



SAMPLE

## Cocktail Reception Menu



### ANTIPASTO DELUXE ARRANGEMENT

Chef's Selection of Marinated & House Roasted Vegetables with selection of olives  
Artisan Domestic and Imported Cheeses with selection of fresh & dried fruits  
Fresh Vegetable Crudite with assorted Blue Moon's house dips and hummus  
Chef's Selection of Smoked & Cured Seafood includes smoked salmon, smoked trout, mackerel  
All Natural Charcuterie with assorted meats including dry salamis, speck and chorizo  
Assorted El Jardin Bread & Artisan Crackers



### PASSED HORS D'OEUVRES

(Choose four:)

Parmesan Crisps with Olive Tapanade  
Grilled Nori Wrapped Sesame Asparagus with Wasabi Aioli  
Roasted Shallot & Arugula Dumplings with Tamarind Blood Orange Glaze  
Salt Cod and Potato Cake with Sauce Gribiche  
Spicy Garlic Shrimp with smoked paprika and cilantro yogurt  
Moroccan Lamb Meatballs with fresh mint yogurt  
Grilled and Sliced Duck Breast on Herb Crostini with port fig compote  
Ginger Lime Steak Skewers with lemon coconut chili sauce



### BAR SNACKS

Deluxe Mixed Nuts  
Blue Moon Salty Party Mix