

# NAPA VALLEY GRILLE

## *Passed hors d'oeuvres*

each serves approximately 20 guests

### **Ahi Tuna Canapés**

wasabi cream, pickled daikon radish, wonton crisps \$80

### **Petite Quiche De Mar \$70**

fresh offerings from the Georges Bank

### **Gourmet Pizettes (4 varieties) \$75**

gorgonzola dolce, caramelized onions & Granny Smith Apples  
slow roasted garlic with sweet tomato chutney & Brie  
grilled chipotle chicken with shaved red onion & cheddar cheese  
lemon herb marinated rock shrimp, fresh crab & dill havarti with a pesto cream

### **Mini Roasted Crab Cakes**

Meyer lemon, basil pesto aioli, watercress \$120

### **Shaved Smoked Salmon**

brioche toast, whole grain mustard \$70

### **Grilled Focaccia Bruschetta**

housemade mozzarella, beefsteak tomatoes, fresh pesto \$55

### **Jumbo Shrimp Cocktail**

classic accompaniments \$125

### **Westfield Farms Goat Cheese & Mushroom Tartlet**

balsamic marinated mushrooms, phyllo tartlet \$75

### **Cabernet Marinated Tenderloin Kebabs**

skewered beef tips, red wine demi \$90

### **Gorgonzola Mini Cheesecakes**

drizzled with caramel and sliced green apple \$65

### **Seared Sea Scallops**

English cucumber, citrus granite \$125

