



## Hors d' oeuvre Suggestions

### Chilled

Gorgonzola with Chives & Toasted Walnuts on Endive  
Smoked Chicken Canape with Assorted Herbs  
Laura Chenel Goat Cheese Crostini  
Bruschetta-Tomato, Basil, Manchego Cheese on Focaccia  
Miniature Fruit Brochettes

Ahi Tuna Sashimi, Papaya Relish on Sesame Won Ton Crisp  
Lobster Confit on Taro Crisp, Tropical Fruit Salsa  
Foie Gras Pate on Crostini, Cornichon & Port Reduction  
Scottish Smoked Salmon "Pizza", Dill Crème Fraîche, Onion  
Shrimp & Artichoke Brochette with Cognac Horseradish  
Roasted Pear and Roquefort on Brioche

Poached Maine Lobster on Artichoke Leaves  
Kobe Beef Carpaccio on Toasted French Bread, Truffle Oil, Egg, Onion and Capers  
Ahi Tuna Tartar with Capers, Red Onion, Tomato and Fresh Herb Crouton  
Duck and Dried Cherry Tartlett  
Sevruga Caviar on Blini

### Hot

Satay Chicken Skewers, Spicy Peanut Sauce  
Brie, Raspberry and Almonds in Phyllo Dough  
Mini Spinach and Gruyere Cheese Quiche  
Asparagus and Mozzarella Wrapped in Phyllo Dough  
Roasted Vegetable Empanadas  
Vegetable Quesadilla  
Assorted Dim Sum -Vegetable Spring Roll, Shrimp Shui Mai  
Pork Pot Sticker

Coconut Shrimp, Mango Dipping Sauce  
Beef Teriyaki Brochettes  
Parmesan Artichoke Hearts  
Spinach and Goat Cheese Pizza  
Thai Chicken and Cashew Spring Roll  
Miniature Chicken Wellington, Bordelaise Sauce  
Crab Quesadilla with Cilantro Pesto  
New England Crab Cakes, Spicy Chipotle Aioli

Grilled Baby Lamb Chop, with Mint Reduction  
Miniature Beef Wellington, with Bordelaise Sauce  
Seared Hudson Valley Foie Gras with Apple and Fig Balsamic in Puff Pastry  
Applewood Bacon Wrapped Diver Scallops  
Lump Crab Stuffed Mushroom Cap  
Shrimp Wrapped in Basil and Pancetta



## **Ice Chilled Seafood and Shellfish**

Offered with Cocktail Sauce, Calypso Sauce, Wedged Lemons and Hot Sauces  
**Optional Ice Carving Centerpieces** – Please speak with your Catering Representative

**Maine Lobster Medallions in the Shell**  
**Split Alaskan King Crab Legs**  
**Alaskan Crab Claws**  
**Jumbo Shrimp**  
**New Zealand Mussels with Spicy Tomato Sauce**  
**Oysters on the Half Shell**

## **Sushi**

Offered with Chopsticks, Wasabi, Pickled Ginger, Soy Sauce  
Minimum of 25 Pieces Per Item

**Spicy Tuna**  
Roll Tuna, Chili, Green Onion, Lemon Zest  
**Caterpillar Roll**  
Eel, Avocado, Ponzu Sauce  
**Philadelphia Roll**  
Smoked Salmon, Cream Cheese, Cucumber  
**California Roll**  
Crab, Avocado, Cucumber  
**La Valencia Roll**  
Yellow Tail, Cilantro, Serrano Chili & Avocado



## Signature Displays

### Atlantic Smoked Salmon

Capers, Red Onion, Crème Fraiche, Lavosh

### La Valencia Crudite

Raw Seasonal Vegetables, Pita, Hummus,  
Sun-Dried Tomato, Yogurt and Artichoke Dips

### Grilled Vegetable Platter

Grilled Eggplant, Zucchini, Yellow Squash, Fennel,  
Tri-Colored Bell Peppers, Asparagus,  
Drizzled with Balsamic Vinaigrette

### California and Tropical Sliced Fruits

Seasonal Fruit Served with Honey-Lime Yogurt Dip

### International and California Cheese

Artisan Bleu Cheese, Winchester Gouda, Dry White Jack, Red Hawk, Triple Crème Brie,  
Hooks Aged Cheddar, Herb Crusted Goat Cheese  
Offered with Apricot-Fig Compote, Black Olive Tapenade, Candied Walnuts,  
Assorted Breads, Lavosh and Crackers

### Baked Brie En Croute

Offered with Seasonal Fruit, French Bread, Lavosh and Crackers

~Compliment the Baked Brie with a filling of Portobello Mushrooms, Caramelized Onion,  
Roasted Elephant Garlic, Pecans, Walnuts, Strawberry Compote or Tropical Fruit Chutney

### Gourmet Pizza Tasting

A Selection of Thin Crust California Pizzas Served Under a Heat Lamp  
Marinated Artichoke, Mushrooms, Oven Dried Tomatoes  
Traditional Margherita (Basil, Tomatoes & Mozzarella)  
Italian Sausage, Applewood Smoked Bacon, Roma Tomatoes

### Antipasto

Prosciutto di Parma, Hard Dried Salami, Marinated Assorted Olives,  
Provolone Cheese, Roasted Bell Peppers  
and Artichoke Hearts