LUMA
HOTEL
SAN FRANCISCO

SO DELICIOUS

CATERING MENU 2026





LUMA HOTEL SAN FRANCISCO

SO DELICIOUS

BREAKFAST BUFFETS

15 PERSONS ORDER MINIMUM REQUIRED

THE CONTINENTAL

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange Juice
Assorted Morning Pastries
Market Fruit Salad

$30 PER PERSON

SIGNATURE CONTINENTAL

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange & Cranberry Juices
Assorted Morning Pastries, Mini Bagels, Market Fruit Salad
Hard Boiled Eggs, Straus Farms Yogurt, Smoked Salmon Lox

$42 PER PERSON

SO DELICIOUS CLASSIC

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange & Cranberry Juices
Assorted Morning Pastries, Mini Bagels, Sliced Market Fruit
Straus Farms Yogurt, Steel Cut Oats
Scrambled Eggs, Applewood Smoked Bacon, Country Potatoes

$48 PER PERSON

BREAKFAST BUFFETS

15 PERSONS ORDER MINIMUM REQUIRED

SO DELICIOUS DELUXE

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas & Condiments
Orange & Cranberry Juice
Assorted Pastries, Mini Bagels, Farmer's Market Berry Salad
Straus Farms Yogurt, Mini Chia Pudding Parfait, Steel Cut Oats
Smoked Salmon Lox
Market Vegetable Frittata, Chicken Apple Sausage, Avocado Toast

$54 PER PERSON

MADE-TO-ORDER OMELETS STATION

Egg Whites Available
Black Forest Ham, Applewood Smoked Bacon, Roasted Wild Mushrooms, Scallions, Organic Roma Tomato, Tri-Colored Bell Peppers, Organic Baby Spinach, Cheese Blend

$30 PER PERSON
Minimum of 20 guests & station requires chef attendant at $200



BREAKFAST BUFFET ENHANCEMENTS

Straus Farms Yogurt Bar +$10
Strawberries, Blueberries, Toasted Almonds, Granola & House-Made Marmalade

Steel Cut Oats +$7
Golden Raisins, Sun-Dried Cranberries, Walnuts, Candied Pecans & Brown Sugar

Chia Pudding Parfait +$7
Almond Milk, Citrus & Market Berries

Organic Mixed Berry Salad +$12
Strawberries, Blueberries, Blackberries & Mint

Market Fruit Salad +$10
Chef's Seasonal Selection

Sliced Market Fruit +$11
Chef's Seasonal Selection

Smoked Salmon Display +$15
Mini Bagels, Whipped Cream Cheese, Lemon, Tomatoes, Cucumber, Red Onion & Capers

Avocado Toast Display +$10
Gluten Free Multigrain Bread, Cucumber, Organic Radish, Arugula & Lemon Vinaigrette

Brioche French Toast +$10
Whipped Cream, Maple Syrup

Buttermilk Pancakes +$7
Whipped Cream, Maple Syrup

Blueberry Pancakes +$10
Whipped Cream, Maple Syrup

Warm Waffles +$8
Whipped Cream, Maple Syrup



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BREAKS

SUNRISE BREAK

Sliced Market Fruit
Market Berry Salad
Assorted Morning Pastries
Protein Bar
Straus Farms Yogurt Parfait
Chia Pudding Parfait
Smoothie Shots Trio: Mango, Strawberry-Banana, Power Green

$33 PER PERSON FOR 3 ITEMS +$10 PER ITEM

AFTERNOON BREAK

Gourmet Trail Mix
Popcorn Duo, Sweet & Salty
Market Vegetable Cups, Roasted Garlic Hummus
Charcuterie Cups, Spanish Chorizo, Genoa Salami,
Purplemoon & Manchego Cheese
Pretzels Two Ways, Sweet & Salty
Assorted Kettle Chips

$33 PER PERSON FOR 3 ITEMS +$10 PER ITEM

BREAKS

SWEET TREATS

House-Made Mini Cookies
Petite Fours & French Macaroons
Fresh Fruit Tarts
Mini Apple Tart
Gourmet Cupcakes
Cream Puffs, Eclairs & Cannolis
Assorted Candy Bars

$31 PER PERSON FOR 3 ITEMS +$7 PER ITEM

ALL DAY BEVERAGE STATION

Coffee, Decaf, Assorted Teas, Infused Water, and Assorted Sodas

$34 PER PERSON

À LA CARTE BEVERAGE STATION

Coffee, Decaf, Assorted Teas, Water and Assorted Sodas

PER 2 HOURS | $17 PER PERSON





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CREATE YOUR OWN BUFFET

TWO STARTERS

+

TWO MAIN COURSES

+

TWO SIDES

+

ONE SWEET

$70 PER PERSON

See following pages for a sampling of available options

CREATE YOUR OWN BUFFET

CHOOSE TWO STARTERS

SALADS

Spinach Strawberry Salad

Baby Spinach, Sweet Strawberries, Asian Pears, Sun-Dried Cranberries, Candied Pecans, Aged Blue Cheese Crumbles and Balsamic Vinaigrette

Spinach Blueberry Salad

Organic Baby Spinach, Spring Mix, Fresh Blueberries, Sweet Strawberries, Black Mission Figs, Sun-Dried Cherries, Toasted Almonds, Crumbled Aged Feta Cheese, and Balsamic Vinaigrette

Arugula Frisée Salad

Organic Wild Arugula, Local Mache, Baby Frisée, Tri-Colored Baby Beets, Salted Walnuts, Laura Chenel Goat Cheese and Walnut Vinaigrette

Kale & Brussels Sprouts Salad

Local Baby Kale, Charred Brussels Sprouts, Roasted Butternut Squash, Organic Broccolini, Toasted Sun Flower Seeds, Dried Apricots, Fuji Apples, and Poppy Seed Dressing

Kale & Spinach Salad

Organic Baby Kale, Heirloom Spinach, Red Endive, Sweet Persimmons, Pomegranate Seeds, Sun-Dried Cranberries, Crisp Fuji Apples, Toasted Almonds, Laura Chenel Goat Cheese and Balsamic Vinaigrette

Radicchio Salad

Wild Arugula, Radicchio, Tri-Colored Organic Quinoa, Toybox Tomatoes, Roasted Corn, Black Beans, Avocado and Lemon Vinaigrette

Spring Mix Salad

Arcadian Spring Mix, Organic Toy Box Tomatoes, Shredded Carrots, Edamame Beans, English Cucumbers, and Champagne Vinaigrette

Caesar Salad

Petite Hearts of Romaine, Rosemary Focaccia Croutons, Shaved Parmesan Cheese

Arugula Spinach Salad

Wild Arugula, Baby Spinach, Cherry Tomatoes, Shaved Red Onions, Rosemary Focaccia Croutons, and Country Dressing

