



COCKTAIL HOUR STATIONS

ANTIPASTO STATION

CAPICOLA, PEPPERONI, PROSCIUTTO, SALAMI

BAKED BRIE

BRIE WHEEL WRAPPED IN PUFF PASTRY, BAKED AND TOPPED WITH SESAME SEEDS

SUNDRIED TOMATO AND BASIL TORTE

CREAM AND RICOTTA CHEESE, SUNDRIED TOMATOES, PINE NUTS, FRESH MADE PESTO

PARMESAN, JARLSBERG, MOZZARELLA, GOAT CHEESE, FLAVORED FETA

MARINATED SUN DRIED TOMATOES, ROASTED PEPPERS, ARTICHOKE HEARTS, MUSHROOMS

GREEN AND BLACK OLIVES, CAPERS, SMALL PICKLES, PEPPERONCINI PEPPERS

GRAPES, DRIED APRICOTS, BRANDIED RAISINS, CRANBERRY RELISH

ARTISAN BREADS, PARMESAN TOAST ROUNDS, FANCY CRACKERS

GOURMET FRUIT AND CHEESE STATION

FRESH RIPE SEASONAL FRUIT

RIPENED HONEY DEW AND CANTALOUPE MELONS, SEEDLESS WATERMELON,
HAWAIIAN PINEAPPLE, NEW ZEALAND KIWI, CALIFORNIA STRAWBERRIES,
RASPBERRIES, BLACKBERRIES, TROPICAL PAPAYA, RED FLAME THOMPSON GRAPES

FRESH AND GRILLED COUNTRY CRUDITE

ASPARAGUS, JICAMA, ENGLISH CUCUMBER, MARINATED MUSHROOMS, GREEK OLIVES,
GRILLED ZUCCHINI, GOLD BAR SQUASH AND EGGPLANT, BABY CARROTS, CELERY
SERVED WITH HONEY MUSTARD DIP

CHEESE BOARD

BAKED BRIE WHEEL EN CROUTE, GORGONZOLA CHEESE,
JARLSBERG, SUNDRIED TOMATO AND BASIL TORTE, TILLAMOOK CHEDDAR,
SMOKED GOUDA, MONTEREY JACK, GREEK FETA

FANCY CRACKERS, FLATBREADS, BAGUETTES

CEVICHE STATION

ISLAND CEVICHE

ONO FISH, COCONUT MILK, LIME JUICE, MAUI ONIONS, TOMATOES, CUCUMBERS, CILANTRO

SHRIMP COCKTAIL CEVICHE

PINEAPPLE COCKTAIL SAUCE

BAJA STYLE CEVICHE

WHITE FISH, LIME JUICE, CILANTRO, JALAPEÑO, TOMATOES, DICED AVOCADO

PLANTAIN CHIPS

WONTON CRISP

TORTILLA STRIPS