

## TIER 2 | GRAZING STATIONS

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** - Marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeño, rolled into a tortilla flute

**Vegan Samosa Phyllo Triangle (V), (VG)** - A flaky phyllo pastry filled with peas, cilantro, cumin powder and other spices with tzatziki on the side

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

**Spanakopita (V)** - Crispy phyllo filled with spinach and feta

**Thai Chicken Curry Pocket** - Chicken, potato, and carrots in a red Thai curry sauce with coconut milk in a flour tortilla pocket

##### COLD HORS D'OEUVRES

**Beef Tenderloin Small Bite (GF)** - Black pepper crusted beef on a crispy crostini and a dollop of chipotle aioli

**Mini Shrimp Tostada (GF)** - Crispy tortilla chip topped with shrimp ceviche

**Charcuterie Display (minimum of 25 guests or more) (GF)** - Hot capicola, prosciutto, wine dried cured salami, ham, local olives, roasted tomatoes, marinated artichokes, roasted peppers, marinated mozzarella and gourmet crackers

**Cheese and Fruit Grazing Platter (V), (VG), (GF)** - Chef's selection cheese board with local dried fruit, grapes, strawberries and gourmet crackers

**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

#### 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

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

GRAZING STATIONS | Select One

**CHINATOWN**

**Assortment of Dim Sum** (5 pieces per person) - Chicken and vegetable potstickers, shumai, BBQ pork bao, mini pork soup dumpling served with sweet chili sauce and soy sauce

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

**B E R K E L E Y**

**Ratatouille (V), (VG), (GF)** - Braised tomato, eggplant, zucchini, yellow squash, yellow onions, garlic, carrots, mushroom, basil, and thyme

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

**Butter Lettuce and Juicy Pear Salad (V), (VG), (GF)** - With spiced walnuts and a roasted red onion vinaigrette

**N O R T H B E A C H**

**Chicken Pesto Pasta** - Chicken breasts with pesto topped with parmesan cheese

**Columbus Street Salad (V), (GF)** - Garden salad mix, tossed with roma tomatoes, pepperoncini, red onion, black olives, croutons, and parmesan cheese (optional) in an Italian dressing

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

**T H E M I S S I O N**

**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, Jalapeños & Orange Slaw (V), (VG) (GF)**

**T H E W H A R F**

**Shrimp and Crab Ravioli** - A savory blend of shrimp, crab, and 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

**S O U T H B A Y S P I C E**

**Butter Chicken** - Tender chicken thighs marinated with tandoori and Indian spices in a creamy sauce finished with cilantro

**Saag Paneer** - Marinated paneer cheese with Indian spices in a chopped spinach sauce

**Basmati Rice and Naan**

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PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU