



# THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

## **HORS D' OEUVRE PACKAGE #1**

**\$15.00 PER GUEST**

Minimum 25 persons

Includes

International and Domestic Cheese Display  
Grilled and Marinated Vegetables with Eggplant Caviar and Hummus Dips  
House made Crackers and Crostini  
Choice of One Tray Passed Hors d' Oeuvre (*Menu listed on page 4*)

## **HORS D' OEUVRE PACKAGE #2**

**\$20.00 PER GUEST**

Minimum 25 persons

Includes

International and Domestic Cheese Display  
Grilled and Marinated Vegetables with Eggplant Caviar and Hummus Dips  
House made Crackers and Crostini  
Clove Poached Shrimp Cocktail  
House Made Flat Breads  
Choice of Three Tray Passed Hors d' Oeuvres (*Menu listed on page 4*)

## **HORS D' OEUVRE PACKAGE #3**

**\$25.00 PER GUEST**

Minimum 25 persons

Includes

International and Domestic Cheese Display  
Grilled and Marinated Vegetables with Eggplant Caviar and Hummus Dips  
House made Crackers and Crostini  
Clove Poached Shrimp Cocktail  
House Made Flat Breads  
Choice of Five Tray Passed Hors d' Oeuvres (*Menu listed on page 4*)

## **HORS D' OEUVRE PACKAGE #4**

**\$30.00 PER GUEST**

Minimum 100 persons

For 75 guests add \$1.00 per person, for 50 guests add \$1.50 per person

Includes

International and Domestic Cheese Display

Grilled and Marinated Vegetables with Eggplant Caviar and Hummus Dips

House made Crackers and Crostini

Clove Poached Shrimp Cocktail

House Made Flat Breads

Choice of Three Hot and Three Cold Tray Passed Hors d' Oeuvres (*Menu listed on page 4*)

Choice of One Food Station (*Food stations listed below*)

### **PASTA BAR**

All your traditional favorite ingredients tossed to order with choice of creamy Alfredo or Zesty

Marinara Sauces

roasted mushrooms, bell peppers, olives, diced tomatoes, spinach, onions, zucchini, yellow

squash, garlic, pest Italian sausage, grilled chicken, shrimp

Tortellini and Ziti Pastas

### **MASHED POTATO MARTINIS**

choose roasted garlic mashed or buttermilk chive mashed

top your mashed potato martini with any of our gourmet toppings

crispy bacon, cheddar cheese, roasted mushrooms, bell peppers, olives, diced tomatoes, roasted

garlic, scallions, sour cream, cabernet wine demi glace

### **CARVED TO ORDER GOURMET MINI SANDWICHES**

Choose from Marinated Tri Tip of Beef, Roasted Organic Turkey Breast, Smoked Virginia

Ham with caramelized onions, Dijon mustard, horseradish cream and home made barbecue

sauce with assorted artisan rolls

### **GOURMET SALAD BAR** (Please inquire about our seasonal ingredients)

Choose from sixteen seasonal ingredients, three different lettuces and four house made

dressings to compose your ultimate tossed to order salad

## **HORS D' OEUVE PACKAGE #5**

**\$35.00 PER GUEST**

Minimum 100 persons

For 75 guests add \$1.00 per person, for 50 guests add \$1.50 per person

Includes

Choice of Three Hot and Three Cold Tray Passed Hors d' Oeuvres (*Menu listed on page 4*)

### **CHOICE OF TWO DISPLAY HORS D' OEUVRES**

International and Domestic Cheese Display

Grilled and Marinated Vegetables with Eggplant Caviar and Hummus Dips with House made Crackers and Crostini

Clove Poached Shrimp Cocktail

Choice of Two Food Stations (*Food stations listed below*)

### **PASTA BAR**

All your traditional favorite ingredients tossed to order with choice of creamy Alfredo or Zesty Marinara Sauces

roasted mushrooms, bell peppers, olives, diced tomatoes ,spinach , onions, zucchini ,yellow squash, garlic, pest Italian sausage, grilled chicken, shrimp

Tortellini and Ziti Pastas

### **MASHED POTATO MARTINIS**

choose roasted garlic mashed or buttermilk chive mashed

top your mashed potato martini with any of our gourmet toppings

crispy bacon, cheddar cheese, roasted mushrooms, bell peppers, olives, diced tomatoes, roasted garlic, scallions, sour cream, cabernet wine demi glace

### **CARVED TO ORDER GOURMET MINI SANDWICHES**

Choose from Marinated Tri Tip of Beef, Roasted Organic Turkey Breast, Smoked Virginia Ham with caramelized onions, Dijon mustard, horseradish cream and home made barbecue sauce with assorted artisan rolls

### **GOURMET SALAD BAR** (Please inquire about our seasonal ingredients)

Choose from sixteen seasonal ingredients, three different lettuces and four house made dressings to compose you ultimate tossed to order salad

## À LA CARTE TRAY PASSED HORS D' OEUVRE MENU

### À LA CARTE COLD HORS D' OEUVRES /\$30.00 DOZEN

Beef Carpaccio on House Made Crostini with Horseradish Cream

Endive with Roasted Peppers and Laura Channel goat Cheese

Ahi Tuna Tartar on a Potato Crisp

Lemon and Thyme Marinated Bay Shrimp served in an Artichoke Bottom

House Smoked Salmon with Honey Mustard and Capers

Tomato, Basil and Sweet Onions on a Garlic Crostini

### À LA CARTE HOT HORS D' OEUVRES /\$35.00 DOZEN

Grilled Prawns with Sweet Chili & Garlic Sauce

Spicy Lamb Meatballs with a Minted Ginger Dip

Dungeness Crab Cakes with Yellow and Red Pepper Aioli

Mini Bison Burgers topped with Point Reyes Blue Cheese

Grilled Lamb Chops with Mint Pesto

Mini Potato Cakes Topped with Crème Fraîche and Tobiko Caviar

House Made flat Bread with Tomato Lemon and Fresh Mozzarella

Asparagus wrapped in Philo and Prosciutto with a Napa Mustard

Dipping Sauce

Point Reyes Blue Cheese on a House Made Crostini with Fresh Chives

Sonoma Farms Pate with Minted Apple Chutney