

Spirits at Sunset Menu

DISPLAYED HORS D'OEUVRES

SPINACH ARTICHOKE CRAB DIP

Served with sliced
sourdough bread

CHIPOTLE HUMMUS, LEMON-ROSEMARY HUMMUS AND ARTICHOKE GOAT CHEESE SPREAD

With soft pita bread and crispy flatbreads

LOCAL CALIFORNIA CHEESE BOARD

With assorted fresh and dried fruits and nuts

GARDEN FRESH RAINBOW CRUDITÉ

Including locally grown baby carrots, purple
cauliflower, green beans, jicama and heirloom cherry
tomatoes, served with a basil yogurt dipping sauce

TRAY-PASSED SMALL PLATES AND BITES

CAPRESE BITES

Basil marinated fresh mozzarella with grape tomato
and balsamic glaze

GRILLED SHRIMP LOLLIPOPS

With bacon jam

CHICKEN AND WAFFLES

With maple chili brown butter

MINI BEEF EMPANADAS

With cilantro lime sour cream

DESSERT

TART LEMON BARS

BROWNIES BITES

SIGNATURE COCKTAILS

SEA BREEZE — \$8

Vodka, cranberry juice, grapefruit juice

A LITTLE DINGHY — \$8

Coconut rum, cranberry juice, pineapple juice,
orange juice

MARITIME MARTINI — \$9

Dry gin or vodka, vermouth, blue curacao, lime

FULL BAR WITH COCKTAILS,
WINE AND CRAFT BEER ALSO
AVAILABLE FOR PURCHASE

