

## **Iced Seafood Display \$250 / 450**

White Shrimp, Lobster Tail, Carlsbad Oysters & Mussels, Sashimi, Cucumber Mignonette, Andrei's Cocktail Sauce, Horseradish, Wasabi Cream Sauce, Pickled Ginger

## **Antipasto \$150 / 225 / 305**

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

## **Smoked Fish \$150 / 270 / 350**

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

## **Artisan Cheese \$125 / 200 / 280**

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 \$90 / 130 / 180**

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

## **Mediterranean Tasting \$120 / 180 / 250**

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

## **Grilled Vegetable Platter \$110 / 150 / 205**

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 \$70 / 110 / 150**

Sliced Seasonal Fresh Fruits & Berries

## **Crostini Platter \$80 / 150 / 230**

Choose Any Three: Salmon Gravlax with Dill Cream, Tomato Bruschetta, Roasted Seasonal Vegetables with Goat Cheese, Steak Tartare with Harissa Aioli, Red Wine Cherries and Brie Cheese, Roasted Garlic Goat Cheese with Sweet Roasted Peppers