



PREMIUM HORS D'OEUVRES

- GF Seared Ahi \$8.99 PER GUEST**
SUSHI GRADE MARINATED AHI TUNA, SESAME SEEDS, MANGO SALSA, CUCUMBER, WASABI CRÈME FRAÎCHE
- Crab & Lobster Won Tons \$10.99 PER GUEST**
LUMP CRAB, MAINE LOBSTER AND GOAT CHEESE IN A CRISPY WONTON SHELL WITH SWEET CHILI SAUCE
- GF Barramundi Ceviche Shooter \$8.99 PER GUEST**
ASIAN SEA BASS CURED IN LIME JUICE WITH CILANTRO TOMATOES AND BERMUDA ONIONS SERVED IN A SHOT GLASS WITH FRESH AVOCADO SALSA, CHIPOTLE AIOLI AND CRISPY TORTILLA STRIPS
- GF Bacon Wrapped Scallops \$8.99 PER GUEST**
SERVED WITH CHIVE AIOLI
- Choripán Sliders \$6.99 PER GUEST**
FLAVORFUL SOUTH AMERICAN GRILLED SAUSAGE SERVED ON MINI BAGUETTES WITH CHIMICHURRI SAUCE AND MICRO ARUGULA
- Mini Beef Wellington \$7.99 PER GUEST**
BEEF TENDERLOIN WRAPPED IN PUFF PASTRY WITH CARAMELIZED ONION AND BALSAMIC VINEGAR

PREMIUM ENTRÉES

- GF Certified Angus Beef Filet \$18.99 PER GUEST**
SEASONED AND GRILLED WITH A RED WINE DEMI-GLACE
- GF Santa Maria Tri-Tip \$16.99 PER GUEST**
MARINATED AND GRILLED WITH A BLACK PEPPER, BORDELAISE SAUCE
- GF Filet with Crab Stuffed Prawn \$24.99 PER GUEST**
GRILLED BEEF TENDERLOIN WITH CRAB STUFFED PRAWN AND BÉARNAISE SAUCE
- GF Wild Caught Halibut \$20.99 PER GUEST**
LEMON-PEPPER SEASONING, MANGO SALSA
- GF Pan Seared Barramundi \$14.99 PER GUEST**
CAJUN SEASONED AND TOPPED WITH A ROASTED CORN SALSA WITH CILANTRO, TOMATOES, ONIONS AND JALAPEÑO
- GF Stuffed Sockeye Salmon \$19.99 PER GUEST**
PACIFIC SOCKEYE SALMON STUFFED WITH SUN DRIED TOMATO, BABY SPINACH, GOAT CHEESE, AND TOPPED WITH SRIRACHA BEURRE BLANC
- GF Braised Short Rib \$14.99 PER GUEST**
SLOW HOUSE BRAISED BEEF SHORT RIB SERVED IN RED WINE AU JUS
- GF Pancetta Wrapped Chicken \$10.99 PER GUEST**
CHICKEN BREAST STUFFED WITH ARUGULA, BASIL, SUN DRIED TOMATO, AND FRESH MOZZARELLA CHEESE WRAPPED UP WITH CRISPY PANCETTA WITH A FRESH THYME CREAM SAUCE

Additional Classic Hors d'oeuvres: \$10.95 PER GUEST

Additional Accompaniment: \$10.95 PER GUEST

Additional Classic Entrée: \$21.95 PER GUEST

Specialty Meals (Gluten-friendly, Vegetarian, Vegan): \$35 PER GUEST

Additional Sauce: \$2 PER GUEST

Prices subject to change. Please ask your planner for the most recent price list.

GF gluten-friendly  vegetarian **V** vegan