RECEPTION MENU

APPETIZERS - PER DOZEN

WOOD GRILLED TOMATO BRUSCHETTA
balsamic reduction $24

HAAS AVOCADO TOAST fresh pressed guacamole,
fire roasted corn salsa & whole grain ciabatta $24

SHRIMP COCKTAIL SHOOTERS cocktail sauce $36

WOOD GRILLED WINGS habanero rubbed,
danish blue cheese dressing $22

RANCHERO CHICKEN QUESADILLA
chipoltle drizzle & sour cream $24

SMOKED BEEF BRISKET QUESADILLA
bbq & sour cream $30

COCONUT SHRIMP bang bang sauce $30

CAGE FREE DEVILED EGGS smoked bacon $19

SMOKED BRISKET SLIDERS bbq, horseradish cream
& carmelized onions $38

BUFFALO CHICKEN SLIDERS
tossed in buffalo sauce, pickles $36

MINI CHEESE BURGERS ketchup, mustard,
pickle, onion & american $36

CORNED BEEF SLIDERS swiss & thousand island dressing
$38

MINI FILET MIGNON SLIDERS horseradish cream
& caramelized onion $48

PRESENTATIONS

LOCAL AND IMPORTED CHEESES fresh & dried fruits,
jam, nuts, honey, crackers $3 per person

FRUITS OF THE SEASON freshly cut fruit,
strawberry yogurt $3 per person

MARKET VEGETABLE freshly cut seasonal vegetables,
green goddess dressing $3 per person

DIP & DIP & DIP fresh pressed guacamole, mediterranean
hummus, grilled tomato salsa, tortillas chips ,
fresh vegetables $3 per person

WARM JALAPEÑO MUFFINS
whipped butter $2 per person

MIXED GREENS
cherry tomatoes & red wine vinaigrette $3 per person

HARVEST SALAD
kale, romaine, butternut squash, red quinoa, almond,
granny smith apple, goat cheese, cranberry,
citrus vinaigrette $4 per person

SONOMA COAST SALAD
mixed greens, avocado, corn, almond, date, blue cheese,
bacon, tomato, cornbread crouton,
green goddess $4 per person

COACH'S POT ROAST NACHOS
cheddar-jack, jalapeños, sour cream, tomato and scallions
SMALL $49 (Serves 10-12) LARGE $99 (Serves 22-24)