

# GRAZING STATIONS | TIER 2

THIS MENU IS DESIGNED FOR AN INTERACTIVE COCKTAIL-STYLE SETTING

## 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

#### Mushroom Phyllo Triangle (V)

Inside a flaky phyllo dough, with chopped mushrooms, cheese, garlic, dill, oregano, and parsley

#### 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

#### 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 25 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

#### Mediterranean Crostini Display (V), (VG), (GF)

Hummus, baba ghanoush, olive tapenade, cucumber and carrots, served with display of pita bread, crispy lavash and crostini on the side

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

CHEF'S CARVING STATIONS | Select One

**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 (5 pieces per person)**

Pork and chicken potstickers, peking duck roll, 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

**Chinese Chicken Salad**

With mandarin oranges, cabbage, scallions and crunchy fried noodles in a sesame ginger dressing

**NORTH BEACH**

**Lobster Ravioli**

With white truffle beurre blanc

**Columbus Street Salad (V), (GF)**

Garden salad mix, tossed with roma tomatoes, pepperoncini, red onion, black olives, croutons, parmesan cheese (optional) in an Italian dressing

**Italian Sausage with Bell Pepper and Onion (GF)**

**THE MISSION**

**Organic Pork Carnitas**

Braised pork shoulder, Spanish rice, pinto beans and 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**

**Shrimp and Crab Ravioli**

A savory blend of shrimp, crab, ricotta cheese with select spices

**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 with garlic sourdough

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

Served with classic cocktail sauce and lemon wedges

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PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU