

RECEPTIONS AND FIRST IMPRESSIONS

Appetizers

For important occasions, try our selection of appetizers, exquisitely presented and served by an attentive staff. Most of the items may be tray passed for a more formal affair, or served buffet. Full china service, linen, dessert, and beverages are available at additional cost.

PACIFIC NORTHWEST

Whole side of salmon in light aspic with sliced cucumbers, served with rye bread rounds, dilled sour cream, and asparagus in puff pastry

Beef satay with peanut sauce, gorgonzola and spinach-stuffed mushrooms

Assorted mini quiche

Mini crab cakes with cocktail sauce

\$25.00 per person / 25-person minimum

BRENTWOOD

Jumbo shrimp with cocktail sauce

Basil-infused crostini with fresh tomato and feta cheese

Smoked salmon tartar on Belgian endive spears

Wheel of brie layered with sundried-tomato pesto and roasted pine nuts, served with gourmet crackers

Grilled Caribbean-style chicken

\$25.00 per person / 25-person minimum

FARMER'S MARKET

Brie and shiitake mushroom quesadillas with roasted tomato salsa

Mini chicken empanadas

Crown Cucumber filled with curried chicken salad

Grilled Jody Maroni sausage with honey mustard, steamed baby potatoes with sour cream and tapenade

\$25.00 per person / 25-person minimum

WINDOWS ON THE WORLD

Southwest crostini with green chili cheese

Beef and chicken satay with peanut sauce

Assorted sushi

Mini chicken empanadas

Spanakopita

Hoisin-glazed chicken wings, baby skewers of marinated fresh mozzarella and red pear tomatoes

\$25.00 per person / 25-person minimum

Not available at Santa Monica

THE VILLAGE

Vegetable Samosa

Assorted tea sandwiches (turkey, ham, and veggie)

Pesto-stuffed deviled eggs

BBQ hot wings

Seasonal fresh fruit platter

Fresh garden vegetable tray with ranch dip

\$25.00 per person/25-person minimum