SOUPS

Vegan Tomato-Basil Soup

Potato-Leek Soup

Vegetable Minestrone

Chicken Dumpling Soup

Homestyle Chicken Noodle

Free-Range Turkey Chili

New England Clam Chowder

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CREATE YOUR OWN BUFFET

CHOOSE TWO MAINS

Braised Beef Short Ribs
Market Vegetables, Napa Cabernet Sauce

Grilled Grass-Fed Steak
Roasted Pearl Onions, Chimichurri Sauce

Grilled Pacific Salmon
Fennel & Asparagus Salad, Sun-Dried Tomato Pesto

Grilled Blackened Salmon
Pineapple-Mango Salsa & Roasted Red Pepper Coulis

Oven-Poached Cod
Artichoke-Tomato Relish, Red Wine Vinaigrette

Roasted Free-Range Chicken Breast
Wild Arugula, Herb Gravy

Grilled Chicken Pesto
Heirloom Tomatoes & Marinated Mozzarella

Roasted Lean Pork Loin
Herb Gravy

Roasted Lean Pork Loin
Whole Grain Mustard Crème

Grilled Tofu
Herb Vinaigrette

Eggplant Pomodoro
Crispy Eggplant, Tomato-Basil Sauce

Portobello Mushroom Marsala

Chef's Seasonal Inspiration



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CREATE YOUR OWN BUFFET

CHOOSE TWO SIDES + ONE SWEET

Market Vegetable Risotto
Shaved Parmesan Cheese

Gnocchi
Roasted Squash, Wild Mushrooms, and Shaved Parmesan Cheese

Gold Potatoes
Rosemary Salt

Seasonal Vegetable Succotash

Red Smashed Potatoes
Parsley Butter

Three Grain Wild Rice

Grilled Market Vegetables

Roasted Vegetable Melange

French Green Beans
Salted Almonds

Roasted Organic Cauliflower
Organic Kale

Tri-Colored Baby Carrots
Sautéed Spinach

Basmati Rice Pilaf

Slow Cooked Vegetable Ratatouille

House-Made Mini Cookies

Assorted Petite Fours & French Macaroons

French Apple Tarts & Chocolate Sea Salt

Mini Fresh Fruit Tarts

Market Fruit Salad

House-Made Brownies

Mini French Apple Tart

Ube Chia Pudding
Strawberry Preserves and Shredded Coconut



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DINNER BUFFET

PROVENÇAL ELEGANCE

Organic Baby Spinach Salad
Spring Mix, Fresh Blueberries, Sweet Strawberries, Black Mission Figs, Sun-Dried Cherries, Toasted Almonds, Crumbled Aged Feta Cheese, and Balsamic Vinaigrette

Petite Pain
Whipped Butter

Roasted Free-Range Chicken Breast
Glazed Shallots, Rosemary Brown Butter, Balsamic Reduction

