



blueacre seafood

CATER HORS D'OEUVRE SELECTION platters include 20 pieces each

#1 SASHIMI GRADE YELLOWFIN TUNA POKE

crispy yucca | pickled ginger | wasabi emulsion
\$60.00

HAND STRETCHED MOZZARELLA CROSTINI

cherry tomato | fresh basil | tuscan olive oil
\$50.00

SHAVED BEEF TENDERLOIN TIRADITO

maytag bleu cheese | arugula | spiced walnuts
\$60.00

PROSCIUTTO DI PARMA CROSTINI

seasonal fruit | humbolt goat cheese | tuscan olive oil
\$40.00

JUMBO GULF SHRIMP COCKTAIL

lemon | cocktail sauce
\$60.00

DUNGENESS CRAB STUFFED CHERRY TOMATOES

old bay aioli | chives
\$40.00

BEET TARTARE CROSTINI

olive oil | sherry vinegar | goat cheese
\$50.00

MADRAS CURRY CHICKEN BOUCHEE

Fennel salad | puff pastry shell
\$40.00

SMOKED SALMON RILETTE

crostini | shaved fennel salad | herb emulsion
\$60.00

WHITE BEAN HUMMUS

pickled red onion | grilled pita bread
\$30.00

BLUEACRE DEVILED EGGS

spicy version
\$40.00
add dungeness crab
\$60.00

MARKET FRESH ROASTED VEGETABLE CRUDITE

\$45.00

FRESH FRUIT SELECTION

\$45.00

ASSORTED FARMSTEAD CHEESES

honeycomb | roasted walnuts | crostini
\$60.00