



Reception Menu

APPETIZERS *PER DOZEN*

GRILLED TOMATO BRUSCHETTA
BALSAMIC REDUCTION \$24.⁰⁰

HAAS AVOCADO TOAST
GUACAMOLE, ROASTED CORN, MULTI-GRAIN \$26.⁰⁰

SHRIMP COCKTAIL SHOOTERS
COCKTAIL SAUCE \$40.⁰⁰

GRILLED WINGS
HABANERO RUBBED, DANISH BLUE CHEESE DRESSING \$25.⁰⁰

HOMEMADE MEATBALLS
GRANA PADANO, MARINARA, BASIL OIL \$36.⁰⁰

RANCHERO CHICKEN QUESADILLAS
CHIPOTLE DRIZZLE & SOUR CREAM \$24.⁰⁰

COCONUT SHRIMP
BANG BANG SAUCE \$36.⁰⁰

CALIFORNIA DEVILED EGGS
AVOCADO, SMOKED BACON, TOMATO, RADISH \$36.⁰⁰

SPICY BUTTERMILK CHICKEN SLIDERS
PICKLE, MAYO \$47.⁰⁰

BUTTERMILK CHICKEN SLIDERS
PICKLE, MAYO \$47.⁰⁰

MINI CHEESEBURGERS
KETCHUP, MUSTARD, PICKLE, DICED ONION,
AMERICAN CHEESE \$47.⁰⁰

CORNEBEEF SLIDERS
SWISS, 1000 ISLAND DRESSING \$47.⁰⁰

PRESENTATIONS

LOCAL AND IMPORTED CHEESES
FRESH AND DRIED FRUITS, NUTS, JAM, HONEY, CRACKERS
\$8.⁰⁰ PER PERSON

FRUITS OF THE SEASON
FRESHLY CUT FRUIT AND STRAWBERRY YOGURT
\$8.⁰⁰ PER PERSON

MARKET VEGETABLES
FRESHLY CUT VEGETABLES, GREEN GODDESS DRESSING
\$6.⁰⁰ PER PERSON

DIP & DIP & DIP
FRESHLY PRESSED GUACAMOLE, PIMENTO CHEESE,
GRILLED TOMATO SALSA, TORTILLA CHIPS
\$3.⁰⁰ PER PERSON

WARM JALAPENO MUFFINS
WHIPPED BUTTER
\$2.⁰⁰ PER PERSON

MIXED GREENS
CHERRY TOMATOES, RED WINE VINAIGRETTE
\$3.⁰⁰ PER PERSON

HARVEST SALAD
KALE, ROMAINE, BUTTERNUT SQUASH, RED QUINOA, ALMOND,
GOAT CHEESE, APPLES, CRANBERRY, CITRUS VINAIGRETTE
\$5.⁰⁰ PER PERSON

SONOMA COAST SALAD
MIXED GREENS, ROMAINE, AVOCADO, CORN, ALMOND, DATE,
DANISH BLUE CRUMBLES, GREEN GODDESS DRESSING
\$5.⁰⁰ PER PERSON

COACH'S POT ROAST NACHOS
CHEDDAR-JACK, PICKLED JALAPENO, SOUR CREAM,
TOMATO, SCALLION
SMALL \$16.⁰⁰ (SERVES 2-3) LARGE \$20.⁰⁰ (SERVES 3-4)

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