Pan Seared Cod
Marinated Heirloom Tomatoes, Sauce Vierge

Vegetable Risotto
Seasoned Vegetables, Shaved Parmesan, and Pressed Olive Oil

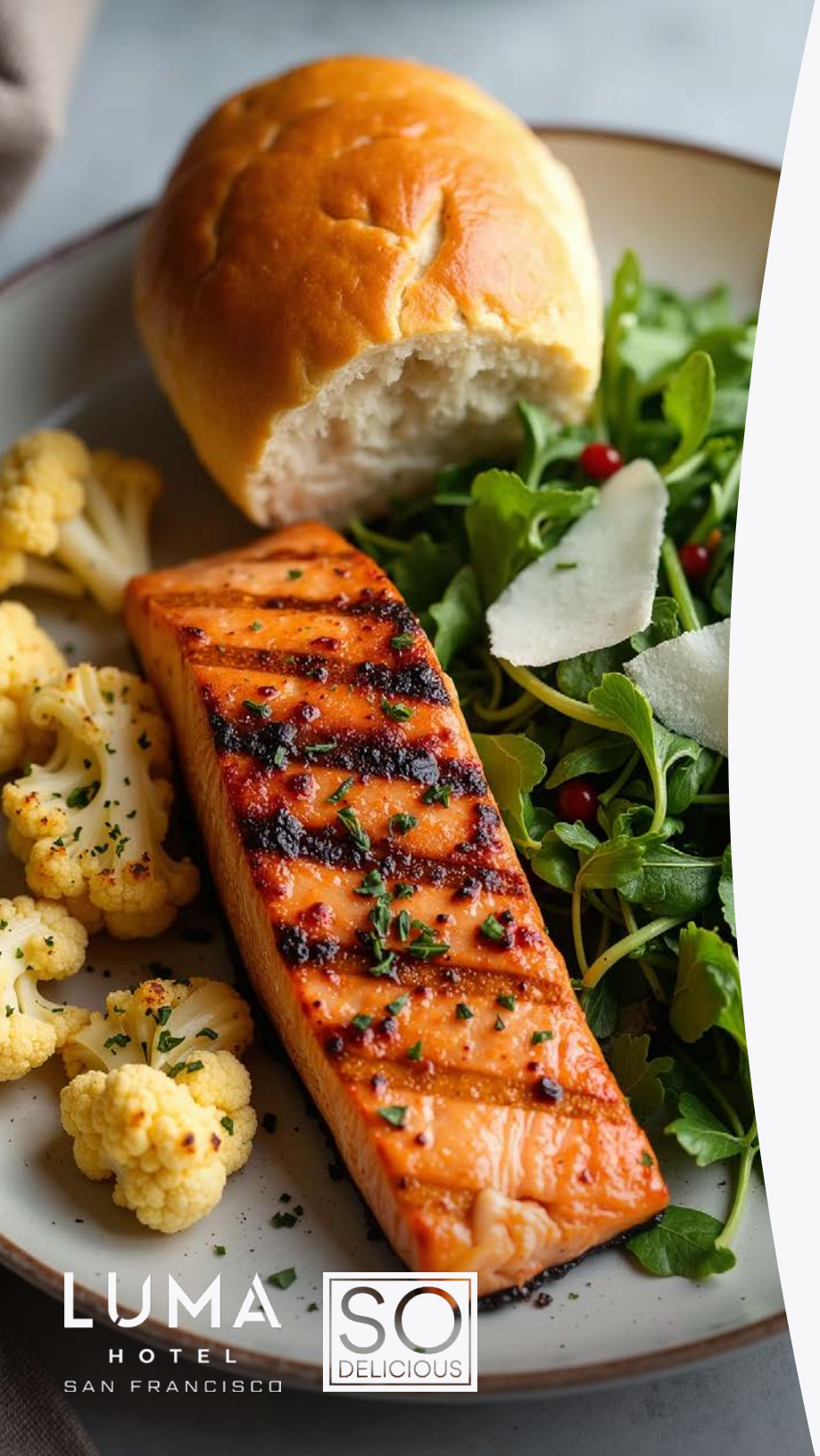
Haricot Vert
Toasted Almonds

Seasonal Dessert

French Apple Tart

$102 PER PERSON





DINNER BUFFET

LOCAL HARVEST

Wild Arugula Salad
Radicchio, Tri-Colored Organic Quinoa, Toybox Tomatoes, Roasted Corn, Lemon Vinaigrette

Petite Pain
Whipped Butter

Roasted Free-Range Chicken Breast
Caramelized Pearl Onions, Charred Lemons, Lemon Caper Sauce

Grilled Pacific Salmon
Shaved Fennel, Organic Asparagus, Roasted Red Pepper Coulis

Gnocchi
Roasted Squash, Wild Mushrooms, and Shaved Parmesan Cheese

Roasted Cauliflower
Heirloom Baby Carrots

Seasonal Dessert

Fresh Fruit Tart

$102 PER PERSON

PLATED DINNER

Red Endive Salad
Baby Spinach, Red Endive, Strawberries, Sun-Dried Cranberries, Asian Pears, Candied Pecans, Laura Chanel Goat Cheese, Balsamic Vinaigrette

Surf & Turf
Sous Vide Beef Tenderloin, Red Wine Jus
Butter-Poached Shrimp, Chive Beurre Blanc

Herb Potato Purée
Market Vegetables, Tomato Confit

– or –

Market Vegetable Risotto
Shaved Parmesan Cheese

Triple Chocolate Tarte
Pecan Crumble, Strawberry Coulis

$144 PER PERSON





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WINTER SEASONAL BUFFET

Potato-Leek Soup

Kale & Brussels Sprouts Salad
Local Baby Kale, Charred Brussels Sprouts, Roasted Butternut Squash, Organic Broccolini, Toasted Sunflower Seeds, Dried Apricots, Poppy Seed Dressing

Braised Beef Short Ribs
Roasted Shallots, Wild Mushrooms, and Rosemary Jus

Grilled Pacific Salmon
Shaved Fennel Salad and Parsley Beurre Blanc

Wild Rice Pilaf

Roasted Yukon Gold Potatoes
Rosemary Salt

Organic Vegetable Mélange

Assorted Petite Fours
French Macaroons

Winter Fruit Salad

$70 PER PERSON

SUMMER SEASONAL BUFFET

Spinach & Fig Salad
Heirloom Baby Spinach, Organic Pluots, Black Mission Figs, Sun-Dried Cherries, Salted Almonds, Laura Chanel Goat Cheese, and Honey-Balsamic Vinaigrette

Vegan Tomato-Basil Soup

Roasted Lemon Chicken
Pearl Onions, Charred Lemons, Citrus Vinaigrette

Grilled Pacific Salmon
Corn and Pepper Relish

Spinach-Ricotta Ravioli
Baby Spinach, Cherry Tomato Confit, Shaved Parmesan Cheese, and Organic Basil Pesto

Roasted Yukon Gold Potatoes
Rosemary Salt

Grilled Summer Vegetables

Mango Panna Cotta

Mixed Organic Berries

$70 PER PERSON





THEMED MEALS

SOUTH OF THE BORDER

Santa Fe Salad
Petite Hearts of Romaine, Cherry Tomatoes, Cumin-Scented Black Beans, Roasted Corn, Red Radish, Cilantro, Queso Fresco, and Chipotle Ranch

