

# RECEPTION



## RECEPTION DISPLAYS

### Hot Canapes

*Minimum order 25 pieces*

Dungeness Crab Cake with Sriracha Aioli

Asiago Risotto Croquette with Spicy Tomato Jam

Wild Shrimp & Chorizo Brochette

Bacon Wrapped Apricot & Dates Brochette

Honey & Soy Sauce Beef Skewers with Pickled Relish

Santa Fe Black Bean Empanada with Salsa Verde

Curry Vegetable Samosa with Mint Cucumber Raita

***\$10 each***

### Cold Canapes

*Minimum order 25 pieces*

Belgium Endive with Blue Cheese & Walnuts

Pear, Gorgonzola, Grape on Crostini

Roasted Eggplant, Olive Tapenade on Toast

Fresh Vietnamese Vegetarian Spring Roll, Sweet Chili Sauce

Deviled Egg with Smoked Paprika

Potato Pancake, Smoked Salmon, Crème Fraîche, Caviar

Seared Ahi Tuna on Toast Points with Wasabi Caviar

Smoked Duck, Cranberry Mousse, Pistachio on Rye

***\$10 each***

### Shooters

*Minimum order 25 pieces*

Corn Soup Shooters, Dungeness Crab

Lobster Bisque Shooter

Roasted Tomato, Crisp Pancetta

***\$10 each***

### Specialty

*Minimum order 25 pieces*

Fresh Vietnamese Prawn Spring Roll & Sweet Chili Sauce

Vegetables Brochette

Nigiri Sushi

Mini Lobster Profiteroles

Baby Lamb Chop with Pistachio Mint Pesto

***\$12 each***

# THE CLIFT

ROYAL SONESTA HOTEL

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## RECEPTION ACTION STATIONS

All available as self-service or with chef attendants, fish or cheese monger \$225 per 50 guests for two hours.

### Raw Bar Table

Chilled Prawns, Crab Claws, Seasonal West Coast Oysters, Monterey Calamari Salad, Mussels, Mignonette, Traditional Cocktail Sauce, Lemon, Cracker Bread

**\$54 person**

### Custom Raw Bar

Chilled Seasonal West Coast Oysters, House Mignonette, Lemon

**\$65 dozen**

Jumbo Chilled Prawns, Traditional Cocktail Sauce, Lemon, Grated Horseradish

**\$60 dozen**

Santa Barbara Smoked Salmon, Dill, Whole Grain Mustard Vinaigrette

**\$15 person**

Cracked King Crab Legs, Lemon Aioli

**\$70 dozen**

Selection of American Caviar, Crème Fraîche, Traditional Accompaniments

**\$24 person**

### Artisan California Cheeses

Selection of Local Artisan Cheeses, Dried Fruit, Nuts, Honey, Fig Jam, Assorted Crackers and Breads

**\$24 person**

### Artisan Charcuterie

Selection of Fra' Mani Meats, House-Pickled Vegetables, Grilled Local Vegetables, Marinated Olives, Roasted Peppers, Marinated Artichokes, Ciabatta, Focaccia Breads

**\$32 person**

### Dim Sum Station

*Minimum of 25 orders*

Choice of Three (3) Items: **\$28 person**

Choice of Five (5) Items: **\$40 person**

Savory Vegetable Dumpling

Spinach Dumpling

Shrimp Dumpling

Pork & Shrimp Shumai

Scallop Shumai

Mushroom Dumpling

Steamed BBQ Pork Bun

Crispy Vegetable Spring Roll

### Sushi Station

*Minimum of 25 orders*

Maki Choice of Three (3) Items: **\$30 person**

Nigiri Choice of Three (3) Items: **\$35 person**

Choice of Five (5) Items: **\$45 person**

*continued >*

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## RECEPTION ACTION STATIONS (CONTINUED)

### Pasta Bar

*Minimum of 25 orders*

Choice of Three (3) Items: **\$38 person**

Additional Items: **\$5 each**

Penne Alla Bolognese

Whole Wheat Penne with Artichokes,  
Sun Dried Tomatoes, Olives, Spinach, Extra  
Virgin Olive Oil

Wild Mushroom Ravioli with Creamy Vodka Red  
Sauce

Tri-Color Cheese Tortellini, Basil Pesto,  
Grated Parmesan

Risotto, Wild Mushroom, Asparagus, Corn

### Polenta Bar

*Minimum of 25 orders*

Choice of Three (3) Items: **\$33 person**

Additional Items: **\$5 each**

Italian Sausage, Beef Meatballs, Garlic Shrimp,  
Grilled Chicken Breast, Roasted Seasonal  
Mushrooms, Sautéed Broccolini, Caramelized  
Onions

With your Choice of: Gorgonzola, Parmesan  
Cheese, Pesto, Marinara

### Mediterranean

Hummus, Baba Ganoush, Tabouleh, Tzatziki,  
Marinated Olives, Grilled Marinated Vegetables,  
Pita Crisps, Flatbreads

**\$18 person**

### Caviar & Roe Station

*Minimum of 25 orders*

*Fresh local caviar and roe*

Choice of Three (3) Items: **\$30 person**

Additional Items: **\$10 each**

American Golden Whitefish Roe

Paddlefish Roe

Gold Pearl Trout Roe

Beet & Saffron Whitefish Roe

Naturally Infused Truffled Tiger-Eye Whitefish Roe

Naturally Infused Wasabi Whitefish Roe

With your Choice of: Latkes, House Potato Chips,  
Cucumber, Egg, Crème Fraîche, Onions, Capers

### Taqueria

*Minimum of 25 orders*

Choice of Three (3) Items: **\$33 person**

Additional Items: **\$5 each**

Mexican Soft Corn or Flour Tortillas

Pollo, Carne Asada, Garlic Camarones (Shrimp),  
Chorizo, Roasted Pepper

Accompanied by: Black Beans or Pinto Beans,  
Tomato, Onion, Cilantro, Cabbage, Guacamole,  
Salsa, Lime Crème

*continued >*

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### **Build Your Own Avocado Toast Bar**

*Minimum of 50 people*

*Requires Chef Attendant: **\$225***

*For breakfast based on one hour of service for  
reception based on two hours of service*

Avocado

Smoked Salmon

Pickled Red Onion

Dill Crème Fraiche

Sea Salt

Lemon Extra Virgin Olive Oil

Roasted Tomatoes

Shaved Parmesan

Truffle Oil

Grilled Asparagus

Bacon

Blue Cheese

Hard Boiled Egg

***\$50 person***

Add Caviar: ***\$10 person***

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## CARVING STATIONS

*Chef attendant required at \$225 per 50 guests for two hours, minimum of 25 guests.*

### **Dijon & Herb-Crusted Lamb Leg**

Pistachio Mint Pesto, Pomegranate Demi

Sun Dried Cranberry Quinoa Pilaf, Mixed Green Salad, Brioche Rolls

***\$400 each (serves 50 guests)***

### **Herb Marinated Beef Tenderloin**

House-Made Mustard Aioli, Truffle Jus

Mascarpone Whipped Potatoes, Mixed Green Salad, Sourdough Rolls

***\$475 each (serves 25 guests)***

### **Citrus & Rosemary Diestel Turkey Breast**

Cranberry Relish, Turkey Gravy

Chicken Apple Sausage Cornbread Stuffing, Mixed Green Salad, Potato Rolls

***\$325 each (serves 25 guests)***

### **Sea Salt Roasted Prime Rib**

Grated & Creamy Horseradish, Au Jus

Roasted Garlic Mashed Potatoes, Mixed Green Salad, Brioche Rolls

***\$750 each (serves 50 guests)***

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## RECEPTION DESSERTS

### MINIATURE SWEETS

*Display minimum order of 25 pieces each*

- Mini Strawberry Vanilla Tart
- Chef Selection of Assorted Cupcakes
- Passionfruit Cake

### Mini Tortes

Coffee, Raspberry, Dark & Milk Chocolate

### Petit Fours

Passionfruit, Chocolate, Mocha & Pistachio

Mini Caramel Tart

Assorted Macaroons

Florentine Round Caramelia Mousse

**\$8 each**

### SWEETS

*Display minimum order of 25 pieces each*

### Caramelia Mousse Cup

Whipped Cream, Pecan Shortbread, Candied Pecans

### Brioche Bread Pudding

Banana, Chocolate Chunks, Caramel Sauce

Peanut Butter Cheesecake, Strawberry Sauce

Butterscotch Pudding, Shortbread, Whipped Cream

### Snicker's Roll Cake

Chocolate Sponge, Whipped Cream, Peanuts, Caramel and Chocolate Sauce

### Dulce de Leche

Chocolate Tart Shell, Chocolate Ganache, Candied Almonds

**\$12 piece**

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