

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