

Mistral Cocktail Party Menu Selections

All cocktail party platters must be ordered at least 24 hours in advance; however, items with an ' * ' may be ordered additionally as needed or desired during your event. All items may be tray passed or served buffet style unless where specified

15 Piece A La Carte Platters

Seared Angus Filet Crostini- horseradish aioli, Parmesan	40
Grilled Lamb Sirloin Crostini- feta cheese, fresh arugula, kalamata olive tapenade	45
Seared Rare Ahi Tuna - crispy won ton chips, pickled ginger, soy, wasabi, Tobiko caviar	50
Grilled Garlic Prawn Spiedini - marinated gulf prawns, spring garlic, lemon-infused olive oil	55
*Fritto Misto - calamari, rock shrimp, onion strings, artichoke hearts, spicy aioli, cocktail sauce	35
Dungeness Crab Cakes - bite-size cakes, chipotle aioli	45
Stuffed Mushrooms - sundried tomato pesto, Parmesan	35
*Bruschetta Sampler - roasted wild mushroom-truffle cheese, fresh mozzarella-tomato-sweet basil, roasted pepper-Sonoma goat cheese	35
Satay Sampler- marinated skirt steak, chicken, prawns	45
Mini 'Tostaditas' - crispy corn torillas, salsa fresca, lime crema, choice of Dungeness crab salad, pork carnitas, or carne asada	50
Fresh Oyster 'Shooters' - spicy vodka infused cocktail sauce	40

Assortment Platters

Imported & Domestic Cheeses - Chef's selection of cheeses, dried fruits, nuts, small (10-15 people) / large (30-40 people)	45 / 75
*Mistral Sampler - cured salmon, skirt steak brochette, bruschetta, crispy prawn fritte, seared ahi tuna (approx 10 people)	80
Fresh Seasonal Vegetable Crudite - Chef's seasonal creation, small (10-15 people) / large (30-40 people)	35 / 65
Mediterranean Antipasti- assorted charcuterie, prosciutto-wrapped asparagus, seasonal bruschetta, marinated roasted peppers, housemade focacia, olives (approx 10 people)	60

*Gourmet Wood Fired Pizzas

Choose from: margarita, sausage-mushroom, prosciutto-arugula, Mediterranean vegetable with Feta, BBQ Chicken, Pepperoni (6 pieces each)	15
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Desert Platters

Selection of Housemade Desserts - chocolate Chambord ganache cake, seasonal cheesecake, double chocolate brownie, seasonal fruit crisp (approx 10 people)	35
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