

Iced Seafood Display \$225 / 425

Jumbo Mexican Shrimp, Crab Claws, Carlsbad Oysters & Mussels, Horseradish Chive Cream, Vodka-Infused Cocktail Sauce, Lemon Vinaigrette, Pickled Red Onion, Lebanese Cucumber Salad, Black Pepper Mignonette & Tabasco Sauce

Antipasto \$125 / 200 / 280

Salami, Prosciutto, Mortadella, La Espanola Chorizo, Herb Laced Ham, Pickled Sweet Red Onion Compote, Cornichons, Olives, Whole Grain Mustard & Assorted Bread

Smoked Fish \$130 / 220 / 320

Smoked Tuna Loin, Smoked Salmon, Shaved Fennel-Red Onion and Parmesan Salad, Sliced Lemon, Capers, Dill Crème Fraiche, Garlic Crostini

Artisan Cheese \$115 / 190 / 270

Drunken Goat Cheese, Fiscalini Aged White Cheddar, Tilamook Sharp Cheddar, Shaft's Cave Aged Blue Cheese, California Cow's Milk Brie, Spiced Tomato Compote, Dried Fruit & Nuts Mix, Assorted Crackers & Bread

Crudités \$80 / 120 / 170

Array of Seasonal Fresh Vegetables Served with Lemon-Herb Dressing, Balsamic Vinaigrette & Creamy Dill Dressing

Mediterranean Tasting \$110 / 170 / 240

Roasted Red Pepper-Jalapeno Hummus, Eggplant Baba-Ghannouj, Cucumber-Mint Tzatziki, Dolmades, Tabouleh Salad, Assorted Vegetables, Mediterranean Flatbread

Grilled Vegetable Platter \$100/ 140 / 195

Market Fresh Grilled Vegetables Marinated with Olive Oil & Garlic, Served on a Bed of Fresh Field Greens with Basil Pesto, Sun-Dried Tomato & Tzatziki Dips

Fruit Platter \$60 / 100 / 140

Sliced Seasonal Fresh Fruits & Berries