

# MISTRAL COCKTAIL PARTY MENU

## MISTRAL BASICS

LIGHT HORS D'OEUVRES, APPROXIMATELY 6 PIECES PER ORDER

\$11 PER ORDER, MINIMUM 10 ORDERS (\$110)

### BRUSCHETTA TRIO

FRESH MOZZARELLA-TOMATO-BASIL; ROASTED WILD MUSHROOM-TRUFFLE CACCIOTA; HOUSE CURED SALMON-LEMON DILL CREAM CHEESE

### MISTRAL BISTRO SAMPLER

DUNGENESS CRAB CAKES, TERIYAKI SKIRT STEAK SATAYS, GRILLED MARINATED PRAWNS, STUFFED MUSHROOMS

## ADDITIONAL APPETIZER OPTIONS

1 SERVING/PIECE PER ORDER

**DUNGENESS CRAB CAKE BITES** CHIPOTLE AIOLI \$2.50 PER ORDER

**STUFFED MUSHROOMS** FRESH BASIL & SUNDRIED TOMATO PESTO, PARMESAN \$2 PER ORDER

**SMOKED SALMON** ENGLISH CUCUMBER ROUND, LEMON-DILL AIOLI \$3 PER ORDER

**SEARED SEA SCALLOP** CRISPY CORN TORTILLA, CHIPOTLE AIOLI \$3 PER ORDER

**SEARED ANGUS FILET CROSTINI** HORSERADISH CREMA, SHAVED PECORINO \$2.50 PER ORDER

**SEARED RARE AHI TUNA** CRISPY WON TON CHIPS, SESAME AIOLI, PICKLED GINGER, TOBIKO CAVIAR \$2.50 PER ORDER

**KOBE BEEF FRENCH DIP SLIDERS** MOZZARELLA, FRESH SLICED TOMATO, HOUSEMADE AU JUS \$5 PER ORDER

**DUNGENESS CRAB-BAY SHRIMP SLIDERS** AVOCADO, HARD BOILED EGG, ROMAINE LETTUCE, MEYER LEMON AIOLI \$5 PER ORDER

**GRILLED TERIYAKI STEAK SATAYS** \$2 PER ORDER

**GRILLED MARINATED PRAWN SKEWERS** \$2 PER ORDER

## SAVORY ASSORTMENT PLATTER OPTIONS

SERVED BUFFET STYLE ONLY

**PAELLA** PRAWNS, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, ENGLISH PEAS, TOMATOES, SWEET PEPPERS, SHELLFISH BROTH; \$13 PER ORDER

### IMPORTED & DOMESTIC CHEESES

CHEF'S SELECTION OF CHEESES, DRIED FRUITS, & NUTS; SMALL(10-15 PEOPLE) \$45, LARGE (20-30 PEOPLE) \$75

### FRESH SEASONAL VEGETABLE CRUDITE

CHEF'S SEASONAL CREATION; SMALL(10-15 PEOPLE) \$35, LARGE (20-30 PEOPLE) \$65

### MEDITERRANEAN SAMPLER

HOUSEMADE BABA GANOUSH & HUMMUS, SUNDRIED TOMATO PESTO, FRESH MOZZARELLA, ASSORTED OLIVES, WARM HOUSEMADE PITA;

(10-15 PEOPLE) \$80

### ASIAN SAMPLER

SEARED TUNA TATAKI, TEMPURA SHRIMP, SKIRT STEAK SATAY, CRAB SPRING ROLL \$9 PER ORDER

## GOURMET WOOD FIRED PIZZA OPTIONS

8 SLICES EACH \$12; CHOOSE FROM:

**MEDITERRANEAN** EGGPLANT, KALAMATA OLIVES, CAPERS, TOMATOES, FETA; **MARGHERITA** SAN MARZANO TOMATO SAUCE, MOZZARELLA, SWEET BASIL;

**SAUSAGE AND MUSHROOM** SAN MARZANO TOMATO SAUCE, MOZZARELLA; **PEPPERONI** SAN MARZANO TOMATO SAUCE, MOZZARELLA

## DESSERT PLATTER OPTIONS

SERVED BUFFET STYLE ONLY

**CHOCOLATE CHAMBORD GANACHE CAKE, DOUBLE CHOCOLATE MACADAMIA NUT BROWNIE, SEASONAL FRUIT CRISP**

SMALL (10-15 PEOPLE) \$35, LARGE (20-30 PEOPLE) \$65