Fajita Bar
Carne Asada (Marinated Skirt Steak)
Ancho Chicken (Marinated Free Range Chicken Breast)
Charred Peppers & Caramelized Onions

Spanish Rice
Tomatoes, Smoked Paprika

Refried Pinto Beans
Queso Fresco

Pico de Gallo
Guacamole, Salsa Roja, Sour Cream

House-Made Tortilla Chips

Flour / Corn Tortillas

Churro Doughnuts

$70 PER PERSON

THEMED MEALS

GREEK ISLAND

Greek Salad
Petite Hearts of Romaine, Cherry Tomatoes, English Cucumbers, Kalamata Olives, Shaved Red Onions, Yellow Bell Pepper, Crumbled Aged Feta Cheese, Rosemary Focaccia Croutons, and Red Wine Vinaigrette

Lemon Marinated Chicken
Charred Lemons, Cilantro

Beef & Lamb Gyro
Julienned Red Onions, Citrus Marinade

Greek Stuffed Eggplant
Tomatoes, Basil, Capers & Olives

Petite Spanakopita
Caramelized onions, Baby Spinach & Aged Feta Cheese

Greek Potatoes
Roasted Fingerlings, Oregano, Dill

Hummus Platter
Tzatziki, Hummus, Marinated Artichoke Hearts, Kalamata Olives. Grilled Pita Bread

Baklava
Puff Pastry, Mixed Nuts & Honey

$70 PER PERSON





THEMED MEALS

TASTE OF INDIA

Kachumber Salad
English Cucumbers, Organic Toy Box Tomatoes, Red Onion, Paprika, and Lemon

Chicken Makhani
Indian Butter Chicken

Paneer Tikka Masala
Garlic-Ginger Tomato Curry

Aloo Gobi
Roasted Cauliflower, Yukon Gold Potatoes

Vegetable Samosas
Green Peas, Yukon Potatoes

Biryani Rice
Seasoned Basmati Rice, Cucumber Raita

Grilled Naan Bread

Mini Mango Lassi
Sweet Yogurt Drink

$66 PER PERSON

THEMED MEALS

PACIFIC RIM

Thai Crunch Salad
Petite Hearts of Romaine, Napa Cabbage, Red Cabbage, Edamame, Julienned Carrots, Cilantro, Crispy Wontons, and Soy-Ginger Dressing

Grilled Chicken Teriyaki

Citrus Glazed Salmon
Marinated Salmon, Ginger & Soy

Vegetarian Spring Rolls
Sweet & Sour Sauce

Chow Mein Noodles
Scallions, Carrots, and Soy Sauce

Vegetable Stir-Fry
Soy Sauce, Sesame Oil

Ube Chia Pudding
Strawberry Preserves and Shredded Coconut

$66 PER PERSON





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THEMED MEALS

LITTLE ITALY

Italian Salad
Arcadian Spring Mix, Radicchio, Shaved Fennel, Green Athos Olives, House-Made Focaccia Croutons, Shaved Parmesan, and Lemon Dressing

Free-Range Chicken
Marsala, Cremini Mushrooms

Grilled Pacific Salmon
Artichoke-Tomato Relish

Classic Mushroom Risotto
Creamy Mushroom Risotto and Parmesan Cheese

Roasted Vegetable Melange
Market Vegetables

Pistachio Cannoli

$70 PER PERSON

THEMED MEALS

À PARIS

Laitue
Organic Butter Lettuce, Fine Herbs & Dijon Vinaigrette

Pot au Feu
Red Wine Braised Beef Short Ribs, Market Vegetables

Poisson Aux Herbes
Grilled Pacific Salmon, Herbs & Mustard Creme Fraiche

Gnocchi a la Parisienne
Potato Gnocchi, Wild Mushrooms, Green Peas, Organic Asparagus, and Brown Butter

Les Legumes
Organic Haricot Vert, Roasted Pearl Onions, Toasted Almonds

Patisserie
Mini Apple Tart, French Macaroons

$70 PER PERSON





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THEMED MEALS

TASTE OF SEOUL

Mixed Greens Salad
Spring Mix, Carrots, Cherry Tomatoes, Sesame-Miso Dressing

Gochujang Spicy Chicken
Chicken Thigh, Gochujang Paste, Gochugaru Chili Flakes, Soy Sauce, Sesame Oil, Green Onions

