

## RECEPTION ARTISTRY ON DISPLAY

All displays and stations serve 50 guests, unless designated with (\*).

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| <b>International and American Cheese Display</b>   | <b>\$275</b>   |
| ○ With lavosh and crackers   |                |
| <b>Niman Ranch Slider Bar</b>  | <b>\$400</b>   |
| ○ Mini hamburgers with sautéed wild mushroom, roasted onions, sliced tomatoes, herb lettuce, jack cheese, herb mayo, stone ground mustard      |                |
| <b>Cascading Fresh Vegetable Crudites</b>  | <b>\$225</b>   |
| ○ With a blue cheese dipping sauce   |                |
| <b>Fresh Sliced Fruit and Seasonal Berry Display</b>   | <b>\$245</b>   |
| <b>Warm Baked Brie en Croute</b>   | <b>\$180*</b>  |
| ○ (Serves 30) Sun-dried apricots, herbs and puff pastry with baguettes and lavosh  |                |
| <b>Sushi Served from Our Authentic Japanese Sushi Cart</b>   | <b>\$1900*</b> |
| ○ (500 pieces) California Rolls, tuna (magoro), shrimp (ebi), and salmon (sake) served with soya sauce, wasabi, pickled ginger and chop sticks |                |
| <b>Italian Antipasto Display</b>   | <b>\$375</b>   |
| ○ Marinated vegetables, Italian meats and cheeses with kalamata olives, artichoke hearts and focaccia breads                                   |                |
| <b>Iced Jumbo Prawns</b>   | <b>\$350*</b>  |
| ○ (100 prawns) With cocktail sauce and lemon wedges  |                |

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.