

VALENCIA BALLROOM

HORS D'OEUVRES



RAW MARKET VEGETABLE AND DOMESTIC CHEESE DISPLAY 5

Served with herb buttermilk ranch dip, Dijon mustard, and assorted crackers.

WARM WHITE ROSE CRAB DIP 6

Topped with cheese, broiled until bubbly, and paired with sliced baguette.

CHARRED MARINATED VEGETABLE ANTIPASTO DISPLAY 8

Grilled then chilled seasonal vegetables accompanied by hummus, marinated artichoke hearts, grilled flatbread, and Lebanese garlic dip. (v+)

VALENCIA BEEF MEATBALLS 4

Simmered in tomato ragout and finished with shaved parmesan.

A GRAND DISPLAY OF FRUITS OF THE SEA 40

Poached and chilled shrimp, lobster tails, and snow crab legs crown a table of crushed ice filled with freshly shucked oysters accompanied by Mariner seafood salad, cocktail sauce, lemons, mignonette, and creole ravigote. (GF)

CHARCUTERIE AND ARTISAN CHEESES DISPLAY 15

Prosciutto, Soppressata, and other fine cured meats with Manchego, Grana, and other cheeses are arranged on a rustic wooden platter alongside sliced apples, grapes, honey, truffle aioli, roasted peppers, marinated artichoke hearts, candied walnuts, and crostini.

CONTEMPORARY SUSHI DISPLAY 30

Sesame encrusted seared sliced Ahi tuna loin surrounded by wonton chips, seaweed salad, cucumber wasabi sauce, and sriracha aioli is complimented by soft shell crab rolls and tempura shrimp rolls.

PRICES SHOWN PER GUEST-MINIMUM 50
PRICING SUBJECT TO CHANGE