



CHARCUTERIE PLATE 6

Prosciutto Di Parma

Italian Dry Salami

Hot Coppa

Soppresata

Crostini

Cornichons & Olives

COMBO PLATE 10

Mixed Charcuterie

humboldt fog & ptit basque cheeses, olives with artichokes, toasted herb bread

Mixed Olives

caperberries, artichokes

Warm Tomato Soup

lump crab, olive oil

Shrimp Cocktail martini

horseradish, lemon

Ahi Tuna Tartare

black olive tapenade, crostini

Baby Spinach Salad

bosc pears, toasted walnuts, goat cheese, citrus vinaigrette

Peppered Beef Carpaccio

parmesan, capers, red onion

Smoked Salmon Toast Points

lemon-dill goat cheese, baby greens, coriander vinaigrette

Hyde Street Chicken Satay

peanut-cilantro sauce, asian coleslaw, sesame seeds

Shrimp Risotto

with roasted tomatoes, shallots, spinach greens, gremolata

CHEESE COURSE 6

Manchego

Dubliner Cheddar

French Brie

Blue Cheese

Toasted Nuts

Fresh & Dried Fruits

DESSERTS 3

Chocolate Hazelnut Pot De Creme

Vanilla Bean Creme Brulee

Fresh Seasonal Berries, Chantilly Cream