Bulgogi Beef
Beef, Apple Juice, Green Onions, Rice Vinegar, Sesame Oil

Sesame Broccoli
Broccoli, Sesame Oil, Salt

Mango Chia Pudding
Mango Purée, Coconut Milk, Chia Seeds, Shredded Coconut

$66 PER PERSON

SALAD BAR

$66 PER PERSON

BASES (CHOOSE TWO)

Organic Spring Mix
Heirloom Baby Spinach
Petite Hearts of Romaine

DRESSINGS (CHOOSE THREE)

Buttermilk Ranch
Balsamic Vinaigrette
Champagne Vinaigrette
Lemon Dressing

PROTEINS

Roasted Free-Range Chicken Breast
Grilled Marinated Tofu
Shrimp +$10
Grilled Pacific Salmon +$10
Grass-Fed Flank Steak +$10

TOPPINGS (CHOOSE 15)

Avocado
Cherry Tomatoes
French Green Beans
Edamame Beans
Shredded Carrots
Marinated Artichoke Hearts
Wild Mushrooms
Charred Corn
Black Beans
Roasted Brussel Sprouts
Roasted Cauliflower
Organic Green Asparagus
Steamed Broccoli
English Cucumbers
Kalamata Olives
Yukon Potatoes
Rosemary Focaccia Croutons
Candied Pecans
Salted Almonds
Tri-Colored Quinoa
Sun-Dried Cranberries
Applewood Smoked Bacon
Shaved Parmesan Cheese
Aged Blue Cheese Crumbles

SWEETS

Market Fruit Salad
House-Made Cookies



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DELI BAR

$66 PER PERSON

Caesar Salad
Petite Hearts of Romaine, Rosemary Focaccia
Croutons, Shaved Parmesan Cheese

Artisan Breads

Tuna Salad
Egg Salad

Smoked Turkey Breast
Black Forest Ham
Grass-Fed Roast Beef
Genoa Salami
Free-Range Chicken Breast
Aged Prosciutto
Grilled Market Vegetables

White Cheddar
Pepper Jack
Aged Swiss

Red Leaf Lettuce
Organic Roma Tomatoes
Shaved Red Onions
Dill Pickles
Avocado

Mustard
Mayo
Pesto Aioli
Chipotle Aioli

House-Made Cookies



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SO DELICIOUS



PHO BAR

Vietnamese Salad
Cabbage, Carrots, Red Onions, Cilantro, Cucumbers, Pineapple
Fish Sauce, Rice Vinegar, Soy Sauce, Peanuts, Chili Pepper

Pho Broths
Beef or Mushroom Vegetarian

Rice Noodles

Proteins
Slow-Braised Brisket or Lemongrass Tofu

Vegetables & Toppings
Baby Bok Choy, Carrots, Shiitake Mushrooms, Bean Sprouts,
Cilantro, Yellow Onions, Thai Basil

Condiments
Hoisin and Sriracha

Three Color Dessert
Adzuki Beans, Mung Bean, Pandan Jelly, Coconut Milk

$66 PER PERSON

DELUXE SANDWICH BAR

Spring Mix Salad
Arcadian Spring Mix, Organic Toy Box Tomatoes, Shredded Carrots, Edamame Beans, English Cucumbers, Champagne Vinaigrette

Grilled Market Vegetables
Avocado, Baby Greens, Chipotle Aioli

Smoked Turkey Breast
Buffalo Mozzarella, Red Leaf Lettuce, Roma Tomato, Pesto Aioli

Free-Range Chicken Breast
Triple Creme Brie Cheese & Organic Preserve

Grass-Fed Roast Beef
Pickled Red Onions, Wild Arugula, Horseradish Creme

Black Forest Ham
Aged Swiss Cheese, Red Leaf Lettuce, Roma Tomato, Dijon Mustard

Genoa Salami
Pepper Jack Cheese, Pepperoncinis, Red Leaf Lettuce, Roma Tomato, Deli Mustard

House-Made Cookies

$60 PER PERSON





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GRAB & GO BOXED LUNCH

Arcadian Spring Mix
Champagne Vinaigrette

Grilled Market Vegetables Sandwich
Portobello Mushrooms, Zucchini, Mixed Greens, Mozarella, and Chipotle Aioli

