



# Reception

# Colorful Displays

## Crudités

California Red Radish, Asparagus, Baby Carrots, Celery, Snow Peas and Baby Bell Peppers  
Lemon Ranch, House Made Onion Dip, and Hummus

## California Artisanal Cheese

Handcrafted Local Cheeses with Spiced Flatbread Crackers and Baguettes, Fresh Chutney, Local Honey and Toasted Nuts

## Charcuterie

Capicola Ham, Prosciutto, Spanish Chorizo and Fennel Salami, Aged Provolone and Smoked Gouda, served with Ciabatta and Focaccia Crostini, Olive Oil and Balsamic

## Shellfish Bar

Jumbo Shrimp, Pacific Oysters on the Half Shell, Snow Crab Claws, Agua Chilies, Tabasco, Cocktail Sauces and Lemon Wedges

## Prime Rib

Serves 25 Guests  
Live Carved Monterrey Sea Salt and Freshly Ground Black Pepper Crusted Prime Rib, Mushroom Au Jus and Horseradish Cream, Artisanal Rolls

## Steamship

Serves 25 Guests  
Live Carved Garlic and Rosemary Penetrated 12 Hour Slow Cooked Steamship, Served with Natural Jus and Artisanal Rolls