

# Passed Hors d'oeuvres

If you are not looking for a full catered event, but still would like amazing bites, this is the perfect option. Enjoy a variety of tray passed wine and hors d'ouerves!

## Pricing per guest

25-50 guests  
\$160 ++

50+ guests  
\$135++

*\*\* is an additional \$3 ++ per person*

## Please choose five hors d'oeuvres (subject to seasonal availability)

### Seafood

- Skewered shrimp cocktail with spicy cocktail sauce
- Seared salmon (or Ahi tuna\*\*) on crisp won tons, tropical salsa
- Lemon ginger crab salad on crisp wonton
- Smoked salmon rolled on cheesy puff pastry straws
- Cajun style rock shrimp cake, caper remoulade
- Coconut prawns, grilled pineapple sauce
- Smoked salmon white corn cake, avocado sour cream
- Smoked salmon "tartare", tart green apple, fresh dill sour cream, crostini
- Grilled garlic marinated prawns, feta cheese, mint, olive oil, butter leaf lettuce cup
- Mojo shrimp, smoked shrimp, spicy-garlic mojo sauce
- Seared ahi tuna on crispy won ton and citrus salsa\*\*
- Oyster on the half shell, citrus mignonette\*\*
- Fried Oysters 'Benedict', chive Hollandaise, crisp prosciutto, puff pastry\*\*

### Poultry

- Smoked chicken and brie cheese crostini
- Chicken satay with spicy peanut sauce
- Caesar romaine spears with grilled chicken
- Grilled Chicken bruschetta, organic chicken breast thinly slices, goat cheese and lemon parsley ricotta, oven dried tomatoes
- Chicken saltimbocca skewers, prosciutto, sage aioli
- Black pepper braised duck, cherry-pinot noir relish, crostini
- Thai chicken salad, butter leaf lettuce cups
- Mini chipotle chicken quesadillas, creamy pepper jack, guacamole
- Grilled garlic lemon chicken skewer, chili-avocado dipping sauce
- Duck Confit spring rolls, apricot chili dipping sauce\*\*

### Beef / Lamb

- Mini New York sandwiches with balsamic onions and gorgonzola
- Spicy Lamb Sausage, grilled eggplant, roasted pepper aioli
- Grilled New Zealand lamb chops with mint pesto\*\*
- Flat iron steak "wraps", butter leaf lettuce, bleu cheese mascarpone, roasted red peppers
- Braised short rib slider, mushrooms, garlic aioli, two bite bun\*\*

*Please note all pricing includes use of the facility for three hours for lunch and four hours for dinner, tables, chairs, linen, and service items (for up to 100 guests), as well as set up and break down.*



### **Pork**

Fume's Baby Back ribs, chipotle BBQ sauce\*\*  
Prosciutto wrapped asparagus with sage vinaigrette  
Grilled Assorted Caggiano Sausages, roasted red peppers, whole grain mustard aioli  
Niman ranch ham sandwiches, two bite buns, sharp white cheddar, red onion jam, spicy mustard  
Smoked pork tenderloin, apple chutney, garlic aioli, grilled artisan crouton  
Pulled pork slider, chipotle BBQ sauce, napa slaw, two bite bun  
Asiago soufflé Potatoes with apple wood smoked bacon

### **Vegetarian**

Polenta rounds with wild mushrooms, parmesan, fontina and asiago cheese  
Asian vegetable salad, English cucumber "crouton" spicy rice wine vinaigrette  
Belgian endive spears, diced chiogga beets, bleu cheese  
Asiago soufflé Potatoes, asiago, chives, roasted garlic aioli  
White bean and mushroom bruschetta, walnut sage pesto  
Stuffed crimini mushrooms, spinach, sundried tomato pesto, pine nuts and goat cheese  
Tortellini on skewers, lemon parmesan vinaigrette  
Portobello Mushroom & Focaccia Sandwiches, herb goat cheese, baby arugula, sundried tomato pesto  
Arancini, (risotto fritters) fontina, saffron, chive aioli  
Wild mushroom, brie, asiago crostini, truffle oil, chives  
Butternut squash-ginger soup sip, spicy pumpkin seeds, crème fraiche\*\*  
Grilled pear, goat cheese, port honey glaze, toasted pecans, crostini  
Fig, caramelized onions and gorgonzola flatbread  
Seared risotto cakes, spinach, gorgonzola, rosemary aioli  
Seasonal savory tart, (artichoke, goat cheese, roasted peppers)  
Iceberg wedge bite, heirloom cherry tomato, radish slice, blue cheese drizzle

### **Wines**

Laird Family Estate Pinot Grigio  
Laird Family Estate Cold Creek Chardonnay  
Laird Family Estate Pinot Noir  
Laird Family Estate Jillian's Red Blend

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