



Sample Happy Hour/Birthday/Cocktail Parties

15 person minimum

1 hour minimum

Note Preparations of dishes are subject to change due to seasonal produce availability. Dishes will be finalized no later than 5 days before the scheduled event.

light

\$22 PER PERSON FOR FIRST HOUR; \$16 PER PERSON EACH ADDITIONAL HOUR

THREE PASSED HORS D'OEUVRES

heavy

\$40 PER PERSON FOR FIRST HOUR; \$31 PER PERSON EACH ADDITIONAL HOUR

FIVE PASSED HORS D'OEUVRES

SUPPLEMENTAL OPTION: \$12 PER PERSON

DISPLAY OF ARTISANAL CHEESES, FRUITS AND MIXED SPICED NUTS

assorted breads, crackers & garnishes

SAMPLE HORS D'OEUVRES

SAVORY

PORK BELLY SANDWICHES

cole slaw, avocado, brioche bun

TRIO OF NIMAN RANCH BEEF SLIDERS

brioche bun, ketchup, mayonnaise,
arugula, caramelized onion,
aged white cheddar, cherry tomatoes

BIG EYE TUNA TACOS

guacamole, red onion, micro cilantro,
sour cream

LOBSTER TEMPURA

serrano chile, sweet ponzu, cilantro

SPICY CRISPY SHRIMP

LETTUCE WRAPS

frisée, arugula, chipotle, yuzu vinaigrette

PICKLED POTATOES

crème fraiche, chives

MEXICAN BAY SCALLOP CEVICHE

serrano, lime, tomato, red onion

JIDORI CHICKEN SKEWERS

peruvian chili sauce

MOZZARELLA & PEPPADEW PEPPERS

arbequina olive oil marinade

SAVORY CONTINUED...

GNUDDI BOLOGNESE

veal & pork

WHITE FISH CIGARS

salsa verde

KING CRAB PROFITEROLES

spicy aioli

SWEET

CREAM PUFFS

orange mascarpone filling

BUTTERSCOTCH BUDINO

italian pudding, caramel, crème fraiche

WALNUT BROWNIES

valhrona chocolate

DEVIL'S FOOD CAKE

chocolate butter cream

MINI POUND CAKE

vanilla icing

LEMON CHEESECAKE

graham cracker crust