Smoked Turkey Breast Sandwich
Buffalo Mozzarella, Red Leaf Lettuce, Roma Tomato, Pesto Aioli

Black Forest Ham Sandwich
Aged Swiss cheese, Red Leaf Lettuce, Roma Tomato, Dijon Mustard

Genoa Salami Sandwich
Pepper Jack Cheese, Pepperoncinis, Red Leaf Lettuce, Roma Tomato, Deli Mustard

Seasonal Fruit Cup

Kettle Chips

Chocolate Chip Cookie

$54 PER PERSON

EXPRESS ALL DAY MEETING PACKAGE

ARRIVAL

Assorted Fresh Baked Pastries
Seasonally Sliced Fruit

MID-MORNING BREAK

Trail Mix
Fresh Whole Fruit

LUNCH BUFFET

Mixed Green Salad
Champagne Vinaigrette

Classic Ceasar Salad

Sliced Deli Meats & Cheeses
Assorted Breads, Garnishes and Condiments

Assorted Bags of Chips

House-Made Fresh Baked Cookies

AFTERNOON BREAK

Assorted Popcorn
Assorted Afternoon Sweets
Whole Fruits

Includes all day beverages, coffee, tea, assorted drinks and water

$150 PER PERSON



RECEPTION

WOOD BOARDS

Market Fruit $19
Sliced Market Fruit, Strawberries, Blueberries

Local & Domestic Cheese Display $34
Artisan Breads & Crackers

Smoked & Aged Charcuterie Display $34
Traditional Garnish & Spreads

Sushi Display MP
California, Spicy Tuna, Vegetable, Soy Sauce, Wasabi & Ginger

Fishermans Wharf MP
Jumbo Prawns, Crab Claws, Clams & Mussels

Antipasti $29
Grilled Market Vegetables, Pickled Vegetables, Mozzarella, and Prosciutto

Vegetable Crudités $17
Fresh Market Vegetables, Buttermilk Ranch, Basil Pesto, Garlic Hummus





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RECEPTION

CARVING STATION

Sous Vide Filet Mignon MP
Au Jus & Horseradish Crème

Whole Roasted Prime Rib MP
Au Jus & Horseradish Crème

Turkey Breast MP
Cranberry & Gravy

Whole Roasted Pork Loin MP
Mustards & Crème Fraîche

Served with Petit Pain & Butter

CHILLED
HORS D'OEUVRES

Chilled Gazpacho Shooter $8
Cucumber, Yellow Peppers

Shrimp Cocktail $10
Lemon, Herbs

Smoked Salmon Canapé $10
Lemon Cream Cheese, Chives

Sun-Dried Tomato & Goat Cheese Mousse $8
Red Pesto, Phyllo

Shrimp Ceviche $10
Cucumber, Citrus

Salmon Tartar $12
Soy Ginger Marinade, Toasted Sesame

Mini Avocado Toast $8
Whole Grain, Cucumber, Radish

Deviled Eggs $8
Citrus Mayo, Paprika

Tomato-Basil Bruschetta $8
Roasted Garlic, Rosemary Focaccia

Strawberry Prosciutto Bite $10
Organic Preserve, French Baguette

Vegan Young Coconut Ceviche $10
Leche de Tigre Base

Pear Bruschetta $8
Roasted Pears, Candied Pecans, Goat Cheese, and Arugula on Rosemary Focaccia



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HOT
HORS D'OEUVRES

Seasonal Shooter $8
Chef's Seasonal Soup Selection

Smoked Gouda Arancini $8
Arborio Rice, Herbs

Vegetable Spring Roll $8
Sweet & Sour Sauce

Free-Range Chicken Meatballs $8
Teriyaki, Sesame Seeds

Caramelized Onion & Kale Canapé $8
Point Reyes Blue Cheese, Balsamic

Turmeric Yogurt Chicken Skewers $8
Marinated Chicken, Yogurt, Pickled Red Onions, and Pomegranate Molasses

Baked Brie $8
Sun-Dried Cranberries, Almonds, Local Honey

Vegetable Samosa $8
Green Peas, Potatoes, Cilantro Chutney

Fig & Brie Tart $8
Fig Jam, Brie Cheese, and Puff Pastry



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Disclaimer: Chef's substitutions for seasonal ingredients may apply.