

RECEPTION PACKAGES

Packages for a minimum of 50 people with a 2-hour service.

An Evening in the South Bay **\$38 per guest**

- Cascading basket of vegetable crudites
- International and American cheese display
- Smoked Atlantic salmon with bagel chips and popped capers
- Shrimp salad with caviar
- Miniature bocconcini with basil and balsamic reduction
- Prosciutto and melon
- Pork skewers with pepper berries and honey
- Fennel-scented spanakopita
- House-made vegetarian spring rolls with plum sauce
- Miniature double-smoked bacon quiche
- Roasted chicken taquitos with sour cream and salsa

A Taste of the Orient **\$42 per guest**

- Hoisin duck confit with spring onions
- Baked five-spice chicken with papaya salsa
- Pork satay with peanut sauce
- Chicken yakitori skewers
- Vegetarian spring rolls with plum sauce
- Thai red-curry shrimp samosas
- An abundant array of maki and nigiri sushi

A Cruise Through the Mediterranean **\$42 per guest**

- Greek-style garlic prawns
- Roasted Italian asparagus wrapped in prosciutto
- Reggiano and tomato bruschetta with garlic and basil
- Roasted duck breast with a sun-dried cranberry compote
- Fennel-scented spanakopita
- Lobster vol-au-vent
- Middle Eastern chicken souvlaki
- New potatoes filled with a wild mushroom ragout
- Beef brochettes with tzatziki
- European cheese display
- Fresh sliced fruits and seasonal berries

A Cal-Mex Fiesta **\$48 per guest**

- Red chili salmon tartar with plantain chips
- Fresh-shucked oysters with papaya and tomatillo salsa
- Fresh vegetable crudites with ancho herb dip
- Shrimp and jicama ceviche
- Pasilla beef strips with avocado and lime cream
- Wild mushroom and goat cheese quesadilla, basil and tomato salsa
- Blue corn-fried chicken brochettes, cayenne sour cream
- Roasted chicken taquitos with all the fixings
- Roasted corn and cilantro polenta with chorizo sausage – tomato ancho coulis
- Jalapeño and black bean chili with tortilla chips and sour cream and salsa
- Carved to Order: Slow-roasted Angus beef sirloin with a cilantro-chile pesto

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