

Flow Style Reception
Based on 100 Guests
Five (5) Hours of Service

Butlered Hors d'Oeuvres

Ruby Red Tuna Tartare, Little Savory Cones
Black Sesame Seeds, Mango-Coriander Salsa

Market Corn and Basil Cakes, Panko Crumbs
Parmiggiano Reggiano, Green Garlic Aioli

Mini Burgers, Natural Beef, Buttermilk Sesame Bun
Wild Rocket Pesto and Melting Fontina Cheese

California Wine Country Display

An Array Of Imported and Domestic Cheese
Accompaniments

Artisan Flatbreads/Bread & Cie Baguette
Roasted Marcona Almonds
Champagne Grapes/Fresh Figs/Savannah Honeycomb

Melange' Of Marinated Olives
Picholine, Gaeta, Nicoise, Chili Flakes, Meyer Lemon Peel

International Salami Board Featuring
Chorizo/Cacciatorino/Soppressata
Red Grape Mustard/Coarse Mustard/Cornichons/Petite Rolls

Small Tasting Plates..

Miniature Caprese in Martini Glass
Grape Tomato Duo, Ciliegine, Mozzarella, Petite Basil Mix

Gourmet Mac & Cheese, Canolicchi Pasta
Creamy Gorgonzola Sauce, Crisped Prosciutto, Toasted Breadcrumbs

Loch Duart Organic Salmon, Red Pepper Coulis
Citrus Gremolata and Saffron Pearl Couscous

Slow Braised Prime Beef Short Ribs
Zinfandel Demi Glace and Truffle Infused Mashed Potatoes

The Coffee Station

Regular Roast/Decaf/Mighty Leaf Organic Teas
Cream, Sugar and Sweeteners

Special Event Proposal by GIUSEPPE Fine Catering. Wedding Cake Provided by client and served by GFC