

# TRAY PASSED HORS D'OEUVRES

100 guest Maximum



## ONE HOUR RECEPTION

Select 4 items | Must be paired with a buffet menu

Select 4 items | Must be paired with bar package

## TWO HOUR RECEPTION

Select 6 items | Must be paired with bar package

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### Meatballs

Marinara, Grano Padano

### Cauliflower Fritti

Tempura cauliflower, garlic aioli

### Chicken Parmesan Bites

Breaded chicken, marinara, mozzarella

### Tomato Bruschetta

Tomato, garlic, basil, olive oil, toasted focaccia

### Shrimp Fra Diavolo

Calabrian chili marinara, basil

### Prosciutto Caprese Skewers

Cherry tomato, fresh mozzarella,  
prosciutto, basil, olive oil, balsamic glaze  
*Vegetarian option available upon advanced request*

### Grilled Zucchini with Mushroom Bruschetta

Sauteed mushroom, basil, house dressing

### Chocolate Mousse

Airy chocolate mousse, non-dairy whipped cream,  
cocoa powder

### Tiramisu

Espresso soaked lady fingers,  
dark chocolate shavings, mascarpone mousse

 Vegetarian    Vegan    Gluten Sensitive

*Facility Fee subject to inclusion and based on seasonality. All Items are per person and subject to a 20% Taxable Service Charge, 9.75% California State Sales Tax & Fees, unless otherwise noted. Food & Beverage Items and Pricing are Subject to Change.*

## APERITIVO STATION

### Caprese

Heirloom tomatoes, fresh mozzarella, arugula, basil, balsamic, basil oil

### Venetian Salad

Mixed greens, avocado, heirloom tomatoes, lemon-thyme vinaigrette

### Crispy Brussels Sprouts\*

Parmesan cheese, garlic aioli, balsamic glaze  
*Vegan option available upon advanced request*

## ENTREE STATION

### Fresh Artisan Bread

### Pasta Primavera\*

Angel hair, seasonal vegetables, garlic, extra virgin olive oil

### Grilled Salmon\*

Roasted cauliflower and mushrooms, crispy potatoes

### Tagliata\*

Flat Iron steak, arugula, Grana Padano, rosemary garlic oil

### Tomato Risotto

San Marzano tomato, shallots, garlic, white wine, vegetable broth

## PIZZA STATION *Pre-select 3*

### Margherita

Buffalo mozzarella, San Marzano tomato sauce, basil, extra virgin olive oil

### Fennel Sausage

Panna, mozzarella, ricotta, sweet fennel sausage, sage

### Quattro Formaggi

Mozzarella, fontina, crescenza cheese, ricotta, crispy sage

### Prosciutto Arugula

Mozzarella, Grana Padano, lemon-thyme vinaigrette, extra virgin olive oil

## DOLCI STATION *Freshly brewed coffee and tea available*

### Chocolate Mousse

Airy chocolate mousse, non-dairy whipped cream, cocoa powder

### Tiramisu

Espresso soaked lady fingers, dark chocolate shavings, mascarpone mousse

### Napoleon

Flaky puff pastry layered with vanilla pastry cream, walnuts

 Vegetarian    Vegan    Gluten Sensitive

\*Gluten sensitive option available upon request; Pasta can be substituted for gluten sensitive penne  
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**PASTA STATION** *Chef Attended, Pre-Select 3*

**Spaghetti & Meatballs**

Mozzarella, marinara

**Shrimp Fra Diavolo\***

Spaghetti, marinara,  
Calabrian chili peppers

**Bolognese\***

Penne, classic meat sauce

**Pasta Primavera\*** 🌱

Angel hair, seasonal vegetables, garlic,  
extra virgin olive oil

**ENTREE STATION**

**Fresh Artisan Bread** 🌱

**Venetian Salad** 🌱🌱

Mixed greens, avocado,  
heirloom tomatoes, lemon-thyme  
vinaigrette

**Chicken Picatta\***

Spaghetti, white wine, lemon-butter  
caper sauce

**Grilled Salmon\***

Roasted cauliflower and mushrooms,  
crispy potatoes

**PIZZA STATION**

**Margherita** 🌱

Buffalo mozzarella, San Marzano tomato  
sauce, basil, extra virgin olive oil

**Pepperoni**

Mozzarella, San Marzano tomato sauce

**DOLCI STATION** *Freshly brewed coffee and tea available*

**Chocolate Mousse** 🌱🌱

Airy chocolate mousse,  
non-dairy whipped cream, cocoa powder

**Tiramisu** 🌱

Espresso soaked lady fingers,  
dark chocolate shavings,  
mascarpone mousse

**Napoleon** 🌱

Flaky puff pastry layered with  
vanilla pastry cream, walnuts

🌱 Vegetarian    🌱 Vegan    🌱 Gluten Sensitive

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**HOSTED PLATINUM BAR**

**Spirits**

*Vodka*

Tito's, Hanson's Mandarin, Grey Goose, Belvedere

*Rum*

Don Q Reserva, Flor De Cana Silver, Bacardi Silver

*Tequila*

Exotico Silver, Corazon Añejo, Casamigos Blanco, Casamigos Reposado, Casamigos Añejo, Don Julio Blanco, Don Julio Reposado

*Gin*

Burnett's, Tanqueray, Bombay Sapphire, Hendrick's, Malfy

*Whiskey & Rye*

Templeton Rye, Jack Daniel's, Jim Beam, Glenfarclas, Monkey Shoulder, Dewar's, Johnny Walker Black, Macallan 12

**Wine**

*Sparkling & Rosé*

LVE Sparkling Rosé, LVE Rosé, Avissi Prosecco

*Chardonnay*

Mer Soleil Reserve, Chalk Hill, St. Francis, Sequoia Grove, Tenuta Di Nozzole

*Cabernet Sauvignon*

Banfi, Bread and Butter, Raymond "R Collection"

*Chianti*

Banfi, Tenutta Di Nozzole

*Pinot Grigio*

Santa Margherita, Pighin

*Sauvignon Blanc*

Napa Cellars, Artesa

*Pinot Noir*

Joel Gott, Bonterra, King Estate

*Merlot*

Hahn, Ferrari-Carano

**Beer**

*Draft*

Blue Moon, Peroni, Angel City IPA

*Bottled*

Bud Light, Anchor Steam, Corona, Heineken, Modelo

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*Substitutions may apply.*

**HOSTED GOLD BAR**

**Spirits**

*Vodka*

Tito's, Hanson's Mandarin

*Rum*

Don Q Crystal, Flor De Cana Silver,  
Bacardi Silver

*Tequila*

Exotico Silver, Corazon Añejo, Casamigos  
Blanco

*Gin*

Burnett's, Tanqueray, Malfy

*Whiskey & Rye*

Templeton Rye, Jack Daniel's, Jim Beam,  
Glenfarclaw's, Monkey Shoulder,  
Johnny Walker Black

**Wine**

*Sparkling & Rosé*

LVE Sparkling Rosé, LVE Rosé, Avissi Prosecco

*Chardonnay*

Chalk Hill

*Chianti*

Banfi

*Sauvignon Blanc*

Napa Cellars

*Cabernet Sauvignon*

Banfi

**Beer**

*Draft*

Blue Moon, Peroni, Angel City IPA

*Bottled*

Bud Light, Anchor Steam, Corona, Heineken,  
Modelo