

## Stations

### CANTONESE DIM SUM STATION

Pork – Beef – Shrimp – Vegetable – Chicken  
Har gow – Shu mai – Pot stickers – Bao buns – Spring rolls

Displayed in oversized hand hammered woks with bamboo steamers

#### Assorted dipping sauces:

Mint cilantro mojo – Copperwell sauce  
Rice wine and soy with scallion – Sweet lime garlic chili

### THAI FIRE NOODLE BOXES

Chow mein noodles in a red coconut curry sauce  
With snow peas, trio of peppers, shiitake mushrooms,  
Toasted garlic chips, peanuts, coconut shards  
Served in petite Asian style to-go box



### JAPANESE SUSHI STATION

#### TRADITIONAL NIGIRI SUSHI & MAKIMONO ROLLS

Ebi – Hamachi – Maguro – Sake – Unagi  
Rainbow roll – Alaska roll – Dragon roll  
Dynamite roll – California roll – Philly roll

#### Assorted dipping sauces:

Soy – Pickled ginger – Wasabi – Spicy Sriracha sauce



## **SALAD STATION**

### **ALEX'S SIGNATURE SPRING MIX SALAD**

Gorgonzola cheese, caramelized walnuts,  
Thinly sliced pear with a citrus vinaigrette

### **HEIRLOOM TOMATO AND CUCUMBER SALAD**

Feta, red onion,  
With balsamic vinaigrette

### **BABY SPINACH SALAD**

Mushrooms, egg, red onion,  
Applewood bacon with warm bacon vinaigrette

### **HEARTS OF ROMAINE CAESAR SALAD**

House made garlic croutons,  
Shaved parmesan reggiano with house made Caesar dressing

### **HEIRLOOM TOMATO SALAD "CAPRESE"**

Fresh mozzarella, basil leaves  
With balsamic and EVVO  
Seasoned with sel marin and cracked black pepper

### **HEIRLOOM BEET SALAD**

Arugula, crumbled goat cheese,  
With lemon garlic vinaigrette

### **TUSCAN WHITE BEAN SALAD**

Smokey sausage, red onion, tomato,  
With aged red wine vinegar

### **SOUTHWESTERN BLACK BEAN SALAD**

Peppers, red onion, lemon, cilantro  
With aged red wine vinegar

### **MEDITERRANEAN FUSILLI PASTA SALAD**

Kalamata olives, sundried tomatoes,  
marinated artichoke hearts, crimini mushroom  
With pesto vinaigrette

### **FRENCH BAGUETTE PANZANELLA SALAD**

Romaine leaves, kalamata olives, navy beans, red onion, tomatoes, feta



## **EDIBLE MARTINI STATION**

Served in a martini glass  
With roasted garlic mashers  
**(choice of two)**

### **Certified angus beef bourguignon**

**Pancetta wrapped scallop**, lemon beurre blanc

**Southern crispy fried chicken**, creamy chicken au jus

**Grilled petite lamb chop**, mint infused pesto

**Braised short ribs**

**Grilled jumbo prawn**, citrus beurre blanc

**Roasted Vegetable Ratatouille**

**Portobello mushrooms**, balsamic reduction, crème fraiche

### **Alternatives to roasted garlic mashers:**

Creamy polenta

Seasonal risotto



## **SEAFOOD STATION**

### **LEMONGRASS CHILLED POACHED PRAWNS**

With a spicy bloody Mary cocktail sauce and lemon aioli

### **CRAB SHOOTERS**

Fresh crab served in shot glasses,  
Layered with heirloom gazpacho & chive confetti

### **FRESHLY SHUCKED SEASONAL OYSTERS**

Pink peppercorn mignonette – Horseradish crème fraiche – Assorted bottled hot sauces

### **AHI TUNA POKI MARTINI**

Sushi grade ahi tuna with Hawaiian pink salt, toasted nori and chive  
Served in a martini glass



### **Optional:**

Customized Ice Bar



## **WINE COUNTRY FROMAGE & ANTIPASTO STATION**

### **IMPORTED, LOCAL, AND ARTISAN CHEESE**

With artisan baguettes, gourmet crackers  
Garnished with berries and grapes

### **Aged Italian meats:**

Coppa – Salametti – Prosciutto – Mortadella

### **Marinated offerings:**

Cherry peppers – Olives – Onions – Mushrooms – Artichoke hearts

## **PASTA STATION**

### **CLASSIC CAESAR SALAD**

#### **Pastas:**

Penne – Tortellini

#### **Sauces:**

House made marinara – Alfredo – Pesto

#### **Toppings:**

Grated parmesan – Sun dried tomatoes – Chopped fresh herbs  
Sautéed crimini mushrooms – EVOO

