



# Reception Menu

<b>APPETIZERS PER DOZEN</b>	<b>PRESENTATIONS</b>
<b>GRILLED TOMATO BRUSCHETTA</b> BALSAMIC REDUCTION \$24.00	<b>LOCAL AND IMPORTED CHEESES</b> FRESH AND DRIED FRUITS, NUTS, JAM, HONEY, CRACKERS \$8.00 PER PERSON
<b>HAAS AVOCADO TOAST</b> FRESH PRESSED GUACAMOLE, ROASTED CORN, WHOLE GRAIN CIABATTA \$26.00	<b>FRUITS OF THE SEASON</b> FRESHLY CUT FRUIT AND STRAWBERRY YOGURT \$8.00 PER PERSON
<b>SHRIMP COCKTAIL SHOOTERS</b> COCKTAIL SAUCE \$40.00	<b>MARKET VEGETABLES</b> FRESHLY CUT VEGETABLES, GREEN GODDESS DRESSING \$6.00 PER PERSON
<b>GRILLED WINGS</b> HABANERO RUBBED, DANISH BLUE CHEESE DRESSING \$25.00	<b>DIP &amp; DIP &amp; DIP</b> FRESHLY PRESSED GUACAMOLE, PIMENTO CHEESE, GRILLED TOMATO SALSA, TORTILLA CHIPS \$3.00 PER PERSON
<b>RANCHERO CHICKEN QUESADILLAS</b> CHIPOTLE DRIZZLE & SOUR CREAM \$24.00	<b>WARM JALAPENO MUFFINS</b> WHIPPED BUTTER \$2.00 PER PERSON
<b>COCONUT SHRIMP</b> BANG BANG SAUCE \$36.00	<b>MIXED GREENS</b> CHERRY TOMATOES, RED WINE VINAIGRETTE \$3.00 PER PERSON
<b>CALI-STYLE DEVILED EGGS</b> CAGE FREE, AVOCADO, NUESKE'S SMOKED BACON, RADISH \$36.00	<b>HARVEST SALAD</b> KALE, ROMAINE, BUTTERNUT SQUASH, RED QUINOA, ALMOND, GOAT CHEESE, APPLES, CRANBERRY, CITRUS VINAIGRETTE \$5.00 PER PERSON
<b>SPICY BUTTERMILK CHICKEN SLIDERS</b> PICKLE, MAYO \$47.00	<b>SONOMA COAST SALAD</b> MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, DANISH BLUE CRUMBLES, GREEN GODDESS DRESSING \$5.00 PER PERSON
<b>BUTTERMILK CHICKEN SLIDERS</b> PICKLE, MAYO \$47.00	<b>COACH'S POT ROAST NACHOS</b> CHEDDAR-JACK, PICKLED JALAPENO, SOUR CREAM, TOMATO, SCALLION SMALL \$16.00 (SERVES 2-3)    LARGE \$20.00 (SERVES 3-4)

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