

GRAZING STATIONS | TIER 2

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

A Northern California Journey

HORS D'OEUVRES | Select Three

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

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

Scallop Wrapped in Bacon (GF)

Wild caught scallop wrapped in bacon and served with lemon and garlic butter

Vegetable Spring Roll (V)

Sauteed vegetables with garlic in an egg roll wrapper, served with sweet chili sauce

Coconut Shrimp

Wild, seasoned tiger shrimp battered and rolled in a mixture of sweet coconut flakes and panko bread crumbs

Stuffed Mushroom Caps (VG)

Stuffed with tomato and red pepper pesto, topped with crispy panko bread crumbs

COLD HORS D'OEUVRES

Prosciutto Melon Skewers (GF)

With balsamic reduction

Beef Tenderloin Small Bite (GF)

Black pepper crusted beef on a crispy potato pancake and a dollop of creamy horseradish

Crab Salad on Cucumber (GF)

Dungeness crab salad on cucumber round, garnished with a dill spring

Deluxe Antipasto Display (minimum of 50 or more guests) (GF)

Hot Capicola, prosciutto, wine dried cured salami, ham, local olives, roasted tomatoes, pearl onions in white balsamic vinegar, marinated artichokes, shaved cheese, roasted peppers and marinated mozzarella

Local Farmstead and Imported Cheeses (V), (VG), (GF)

Chef's selection cheese board with local dried fruit, grapes, strawberries, and gourmet crackers on the side

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

CHEF'S CARVING STATIONS | Select One

Spiral Ham (GF)

Served with a brown sugar and honey glaze

Black Angus Prime Rib (GF)

Served au jus with grilled pearl onions and dinner rolls

Free Range Diestel Turkey Breast with Mashed Potatoes (GF)

Herb array turkey breast served with sherry gravy sauce and dinner rolls

Thyme and Prosciutto Wrapped Pork Tenderloin in Florentina Sauce (GF)

With escarole and fennel salad drizzled in lemon pepper dressing and dinner rolls

GRAZING STATIONS | Select One

CHINATOWN

Assortment of Dim Sum in a Bamboo Basket (5 pieces per person)

Pork or chicken potstickers, pork buns, and siu mai, served with sweet chili sauce and soy sauce

Drunken Pepper Prawns with Jasmine Rice (4 pieces per person) (GF)

Prawns soaked in fortified sweet rice wine and flame cognac

NORTH BEACH

Lobster Ravioli

With white truffle beurre blanc

Escarole Fennel Salad (V), (GF)

Orange segment, sweet red onion and parmesan cheese in a black pepper vinaigrette dressing

Italian Sausage with Bell Pepper and Onion (GF)

THE MISSION

Organic Pork Carnitas

Braised pork shoulder, Spanish rice, pinto beans and cilantro flour tortillas with pepper, onion, sour cream, guacamole, and salsa verde

Fiesta Salad (V), (GF)

Tossed romaine lettuce with black beans, tortilla chips and bell pepper in a cilantro ranch dressing

Jicama, Cilantro, Cabbage, Jalapenos & Orange Slaw (V), (VG) (GF)

THE WHARF

Steaming Crock of Cioppino

Served with parmesan and garlic sourdough

New England Clam Chowder (requires at least 10 days advance notice)

Homemade, creamy clam chowder with baby clams and potatoes, finished with thyme and bay leaf, served in a sourdough bowl

Poached Cold Water Jumbo Prawns (4 pieces per person) (GF)

Served with classic cocktail sauce and lemon wedges
onion, sour cream, bacon, cheddar cheese, butter and wild mushroom ragout

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU