

WEIR & ASSOCIATES
CATERING & EVENT PLANNING

PASSED HORS D'OEUVRES & FOOD STATIONS

PASSED HORS D'OEUVRES

SEARED TUNA TOSTADOS
WON TON CHIP * SHISO * TOMATO & SCALLION SALSA
* WASABE CRÈME FRAICHE

BELGIAN ENDIVE SPEAR
JICAMA * ORANGE * RED BEETS * TARRAGON SALAD
MOROCCAN CHICKEN ON A CUMIN SPICED PITA CHIP

TRADITIONAL REGGIANO & CHIVE CHEESE PUFFS
CREAMY CHEESE MIXTURE * MINI TOAST ROUND

PETITE GRILLED SKEWERS OF STEAK
* KOREAN BULGOGI SAUCE

FOOD STATIONS

SHORT RIB AND MASHED POTATO BAR

BRAISED BONELESS BEEF SHORT RIBS
CABERNET * MUSHROOM REDUCTION SAUCE

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MASHED POTATO BAR
TO ACCOMPANY: BACON * BLUE CHEESE * HORSERADISH SAUCE
BASIL PESTO * MUSHROOM RAGOUT

ASIAN STATION

SELECTION OF SUSHI ROLLS INCLUDING
SPICY TUNA * CALIFORNIA * CUCUMBER
SERVED WITH TRADITIONAL SOY SAUCE * WASABE * GINGER

TRADITIONAL PORK POT STICKERS
SWEET & SOUR DIPPING SAUCE * CHILI OIL

THAI CHICKEN SALAD IN A MINI 'TO-GO' BOX
CARROTS * RICE NOODLES * CASHEWS * GREEN ONIONS * CILANTRO
* HONEY GINGER LIME VINAIGRETTE
(VEGETARIAN VERSION AVAILABLE UPON REQUEST)

SALAD STATION

CHOPPED CHICKEN SALAD
ROMAINE * CHICKEN * AVOCADO * TOMATO
CELERY * CUCUMBER * RED KIDNEY BEANS * HOUSE VINAIGRETTE

MIXED GRILLED VEGETABLE SALAD
RED * YELLOW * GREEN BELL PEPPERS * ZUCCHINII * ASPARAGUS
* BALSAMIC & EXTRA VIRGIN OLIVE OIL

CALIFORNIA CHEESE BOARD
TRUFFLE TREMOR * POINT REYES BLUE CHEESE * LAURAL CHENNEL CHEVRE *
SONOMA DRY JACK * HUMBOLT FOG * BELLWEATHER FARM PARTIAL WHEELS & CUT
CHEESE * FRESH FRUIT * JAMS * MARMALADES * NUTS
SERVED WITH SLICED BAGUETTES

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DESSERT STATION

INDIVIDUAL CRÈME BRULEES SERVED IN MINI RAMEKINS

TRIO OF MOUSSES SERVED IN TALL SHOT GLASSES
*CHOCOLATE * STRAWBERRY * CARAMEL*

VARIETY OF FRENCH MACAROONS