



## 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