

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 Samosa (V)

Assorted vegetables and spices inside a flaky puff pastry

Coconut Shrimp

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

Spanakopita (V)

Crispy filo filled with spinach and feta

COLD HORS D'OEUVRES

Beef Tenderloin Small Bite (GF)

Black pepper crusted beef on a crispy crostini and a dollop of chipotle aioli

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)

Chicken and vegetable potstickers, peking duck roll, and chicken teriyaki skewer, 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

BERKELEY

Ratatouille (V), (VG), (GF) - Braised Tomato, Eggplant Zucchini, Yellow Squash, Yellow Onions, Garlic, Carrots, Mushroom, Basil, and Thyme

Vegan Sausage Broccolini Ravioli (V), (VG) - Filled with broccolini, vegan mozzarella, tofu, tomatoes, and spices

Butter Lettuce and Juicy Pears (VG), (GF) - With spiced walnuts and a roasted red onion vinaigrette

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

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU