

MISTRAL COCKTAIL PARTY MENU

BASIC COCKTAIL PARTY

LIGHT APPS, APPROXIMATELY 6 PIECES PER PERSON

\$11 PER PERSON, MINIMUM 10 PEOPLE (\$110)

BRUSCHETTA SAMPLER

FRESH MOZZARELLA, TOMATO & BASIL; ROASTED WILD MUSHROOM- TRUFFLE CACCIOTA,

ROASTED PEPPER, SPICY ITALIAN SAUSAGE & DIJON

MISTRAL BISTRO SAMPLER

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

OPTIONAL ADDITIONS 1 SERVING/PIECE PER PERSON

PAELLA PRAWNS, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, ENGLISH PEAS, TOMATOES, SWEET PEPPERS, SHELLFISH BROTH

SERVED BUFFET STYLE ONLY \$13 PER PERSON

DUNGENESS CRAB CAKE BITES CHIPOTLE AIOLI \$2.50 PER PERSON

SEARED SEA SCALLOP CRISPY POTATO ROUND, SWEET CORN, MEYER LEMON AIOLI \$3 PER PERSON

SEARED ANGUS FILET CROSTINI HORSE RADISH CREMA, SHAVED PECORINO \$2.50 PER PERSON

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

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

PROSCIUTTO WRAPPED ASPARAGUS WHITE TRUFFLE AIOLI \$2 PER PERSON

GRILLED TERIYAKI STEAK OR CHICKEN SATAYS, OR GRILLED MARINATED PRAWN SKEWERS \$2 PER PERSON

OPTIONAL SAVORY ASSORTMENT PLATTERS

SERVED BUFFET STYLE ONLY

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 PERSON

OPTIONAL GOURMET WOOD FIRED PIZZAS

CHOOSE FROM:

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

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

6 PIECES EACH \$12

OPTIONAL DESSERT PLATTER

SERVED BUFFET STYLE ONLY

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

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