



HORS D'OEUVRES - PASSED BUTLER STYLE

VEGETARIAN

Beet & Goat Cheese on Crostini
Grilled Portabella Mushroom, Roasted Tomato, Goat Cheese
Vegetable Spring Rolls
Wasabi Deviled Eggs
Mozzarella Arancini, Fire Roasted Tomato Sauce
Balsamic Strawberry & Goat Cheese Crostini

SEAFOOD

Tempura Asian Calamari with Ginger Soy Glaze (Served in Pagoda Boxes)
Ahi Tuna Tartar, Meyer Lemon, Wonton Crisp
Mini Salmon Cakes, Cucumber & Dill Aioli
Coconut Shrimp, Pineapple Serrano Dipping Sauce
Seared Scallop, Orange Segments, Fennel Pollen
Lump Crab, Avocado & Goat Cheese Crostini

BEEF & POULTRY

Applewood Smoked Bacon Wrapped Water Chestnuts
Smoked Chicken Croquets, Yogurt Dipping Sauce
Brisket Tacos, Caramelized Onions, Cilantro Sauce, Pepper Mustard, Potato Shell
Parma Ham & Tuscan White Bean Hummus Crostini, EVOO
Pulled Pork Eggrolls, Sweet Chili Dipping Sauce
Wagyu Beef Carpaccio, Creamy Dijon Aioli, Capers, Toast Point

PASSED MINI SANDWICHES

<i>Lollipop Lamb Chops</i>	<i>Mini Old Bay Crab Cake Sliders, Sriracha Dressing</i>
<i>Painted Hills Beef Sliders, Cheddar, Chipotle Mayo</i>	<i>Grilled Chicken Skewers, Peanut Dipping Sauce</i>
<i>Sliced Beef Tenderloin Sliders, Horseradish Aioli</i>	<i>Shrimp Salad, H&F Rolls</i>
<i>Fried Chicken Slider, Old Bay Mayo, Pickle</i>	<i>Barbecued Pulled Pork, Apple Slaw Sliders</i>

BUFFET TABLE SELECTIONS

<i>Artisan Cheese & Fruit Platter</i>	<i>Beef & Veal Meatballs, Marinara Sauce</i>
<i>Classic Shrimp Cocktail</i>	<i>Vegetable Crudit�, Cucumber Dill Dressing</i>