



Reception Menu

APPETIZERS PER DOZEN	PRESENTATIONS
GRILLED TOMATO BRUSCHETTA BALSAMIC REDUCTION \$24.00	LOCAL AND IMPORTED CHEESES FRESH AND DRIED FRUITS, NUTS, JAM, HONEY, CRACKERS \$3.00 PER PERSON
HAAS AVOCADO TOAST FRESH PRESSED GUACAMOLE, ROASTED CORN, WHOLE GRAIN CIABATTA \$26.00	FRUITS OF THE SEASON FRESHLY CUT FRUIT AND STRAWBERRY YOGURT \$3.00 PER PERSON
SHRIMP COCKTAIL SHOOTERS COCKTAIL SAUCE \$40.00	MARKET VEGETABLES FRESHLY CUT VEGETABLES, GREEN GODDESS DRESSING \$3.00 PER PERSON
GRILLED WINGS HABANERO RUBBED, DANISH BLUE CHEESE DRESSING \$25.00	DIP & DIP & DIP FRESHLY PRESSED GUACAMOLE, PIMENTO CHEESE, GRILLED TOMATO SALSA, TORTILLA CHIPS \$3.00 PER PERSON
RANCHERO CHICKEN QUESADILLAS CHIPOTLE DRIZZLE & SOUR CREAM \$24.00	WARM JALAPENO MUFFINS WHIPPED BUTTER \$2.00 PER PERSON
COCONUT SHRIMP BANG BANG SAUCE \$36.00	MIXED GREENS CHERRY TOMATOES, RED WINE VINAIGRETTE \$3.00 PER PERSON
CALI-STYLE DEVILED EGGS CAGE FREE, AVOCADO, NUESKE'S SMOKED BACON, RADISH \$36.00	HARVEST SALAD KALE, ROMAINE, BUTTERNUT SQUASH, RED QUINOA, ALMOND, GOAT CHEESE, APPLES, CRANBERRY, CITRUS VINAIGRETTE \$5.00 PER PERSON
SPICY BUTTERMILK CHICKEN SLIDERS PICKLE, MAYO \$47.00	SONOMA COAST SALAD MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, DANISH BLUE CRUMBLES, GREEN GODDESS DRESSING \$5.00 PER PERSON
BUTTERMILK CHICKEN SLIDERS PICKLE, MAYO \$47.00	COACH'S POT ROAST NACHOS CHEDDAR-JACK, PICKLED JALAPENO, SOUR CREAM, TOMATO, SCALLION SMALL \$49.00 (SERVES 10-12) LARGE \$99.00 (SERVES 22-24)

DESSERTS
DESSERT STATION : ASSORTED MINIATURE DESSERTS SERVED FAMILY STYLE \$9.00 PER PERSON CRÈME BRULEE, CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE BROWNIES, FRESH BERRIES AND CREAM
COOKIES & BROWNIES : ASSORTED COOKIES AND CHOCOLATE BROWNIES \$4.00 PER PERSON