)

HORS D'OEUVRES TO PASS

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

Fuji Apple Slice with Sonoma Smoked Duck Breast and Honey Mustard

Dungeness Crab Cakes topped with a Lemon Caper Aïoli

Domestic Brie and Roasted Garlic Caramelized Mushrooms, in a bite size Filo Cup

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

Mini Sirloin Burgers, served with melted Vermont Cheddar Cheese, Housemade Pickles and Tomato Ginger Catsup

Imported Chèvre with Fig and Walnut Tapenade, served with Crackers 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

Chicken Skewers with Pomegranate-Spice Marinade