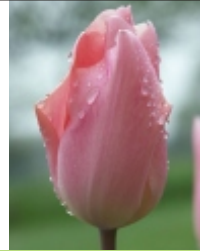


Hors D'Oeuvres



Gold Hors D'Oeuvres

{Minimum of 25 pieces per item}

\$5.00 per piece

Brie Crostini with Muscat Grape

Sonoma Goat Cheese on Brioche with Fruit Chutney

Endive Petals with Smoked Duck Salad

Cucumber and Yellow Tomato Gazpacho Shooter

Applewood Smoked Salmon on Pumpernickel with Chive Cream Cheese

Housemade Foie Gras on Toasted Brioche with Sweet Onion and Port Wine Jelly

Dungeness Curried Crab Tartlet

Prosciutto Wrapped Asparagus Spear with Basil Cream

Steamed Yukon Gold Potato, Smoked Salmon and Caviar

Pear, Prosciutto and Blue Cheese Roulade

Wild Mushroom with Roasted Garlic Crostini

Creamy Gorgonzola and Poached Pear Herb Crostini

Chili Shrimp on English Cucumber Round

Grilled Gulf Shrimp on a Crostini with Lemon Cream Cheese

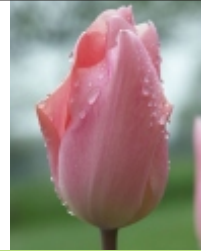
\$6.00 per piece

5-Spice Duck Breast with Napa Cabbage and Chili Sauce

Seared Ahi on Soba Noodles with Soy Vinaigrette

Lobster Medallion on Yukon Gold Potato with Caviar Foam

Hors D'Oeuvres



Hot Hors D'Oeuvres

{Minimum of 25 pieces per item}

\$5.00 per piece

Fried Dragon Shrimp Pot Sticker
Thai Coconut and Basil Curry Dip

Grilled Portobello and Goat Cheese Puff

Marinated Beef Saté

Panang Shrimp and Vegetable Spring Roll
Miso and Ginger Dipping Sauce

Shitake Mushroom Beggar's Purse

Spanikopitas

Sesame Crusted Chicken Saté
Peanut Chili Sauce

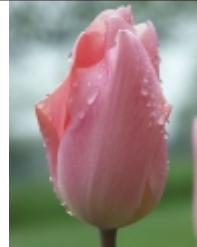
Mini Mark Hopkins Crab Cakes
Sauce Choron

Kalamata Olive, Goat Cheese and Artichoke Tart

Wild Mushroom Tart

Vegetarian Thai Spring Roll
with Plum Sauce

Hors D'Oeuvres



Hot Hors D'Oeuvres (continued)

\$6.00 per piece

Moroccan Spiced Lamb Chops
Rosemary Jus

Mini Beef Wellington

Seared Halibut and Nicoise Salad
Balsamic Reduction