

Hors d'oeuvres

Sunset by the Bay: Select a total of three items from the Hot & Cold Page
and two items from the Chef Specialties Page

A Taste of California: Select any five items

Fleur de Lys: Select any six items

(The Chef will prepare a total of four pieces per person)

Hot

- ∞ Sesame-Studded Chicken Breast Strips with Teriyaki Sauce
 - ∞ Tempura Artichoke Hearts
- ∞ Traditional Pot Stickers with Sweet & Sour Sauce
 - ∞ Baby New Potatoes Stuffed with Asiago Soufflé
- ∞ Vegetarian Spring Rolls with Honey-Mustard Sauce
 - ∞ Spinach & Feta Cheese Spanikopita
- ∞ Fried Zucchini Sticks with Home Made Ranch Dressing
 - ∞ Sliced Brie Crostini with Orange Horseradish
 - ∞ Artichoke Bottoms with Sun Dried Pesto Gratin

Chilled

- ∞ Fresh Sliced Vegetables with Herbal Dip
 - ∞ Portobello Crostini
- ∞ Crostini with Fresh Mozzarella & Cashew-Cilantro Pesto
- ∞ Cherry Tomatoes Stuffed with Herbed Mascarpone Cheese
 - ∞ Smoked Chicken on Gorgonzola Toast with Wild Mushroom & Sun-Dried Tomato Pesto
 - ∞ Thai Chicken Salad Tartlettes
- ∞ Grilled Marinated Eggplant & Goat Cheese
 - ∞ Cucumber with Bay Shrimp Mousse
- ∞ Long Stemmed Strawberries, Brown Sugar & Whipped Cream (Seasonal)
 - ∞ Smoked Salmon and Dill Crepes
 - ∞ Prosciutto & Melon
 - ∞ Fresh Asparagus Wrapped in Phyllo
 - ∞ Bruschetta on Sourdough Crouton
- ∞ Assorted Tea Sandwiches (includes three varieties): Cucumber and Fresh Spinach with Herbed Cream Cheese, Smoked Turkey with Chipotle Aioli and Smoked Salmon with Caper Mascarpone

Hors d'oeuvres (continued)

Chef's Specialties

- ✧ *Assorted Sushi Rolls (including California Rolls) Hand-made by our Sushi Chef with Wasabi & Pickled Japanese Vegetables*
 - ✧ *Vietnamese Vegetable Spring Rolls with Thai Dipping Sauce and Wasabi Aioli*
- ✧ *Venetian Sampler: Bruschetta, House-made Pesto, Roasted Garlic Cloves, Focaccia, Fresh Mozzarella, Roasted Peppers & Eggplant, Nicoise Olives, Black Olive Tapenade*
 - ✧ *Fresh Jumbo Prawns with Spicy Cocktail Sauce*
- ✧ *Tandoori Chicken Satay with Homemade Chutney of Fresh Pineapple, Dried Fruits Simmered in Indian Spices*
 - ✧ *Prawns Scampi Sautéed with Butter & Garlic*
 - ✧ *Regional & Imported Cheese Specialties, with Freshly Baked Baguettes & Crackers*
 - ✧ *Prawns Wrapped in Herb Phyllo with Roast Garlic and Dill Aioli*
- ✧ *Pork Loin Skewers with Peanut Sauce with Fresh Orange Juice, Coconut Milk, Spices & Fresh Herbs*
 - ✧ *Abundant Display of Fresh Seasonal Fruits & Berries*
- ✧ *Oysters Rockefeller with Fresh Spinach, Sautéed Shallots, Pancetta, Pernod, browned and topped with Hollandaise Sauce*
 - ✧ *Beef Satay with Papaya Barbecue Sauce*
- ✧ *Antipasto Display: Assorted Cheeses, Meats, Peppers, Olives, Vegetables & Fresh Basil*
- ✧ *House Made Crab Cakes with Whole Grain Mustard and Corn Relish*
 - ✧ *Mushroom Caps Stuffed with Dungeness Crab Gratinee*
- ✧ *Baked Brie Wrapped in Brioche with Caramelized Onions & Apple Filling, Fresh Fruit Garnish, served with Baguettes and Crackers*
 - ✧ *Miniature Beef Wellingtons with Béarnaise dipping Sauce*
 - ✧ *Artichoke Bottoms filled with Smoked Salmon Mouseline*