

BUTLER PASSED HORS D'OEUVRE

BRUSCHETTA

Roma Tomato, Fresh Sweet Basil, Garlic, EV Olive Oil and a Splash of Balsamic Vinegar
Spooned over Pesto Toast

CARAMELIZED SALMON BROCHETTE

Brochette of glazed Salmon in Ginger, Soy and Orange Liqueur with fresh Cilantro and Orange Zest

CALIFORNIA QUESADILLA

Avocado and Papaya with Jack Cheese, Cilantro and Salsa Fresca



THE COURTYARD DISPLAY TABLE

TORTA SAN REMO


Layers of Sun dried Tomatoes, Olives, Pesto and Cream Cheese
Baguettes and Ciabatta Breads Assorted Crackers

AUTHENTIC FLAVORS CHEESE BOARDS

Dill Havarti Black Wax Cheddar French Brie
Jarlsberg Swiss Domestic Blue
Wafers and French Baguettes

GARDEN FRESH VEGETABLES & FRUITS

Jicama Carrots Red Pepper Blue Lake Green Beans
Strawberries Red Grapes
Crushed Herb Crème



THE SIT DOWN DINNER

Salad course

INSALATA MISTA

Field Greens with Roma Tomato, toasted Pine nuts, Golden Raisins
and shaved Asiago in Balsamic Vinaigrette

AUTHENTIC FLAVORS FRESHLY BAKED CIABATTA BREAD

With Creamery Butter

ENTRÉE

MACADAMIA NUT & HORSERADISH CRUSTED ALASKAN HALIBUT
Macadamia Nut & Horseradish Crusted Filet with frizzled Leeks and Chive Oil
&

HERB CRUSTED TENDERLOIN


Grilled Tenderloin with fresh Herb and Port Wine Glace Di Viande

ROASTED GARLIC MASHED POTATOES WITH ARTICHOKE

Potato puree with Diced Artichoke, sweet roasted Garlic, sautéed Onions and fresh Parsley

MIXED VEGETABLES

Asparagus, Carrot, Blue Lake Green Bean, and Red Bell Pepper sautéed in EV Olive Oil with a little Sweet Butter and Garlic



THE SWEET AND COFFEE

Assorted mini Desserts

Lava Cake Mini

Crème Brulee Cheesecake Mini

Strawberry Mousse Dome Mini

Passion Fruit Cake Mini

White Chocolate Wild Berry Mini

COFFEE STATION

FRESHLY BREWED DECAFFEINATED FRENCH ROAST COFFEE

