



## Sample Cocktail Menu

### HORS D'OEUVRES OF...

Montrachet Goat Cheese & Sun Dried Tomato on  
Garlic Brushed Crostini (V)

Ahi Tuna & Cucumber Tartare served in a Crispy  
Wonton Cone with Spicy Aioli & Black Sesame  
Seeds

Grilled Petaluma Chicken Skewers with a Garlic-  
Lemon Beurre Blanc Sauce (GF)

Pepper-Crusted Steak with Horseradish Cream on  
Grilled Crostini

Crispy Zucchini Cakes with Mediterranean  
Eggplant Relish (Vegan)


### ACCOMPANIED BY...

Samples of the World's Finest Cheeses  
Accompanied by Sliced Baguette and Cracker  
Variety

Seasonal Fresh Fruit Display (Vegan, GF)

Fresh & Grilled Seasonal Vegetables served with  
Herbed Aioli and Fresca Dipping Sauces (V, GF)

Petite Fresh Fruit Tartlets, Cream Puffs, & Mini  
Eclairs



Menu starting at \$29/person