

HORS D'OEUVRES

All hors d'oeuvres are displayed stationery and served for 1 hour

Cold

Deviled Egg

halved and filled with chives, mayonnaise and paprika

Bruschetta Crostini

tomatoes, parmesan cheese, garlic, basil, balsamic glaze

Mushroom Crostini

creamy brie, garlic mushrooms, caramelized onions, thyme and candied walnuts

Ceviche Cups

choice of fish or shrimp cucumbers, tomato, onions, lime juice and a crispy tortilla chip

Tuna Poke Cup

ponzu, sesame seeds, diced avocado, jalapeños, and a crispy wonton chip

Trays

Tempura Cauliflower

house aioli

Tempura Artichoke Hearts

chipotle aioli

House Tortilla Chips & Salsa

roasted tomato salsa

+\$ Molcajete Guacamole

Mussels \$ Market Price

white wine butter sauce, shallots, and herbs served with sliced sourdough

All trays serve approx. 20 ppl



Warm

(2) Meatballs

marinara, basil, parmesan

Stuffed Mushroom

cream cheese, jalapenos, bacon, mozzarella cheese

Mini Beef Slider

2oz beef patty, cheddar cheese, chipotle aioli on a mini brioche bun

Chipotle Chicken Empanada

house-made salsa

Pretzel Bites

house-made cheese sauce & mustard

(2) Chicken Flautas

sour cream, queso fresco, and avocado salsa

Esquite Cup

mayo, cotija cheese, chili powder

Jalapeno Popper

halved and filled with cream cheese and wrapped in bacon

Pizzettas

Italian Crust or cauliflower crust. Choice of margherita, Pepperoni, Combination, Buffalo Chicken, Truffle & Mushroom, Pesto & Spinach or Chicken & Artichoke

***Dont see something you like or want something specific?
Talk to our chef about creating something special for your event!***

Prices are subject to change. Prices do not include operation fee and sales tax



GRAZING PLATTERS

Displays serve approximately 50 guests.
Displays may contain allergens, nuts, and dairy

The Tavern

Grease and salt always sound great! An assortment of classic bar food. Includes two favors of classic wings, fried mozzarella sticks, mini beef sliders, beer battered onion rings, and traditional condiments.

MC Delight

A display full of all things Monterey County! Items loved by locals include our classic hand-breaded calamari rings and tentacles, tempura artichoke hearts, garlic fries, and tempura cauliflower.

The Farmers Market

Field to table couldn't be any more literal with our tray full of local seasonal fruits and vegetables accompanied by a variation of dressings and dips.

Trip to the Mediterranean

Transport to beautiful Santorini with this display that includes assorted hummus, Greek marinated mozzarella, feta, prosciutto, tzatziki, pita bread, Mediterranean cucumber salad, crackers, marinated Greek olives and artichoke hearts, garden vegetables, pepperoncini, and seasonal fruit.

The Vine & Valley

Wine's best friend, four assorted Italian meats, eight assorted specialty cheeses, various crackers and artisan crisps, grapes, fresh and dried fruits, spiced and assorted nuts, wild honeycomb, salted chocolate, and Persian cucumbers.

CARVING STATIONS

Chef attendant fee required for all carving stations, billed per station.
Minimum of 50 people required. Market Pricing billed per person.

Slow Roasted Prime Rib served with horseradish cream and Au Jus

Grilled New York Strip Loin served with chimichurri

Whole Roasted Turkey

Slow Roasted Picanha Steak

Rack of Lamb

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