

GOLDEN GATE
HOT HORS D'OEUVRES (Choose Two)

Crab Cakes

House made & golden brown served with our garlic dill aioli

Mini Beef Wellington

Mini beef filet, leeks & cremini mushrooms wrapped in a delicate pastry pillow

Shrimp Cakes

House made & golden brown served with our garlic dill aioli

Roasted Vegetable Tart

A blend of onion, zucchini, yellow squash, carrots, peppers, sun-dried tomato, corn, Monterey Jack cheese, cheddar cheese in a sun-dried tomato tart shell

Mini Meatballs

oven baked in a grape chili sauce **OR** tomato herb sauce

Chicken Skewers Satay

chicken skewers rolled in a Thai peanut sauce

COLD HORS D'OEUVRES (Choose Two)

Mediterranean Artichokes

Artichoke Hearts filled with Chopped Tomatoes, Basil, Garlic & Extra Virgin Olive Oil

Goat Cheese and Sun-Dried Tomato Crostini

Toasted, sliced baguettes brushed with a garlic enhanced olive oil, toasted golden brown spread with goat cheese and sun-dried tomato

Belgian Endive Petals

(Salmon mousse & caper) - (Roquefort Mousse & Walnuts) - (Apricot Mousse & Dried Apricots)

Fig and Goat Cheese Flatbread

Sweet summer figs with goat cheese spread on flatbread

Corn Salsa Crostini

Freshly toasted sliced baguettes surrounding a bowl of sweet corn salsa

Hummus

Chick pea dip served with seasoned toasted pita bread

INCLUDES: Fresh Seasonal Vegetables served with pesto dip & sun-dried tomato dip

Import & Domestic Cheeses & Fresh Seasonal Fruits

Assorted Cookies, Fudge Brownies and Dessert Bars

Golden Gate: \$37.50 per person – min. 20 people. A 15% gratuity will be added, as well as 8.5% tax on food & beverage. Corkage fee: \$10.00 per bottle. A \$150.00 cleanup fee on Adventure Cat & \$250.00 cleanup fee on Adventure Cat 2 will be charged for any catering not arranged by Adventure Cat.