

## Sushi Station

### HAND-ROLLED SUSHI Crunchy Shrimp, Spicy Tuna, Vegetable Housemade Sauces, Pickled Ginger and Wasabi

\$35.00++ per person

### Seafood Station

### CARLSBAD OYSTERS AND BAJA PRAWNS Housemade Mignonette and Cocktail Sauces

\$45.00++ per person

### Butler Passed or Stationed Hors D'œuvres

## COLD

HAMACHI CRUDO Jicama and Radish, Gribiche

SMOKED ALBACORE TOAST English Cheddar and Pickled Celery, Aïoli

ADELEGGER CHEESE Pretzel Crouton and Melted Apple, Ginger Mustard

CAULIFLOWER COUSCOUS
Pine Nut and Sultanas, Whipped Yogurt

#### HOT

FRIED OYSTER Cauliflower Cream and Sherry Gastrique

CRISPY CHICKEN CROQUETTES
Pickled Pepper and Sweet Mustard

SEARED PÂTÉ Pickled Brussels Sprouts and Rye Toast

SHAVED PORK LOIN Gruyère and Cornichon, Brioche Toast

PADDLEFISH CAVIAR Crispy Potato and Whipped Crème Fraîche

\$35.00++ per person
(3) Selections

\$45.00++ per person
(4) Selections

++ Subject to 24% service fee and applicable tax



# CHEESE DISPLAYS

## International Cheese Display

Rare and Exotic Cheeses from around the world Presented with Marcona Almonds, Honeycomb, Housemade Jams and Compôtes

\$45.00++ per person

## International & Domestic Cheese Display

Cheeses from around the world and Artisanal cheeses from the United States
Presented with Marcona Almonds, Honeycomb, Housemade Jams and Compôtes

\$35.00++ per person

# Domestic Cheese Display

Artisanal Cheeses from the United States Presented with Marcona Almonds, Honeycomb, Housemade Jams and Compôtes

\$30.00++ per person

all displays are served with bread, crackers, and housemade lavosh