



Birthday Party Menu

Passed Appetizers

Quail Egg and Caviar

Petite Asian flavored rice cracker topped with sliced quail egg, wasabi aioli and wasabi caviar

Roasted Leek & Fennel Mini Quiche

Roasted fresh leeks & fresh fennel, a bit of Gruyere cheese & rich cream custard, in a poppy seed-seasoned crust

Steak Churrasco Kabob

Beef sirloin tips marinated in a Brazilian influenced blend of smokey chipotle pepper & lime, skewered with poblano, red bell peppers & onions

Wild Mushroom Beggar Purse

Crimini, Oyster, Button and Portobello mushrooms are simmered with shallots and onions in a rich cream sauce; then wrapped in phyllo and baked golden brown

Station One / Seafood

Skewered Pacific Prawns

Succulent, truly Jumbo prawns on skewers stand waiting in a handsome block of sphagnum moss. Dip in our Bloody Mary Cocktail Sauce for a memorable seafood treat

Seared Sesame Crusted Ahi Tuna

Carefully sliced and displayed on a hefty slab of crystal clear ice. Garnish this delicacy with your choice of three Asian inspired dipping sauces

North-Coast Maine Lobster Bisque

Our perfect blend of minced sweet lobster meat is slowly simmered in rich cream and sherry; then served in demitasse cups

We're 1-up on Fisherman's Wharf Famous Crab Louis

This ultimate San Francisco seafood delight is served in a low-slung martini glass. The shredded iceberg lettuce, hard cooked egg, red bell pepper bits and cherry tomatoes are crowned with marvelous morsels of freshly caught, delicately delicious Dungeness Crab. It's topped with our own wonderfully creamy S.F. Louis dressing



Station Two / Flavors from the Far East

Viet-style Vegetarian Rice Paper Spring Rolls

served with peanut sauce and red chile sauce

Chinese-style Deep Fried Coconut Chicken

Offered HOT, with ginger soy apricot sauce and pina colada sauce

Sushi Rolls

Freshest of fresh California Roll, Salmon Roll, Spicy Tuna Roll and Cucumber Roll presented in your own individual banana leaf-lined steamer basket with pickled ginger, wasabi and soy sauce

Mongolian Mushroom Spring Stick

a blend of shitake and wood ear mushrooms, fresh ginger, carrots and scallions

Station Three / Moroccan

Grilled Merguez

Warm Lamb Sausage with Mint Sauce on the side

Lentil Salad

with finely diced red onions and fresh parsley dressed in cumin vinaigrette

Sweet Pea Hummus

Classic Hummus

Grilled Flatbread Triangles

Cumin Carrots

Moroccan Spiced Olives

Individual B'stillas

(Moroccan Chicken and Almond Pies)

Served hot in petite ramekins, these phyllo "pie style" treats are said to define traditional Moroccan cooking



Station Four / Dessert and Coffee Station

Bite Sized Butter Cookies

Luscious Lemon Bars

Mini Crème Brulee in porcelain ramekin

Butterscotch or Caramel Bar

Carrot Cake Bar

Buttery "Checkerbite" Shortbread Squares

delicious petite chocolate and vanilla shortbread cookies

Pumpkin Mousse

served in a 3" tall shot glass with demi spoon

House made, hand-rolled Bittersweet Chocolate Truffles

Unique Rainbow Colored Edible Metallic Glitter Bon Bons

Full Bodied Connoisseur Gourmet Coffee

both Regular and Decaf



Assorted Herbal, Traditional and "Mighty Leaf" Teas

presented in beautiful hammered copper samovars