



blueacre catering

HORS D'OEUVRE SELECTION

platters include ~20 pieces each

SMOKED SALMON RILETTE

crostini | shaved fennel salad | herb emulsion

\$50.00

DUNGENESS CRAB STUFFED MUSHROOMS

melted provolone

\$60.00

#1 SASHIMI GRADE YELLOWFIN TUNA POKE

crispy yucca | pickled ginger | wasabi emulsion

\$60.00

FRESH FRUIT SELECTION

\$40.00

SHAVED BEEF TENDERLOIN CROSTINIS

maytag bleu cheese | arugula | spiced walnuts

\$60.00

BABY JUMBO LUMP CRAB CAKES

watercress salad | tangy mustard salad

\$100.00

ASSORTED FARMSTEAD CHEESES

honeycomb | roasted walnuts | crostini

\$40.00

HOUSE SMOKED SALMON POTATO SKINS

shaved fennel salad | herb emulsion

\$60.00

BLUEACRE DEVEILED EGGS

spicy version

\$40.00

MARKET FRESH VEGETABLE CRUDITE

\$30.00

BEET TARTARE CROSTINI

olive oil | sherry vinegar | goat cheese

\$50.00

JUMBO GULF SHRIMP COCKTAIL

lemon | cocktail sauce

\$60.00