Reception

Butler Passed Hors d’oeuvres
Jerk Chicken on a Plantain Chip with Mango Salsa
Sliced Seared Tuna on a Wonton Crisp with Wasabi Cream
Artichoke and Cheese Filo Rolls with Lemon Aioli
Mini White Cheddar Grilled Cheese with Fig Jam
Petite Glazed Beef Tenderloin Skewers with Soy Sauce
Grissini Sticks wrapped with Applewood Smoked Bacon and Brown Sugar
Peking Duck Roll with Hoisin Sauce and Green Onions

Platters
Artisan Cheese and Savories
Assorted Local Cheeses served with Dolce de Tomate, Marcona Almonds, Dried Fruit, Raisin Walnut Bread, and Fig Loaf
Antipasto Platter
Finocchiona Salami, Cured Buffalo, Pork, Lamb, Sopressata, Black Forest Ham, Picholine Olives, Roasted Bell Peppers, Fresh Mozzarella, and Carr’s Crackers
Selection of Dips and Spreads
Spinach and Artichoke Dip, Roasted Garlic Hummus, and White Bean Dip Served with Crackers, Crostini, and Pita Chips

Flat Breads
Prosciutto and Arugula Flat Bread
with Truffle Pistachio Pesto and Big Ed’s Cow’s Milk Cheese
Tomato Flat Bread
with California Burrata, Leeks, Calabrian Chilis, and Chervil

Tostas
Caramelized Onions, Duck Confit, Orange Supreme, Pedro Ximenez Reduction Heirloom Tomatoes, Fresh Mozzarella, Torn Basil, Primolio Caramelized Baby Artichoke, Spanish Onion, Celery, Sherry Vinaigrette

Beverages
Super Premium Bar
Assorted Soft Drinks
Mineral Water