House baked focaccia and artisan great breads





## **CALIFORNIA GRILL & CARVING STATION**

### **CERTIFIED ANGUS BEEF TRI TIP**

With Italian relish

### **BONELESS BREAST OF CHICKEN**

With red pepper aioli

### **ASSORTMENT OF GRILLED VEGETABLE**

House baked focaccia and artisan great breads

## **SLIDER STATION**

**Ground beef**, gorgonzola cheese, caramelized red onion jam  
**Dungeness crab cake**, red pepper remoulade, mizuna greens  
**Portobello mushroom**, parmesan, spicy smoked tomato chutney

Shoe string French fries with spicy ketchup

## **DINER STATION**

Mini grilled Reuben  
Mini hamburger bites

Shoe string French fries  
Served in paper cones

Chocolate and vanilla milk shake shooters



## **PIZZETTE STATION**

**Baked on site on house baked thin crisp crust  
(choice of 2 pizzette)**

**Caramelized pear and onion compote** with gorgonzola cheese, and candied walnuts

**Heirloom tomato** with basil, and fresh mozzarella

**Roasted fig and pancetta** with fontina cheese, and balsamic reduction

**Eggplant** with sun dried tomato, basil, and fresh mozzarella

**Kalamata olives** with caramelized onion, basil, fontina, and parmesan cheese

### **Suggested additions:**

#### **SONOMA FIELD GREEN SALAD**

Bosc pear, gorgonzola cheese, candied walnuts, citrus vinaigrette

#### **CLASSIC CAESAR SALAD**

## **DWELLY FARMS HEIRLOOM TOMATO EXHIBITION BAR**

Varietal of fresh heirloom tomatoes with exhibition slicing and prep

Herb infused domestic & import olive oils – Aged domestic & import balsamic vinegars

### **Assorted sea salts:**

Flor de sal – Peruvian pink – Sel gris- Fumee de sel

### **Assorted cracked peppercorns:**

Pink – Black – Brined green peppercorns

Fresh mozzarella

### **Assorted fresh herbs:**

Rosemary – Basil – Thyme – Parsley



## **TAPAS STATION**

Latin influenced flavors

### **FRITOS DE DATILES Y CHORIZO**

**Dates stuffed** with spicy house chorizo sausage

**Water chestnut** wrapped in smoked bacon

### **TORTILLA ESPANOLA**

Classic potato and onion omelet

With a roasted red pepper aioli and salsa verde

### **CROQUETAS DE JAMON**

Serrano ham croquets with smoked tomato coulis

### **PATATAS AL PIMENTON**

Baby red potato cup with smoked paprika and cumin

Stuffed with Maytag blue, aioli, and chive confetti



## **NORTH BEACH STATION**

Small plates

### **BRAISED LAMB SHANKS & POLENTA**

Braised with a mint and balsamic reduction

Served with creamy polenta

### **CARAMELIZED RED ONION AND SWISS CHARD RAVIOLI**

Stuffed with a trio of cheeses

With a herb citrus garlic butter

On a bed of arugula

### **CAESAR SALAD**

Hearts of romaine, focaccia croutons

And parmesan cheese



## Desserts and Late Night Snacks

### ARTISAN PIES A LA MODE

Strawberry rhubarb – Berry  
Apple – Cherry – Peach

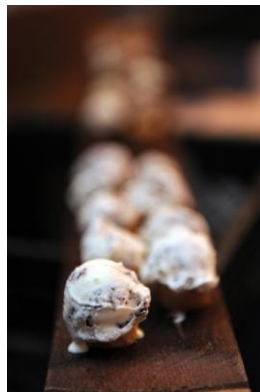
Served with vanilla ice cream

### LATE NIGHT TACO TRUCK

Mini chicken taco – Mini cheese quesadilla

Chips with Pico de Gallo

Served in paper boats



### GOURMET ICE CREAM CONES

ORGANIC FRUIT SORBET  
ARTISAN ICE CREAM

Butler passed in miniature sugar cones

### SWEET ENDINGS STATION

#### Miniature desserts and pastries:

Cream puff – Éclairs – Lemon meringue  
Truffles – Pecan tarts – Fruit tarts  
Banana cream – Coconut cream





## S'MORE STATION

### CLASSIC GRAHAM CRACKER SANDWICHES

With milk chocolate, and marshmallows

We will provide a wood burning fire pit,  
Skewers and everything your guests will need to enjoy this treat

## BUTLER PASSED DINER TREATS

### Milkshakes:

Vanilla– Chocolate

Served in a shot glass with colorful straws

### ICE CREAM COOKIE SANDWICHES

With house made cookie, and gourmet ice cream

In a miniature wax paper sleeve



## BUILD YOUR OWN SUNDAE BAR...

### Ice cream:

Vanilla – Chocolate

### Sauce:

Chocolate sauce – Caramel sauce

### Toppings:

Oreos – Peanuts – Marshmallows  
M & M's – Assorted candies – Cherries  
Whipped cream



## DESSERT STATION

### French petite fours:

Chocolate mousse tartlet – Crème puff – Pecan tartlet  
Crème brulee – Lemon meringue tartlet – Banana cream tartlet  
Fresh fruit tartlets – Chocolate dipped strawberries  
Chocolate éclairs – Chocolate truffles