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## GRAZING STATIONS | TIER 1

THIS MENU IS DESIGNED FOR AN INTERACTIVE COCKTAIL-STYLE SETTING AND IS SERVED ON SMALL PLATES

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### HORS D'OEUVRES | { Select Three }

Each hors d'oeuvre includes two pieces per person

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#### WARM HORS D'OEUVRES

**Korean Steak Taco**

Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeno, rolled into a tortilla flute

**Chicken Yakatori Skewers**

Green onion and ginger glazed free-range chicken

**Artichoke Beignets**

Quartered heart topped with herbed cream cheese, coated in light batter, then rolled in a mixture of bread crumbs and parmesan cheese

**Mushroom Duxelle**

Stuffed with tomato pesto, fresh herbs and panko

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#### COLD HORS D'OEUVRES

**Heirloom Tomato Bruschetta**

Garlic and basil crostini with balsamic reduction

**Brochette Caprese**

Tomato and mozzarella skewer served with basil vinaigrette

**Farmer's Market Display**

An array of locally grown vegetables including broccoli and cauliflower florets, organic carrots, celery sticks, Knoll Farms cherry tomatoes, assorted radishes and a variety of local olives, all served with blue cheese and ranch dressings

**Freshly Sliced Seasonal Fruit Display**

Fresh strawberries, kiwi, pineapple wedges, seasonal melon and clusters of red and green grapes *(fruits may vary by season)*

**Local Farmstead and Imported Cheeses**

Humbolt Fog goat cheese, Grafton Farms cheddar, imported Brie, Maytag blue cheese, baby swiss, smoked gouda, local dried fruit, grapes, strawberries and gourmet crackers

**Mediterranean Crostini Display**

Hummus, baba ganoush and olive tapenade served with pita bread, crispy lavash and crostini

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CHEF'S CARVING  
STATIONS

{ Select One }

**Hand-Carved Blackberry and Bourbon Glazed  
Pork Loin**

Served with stone-ground mustard sauce and  
dinner rolls

**Hand-Carved Smoked Sea Salt Bistro Filet**

Beef marinated in garlic, sea salt, herbs and olive  
oil, served with a shallot wine sauce and dinner  
rolls

**Barbecue Smoked Brisket**

Smoked barbecue sauce and homemade coleslaw  
with jalapeno dressing, and dinner rolls

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GRAZING STATIONS

{ Select One }

**Asian Stir Fry Station**

Thinly sliced sirloin steak or tofu (*select one*)  
marinated in garlic and soy sauce, served with  
shitake mushrooms, snap peas, Napa cabbage,  
carrots and Nishiki rice

**Fiesta Station**

Spicy rub chicken or Pacifico marinated flank  
steak (*select one*), Spanish rice, shredded lettuce,  
black beans, guacamole, steamed tortillas, grated  
cheddar cheese, sour cream and fire roasted salsa

**Build Your Own Salad Station**

**Greens** - butter lettuce, baby spinach, tender  
greens

**Toppings** - grape tomato, English cucumber,  
shaved seasonal vegetables, blue cheese, garlic  
crouton

**Dressings** - champagne vinaigrette, raspberry  
vinaigrette, blue cheese

**Triple Pasta Station**

**Tortellini Quattro Formaggio** - with English peas  
and Alfredo sauce

**Truffle Macaroni & Cheese**

**Gamelli Pasta** - with roasted tomato sauce

**Potato Station**

**Whipped Peruvian Potatoes**

**Whipped Sweet Potatoes**

**Garnishes** - green onion, sour cream, bacon,  
cheddar cheese, butter and wild mushroom ragout

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PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU