



1559 Botelho Drive, Walnut Creek  
Catering Office 925.930.6323

## Full Service Hors d'oeuvres Menu

∞ Minimum of 50 Guests ∞

Start with Any Four Standard Selections @ \$17/pp; Prices noted for each additional item per person  
Includes Buffet Presentation, Clear Plastic or White Ceramic Cocktail Plates, Utensils, Cocktail Napkins

(Indicates on-site oven access required) **V** (Vegetarian) **GF** (Gluten-Friendly)

<b>Farmers' Market Spring Rolls</b> <b>V GF</b> <b>\$3</b> Grated carrots/beets/red cabbage/cucumber/avocado/herbs served with ginger chili sauce	<b>Bacon Wrapped Dates</b> <b>GF</b> <b>\$2.50</b> Stuffed with whole almond
<b>Antipasto Skewers</b> <b>GF</b> <b>\$3</b> A variety of Italian meats/artichokes/olives/cheeses/pickled vegetables	<b>Tea Sandwiches on House-Made Bread</b> <b>\$3</b> • Egg salad/pickled mustard seeds/fresh dill • Smoked salmon/cream cheese/fresh dill • Thinly sliced cucumber/herbed cheese <b>V</b>
<b>Crostini</b> <b>\$3 (per selection)</b> • Heirloom Tomato Brushetta • Brie/amaretto cherry compote • Gorgonzola/pecans/dried figs/local honey • BLTA bites	<b>Hot Artichoke Dip</b> <b>V</b> <b>\$2.50</b> Artichokes/cheeses/green onions/seasonings includes sliced baguettes
<b>Deviled Eggs</b> <b>GF</b> <b>\$2.50</b> • Traditional (with or without bacon) • Pickled mustard seed/fresh dill	<b>Warm Flatbread</b> <b>V</b> <b>\$3</b> Seasonal toppings and artisan cheeses, such as: • Slow roasted dried tomatoes/fresh ricotta/prosciutto/arugula • Pears/caramelized onions/brie/arugula
<b>House-Made Stuffed Mini Croissants</b> <b>\$3</b> Mary's chicken/cashews/apples/celery/mayo	<b>Stuffed Mushrooms</b> <b>GF</b> <b>\$2.50</b> • Spinach/cheeses <b>V</b> • Sausage/spinach/cheeses
<b>Chilled Prawns with Cocktail Sauce</b> <b>GF</b> <b>\$3</b>	<b>Soup Shooter</b> <b>V GF</b> <b>\$3</b> • Dry Farm Tomato Soup • Corn Soup • Farmers Market Gazpacho • Carrot/dill
<b>Tequila Prawns</b> <b>\$3</b> Marinated in tequila/lime/cilantro	<b>Twice Baked Mini Local Potato (choose one)</b> <b>GF</b> <b>\$3</b> • Bacon/chive/cheddar/sour cream • Broccoli/cheddar <b>V</b>
<b>Cucumber Cups</b> <b>\$3</b> • Shrimp Ceviche • Smoked Salmon/ Cream Cheese/bill	<b>Meatballs</b> (Oven preferred) <b>\$2.50</b> • Beef and pork meatballs tossed in our soy ginger sauce
<b>Prosciutto Wrapped Grilled Asparagus</b> <b>GF</b> <b>\$3</b> With balsamic glaze	
<b>Quinoa Cakes</b> <b>V GF</b> <b>\$3</b> Quinoa/chickpeas/spices/herbs/yogurt tahini sauce	

### Premium Selections

<b>The Show Stopper Cheese &amp; Charcuterie Display</b> <b>\$5</b> This display has the works – fresh and dried fruits/assorted cheeses/smoked meats/crackers/ baguettes	<b>Crostini</b> <b>\$4</b> • Tri Tip/horseradish cream/pickled shallots
<b>Add Crudite &amp; Seasonal Dips</b> <b>\$2</b>	<b>Mini Sliders on House-Made Buns</b> <b>\$4</b> • Pulled pork/cole slaw • Grass-fed beef/lettuce/tomato/red onion/mayo • Grass-fed beef/arugula/blue cheese/caramelized onion/chimichurri mayo • Beet/lentil/thyme
<b>Meatballs</b> <b>\$4</b> • Lamb/herbs/spices/yogurt mint sauce	<b>Mini Beef Wellington Bites</b> <b>\$5</b> Petite tenderloin covered in mushroom pate, wrapped in puff pastry
<b>Sustainable Rock Cod and Shellfish Cakes</b> <b>\$4</b> Citrus Remoulade	
<b>Mary's Chicken Spears</b> <b>GF</b> <b>\$4</b> Green Goddess Or Harissa Dipping Sauce	

### Sweet Treats and Beverages

<b>Assorted Mini Desserts</b> <b>\$1.00/each</b> Lemon Bars/Brownies/Fruit Squares/Cookies
<b>Cold Beverage Station</b> <b>\$3.00/pp &amp; Up</b> Iced Tea, Strawberry or Lavender Lemonade, Spa Water
<b>Hot Beverage Station</b> <b>\$2.00/pp &amp; Up</b> Regular & Decaf Coffee, Hot Tea and all the accompaniments

### Service

**Lead or Solo Server** for Up to Four Hours on Site @ \$150;  
\$30 Each Additional Hour (First 7 Hours on Site)  
**Additional Servers** @ \$100 for First Four Hours;  
\$25 Each Additional Hour per Server (First 7 Hours on Site)  
Service Charge & Sales Tax Applies to Total  
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