

## TRAY-PASSED OR DISPLAYED HORS D'OEUVRES

Hors d'oeuvres are well-suited to any occasion, from a light pre-dinner cocktail hour to a heavy hors d'oeuvres reception that replaces a meal. Below, Chef's recommendations to order the appropriate amount of hors d'oeuvres:

**Light appetizers** – ample for 30 to 45 minutes of service pre-dinner – 6 pieces per person

**Moderate appetizers** – ample for up to 60 minutes of service with or without a meal to follow – 10 pieces per person

**Heavy appetizers** – sufficient to replace a meal, up to 3 hours of service – 20 pieces per person or 18 pieces per person plus a Displayed Station Reception Enhancement or 17 pieces per person plus a Chef Action Station/Carving Station or 15 pieces per person plus a Displayed Station Reception Enhancement and a Chef Action Station/Carving Station.

### Chilled Hors d'Oeuvres


Minimum Order of 25 Pieces Per Item, Tray Passed or Displayed, Priced Per Piece.

- HUMMUS & KALAMATA MINI BOUCHE | 3 ■
- ROLLED SALAMI CORONET WITH QUEEN OLIVE ON SOURDOUGH TOAST POINT | 3
- ROMA TOMATO & BUFFALO MOZZARELLA CROSTINI | 4 ■
- CAJUN CHICKEN & PAPRIKA AIOLI ON PUMPERNICKEL CROSTINI | 4
- TOMATO & BASIL BRUSCHETTA | 4 ■
- STRAWBERRY WITH BRIE, MANDARIN ORANGE & BLUEBERRY | 4 ■
- SESAME SEARED AHI ON CUCUMBER | 5
- ANTIPASTO SKEWER WITH MOZZARELLA, TOMATO, KALAMATA & BALSAMIC DRIZZLE | 5
- SMOKED SALMON PINWHEEL ON CUCUMBER | 5
- SMOKED DUCK WITH CRANBERRY MOUSSE ON RYE TOAST POINT | 5
- VIETNAMESE VEGETABLE SPRING ROLLS WITH GINGER TAMARI SAUCE | 5 ■
- SMOKED SALMON ROSETTE ON PUMPERNICKEL CROSTINI | 5
- SHRIMP CROSTINI WITH PESTO CREAM | 6
- BEEF TENDERLOIN ON POTATO PANCAKE WITH CREAMY HORSERADISH | 6
- PEPPERED AHI CROSTINI WITH WASABI "CAVIAR" | 6

### Warm Hors d'Oeuvres

Minimum Order of 25 Pieces Per Item, Tray Passed or Displayed, Priced Per Piece.

- VEGETABLE SPRING ROLLS WITH THAI CHILI DIP | 3 ■
- ARTICHOKE BOTTOMS FILLED WITH RATATOUILLE & PARMESAN | 3 ■
- POLENTA FRITTERS WITH SPICY KETCHUP | 3
- RISOTTO CROQUETTES WITH MARINARA DIP | 4
- LAMB & RICOTTA MEATBALLS WITH MARINARA | 4
- MARGHERITA FLATBREAD TRIANGLES | 4 ■
- CHICKEN SATAY WITH THAI CHILI DIP | 4
- ROLLED CHICKEN QUESADILLA ROULADES WITH CHIPOTLE CREMA | 4
- MINI BEEF WELLINGTON | 4
- GRILLED LAMB CHOPS WITH ROSEMARY DEMI-GLACE | 5
- BACON WRAPPED SHRIMP WITH SWEET TAMARI GLAZE | 5
- BEEF SLIDERS WITH LETTUCE, TOMATO, CHEDDAR & CHIPOTLE AIOLI | 5
- COCONUT SHRIMP WITH COCKTAIL SAUCE | 5
- MINI DUNGENESS CRAB CAKE WITH DIJONNAISE | 6

■ = Vegetarian   V = Vegan    = Gluten-Free

All pricing and menu items are subject to change at any time without notice.

Food, beverage, site rental, audio visual and any miscellaneous charges are subject to a 9% administrative fee, 15% gratuity, and applicable taxes.

Seacliff Inn • 7500 Old Dominion Ct • Aptos, CA 95003 • (831) 688-7300 • [seacliffinn.com](http://seacliffinn.com)

## RECEPTION ENHANCEMENTS

Reception enhancements accompany and compliment your selection of passed or displayed appetizers. Priced based on up to 90 minutes of continuous service.

### Displayed Stations

#### Fresh Seasonal Fruit Display

Cantaloupe, Pineapple, Honeydew Melon, Mixed Berries, Yogurt Dipping Sauce  
\$7/person

#### Fresh Vegetable Crudites Display

Broccoli, Cauliflower, Cherry Tomatoes, Cucumber, Carrots, Celery, Cajun Buttermilk Dip  
\$7/person

#### Grilled Vegetable Display




Grilled Zucchini, Yellow Squash, Eggplant, Baby Carrots, Asparagus, Fennel, Artichokes,  
Red Bell Peppers, Spicy Tartar Sauce  
\$8/person

#### Italian Meat Display

Prosciutto, Capicola, Salami, Italian Sausage, Crostini, Mustards, Caperberries  
\$14/person

#### Artisanal Cheese Display

Marin French Triple Crème Brie, Point Reyes Bleu, Humboldt Bermuda Triangle, Fiscalini  
White Cheddar, Fresh Berries, Dried Fruits, Honeycomb, Sliced Baguette, Specialty  
Crackers  
\$16/person

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