

Cold Appetizers

White Wine Poached Caribbean Spiny Lobster, Topped with Crispy Prosciutto and Basil over a Rosemary Infused Toasted Crostini

Cucumber Canapés - Cucumber, Crème Fraîche, Sun Dried Tomatoes, Topped with Fresh Lemon Zest and Basil

Sesame and Soy Infused Tuna Tartare with Lime Zest Guacamole on Baked Wonton Chips, Topped with a Sriracha Aioli and Black Sesame Seeds

Pepper Crusted Water Crackers, Topped with Mascarpone, Scottish Cold Smoked Wild Salmon, and Finished with a Nutty and Buttery Alverta President Caviar with a Sprig of Freshly Picked Dill

Beet Pickled Deviled Eggs with Toasted Caraway Seeds and Topped with Minced Chives

Hot Appetizers

Sautéed Sweet Chili Shrimp with Spinach, Topped with Black and White Sesame Seeds and Micro Greens

Slow Roasted Butternut Squash Soup Shooters, Topped with a Dash of Crema and Fresh Pomegranate

South of the Border Street Corn, Over Homemade Tortillas, Layered with Corn, Cilantro, Jalapeño, Lime Juice, Red Bell Pepper and Red Onion and Topped with Cojita Cheese

Dessert

Strawberry Mille feuille with Vanilla infused Creme Topped with Powder Sugar

Ghirardelli Chocolate Torte

Homemade Marcona - Rosemary Ice Cream Sandwiches Topped with Himalayan Sea Salt

*Crepe Station - Homemade Crepes with a Variety of Fresh Berries, Whip Cream and Chocolate
Sauce*

Cheese Platter

*Assortment of Cheeses, Dried Fruits, fresh fruits, an Herbed Goat Cheese Roll with Jam,
Charcuterie Platter Plus Assorted Crackers*

Cigar Area

Cured Meats

Bowl of Mixed Nuts

Marinated Imported Assorted Olives