



*A Very Special Graduation Celebration
Malibu, California
~ 75 Guests ~*

Tray Passed Hors d'Oeuvres

*Fresh Sea Scallops
served in a Butter Lettuce Cup, with Cajun Tartar Sauce*

*Kobe Meatball, skewered with Bamboo
served with White Truffle Aioli*

*Spicy Vegetarian Indian Samosas
with Tamarind Chutney & Mint Sambal*

*Seared Ahi Tuna on a Wonton Crisp,
with Scallions and Ponzu*

*Bite-sized Grilled Cheese Sandwiches
served alongside Shot Glasses of Creamy Tomato Soup*

*Latticed Yukon Gold Potato Crisps
Topped with Smoked Salmon and Crème Fraiche*

*Mini-Elbow Macaroni n' Cheese
served in edible Parmesan Touille Cups*

*Petite Maryland Crab Cakes
topped with a Classic Remoulade*

*Smoked Beef Brisket
on Cocktail Forks, served with Au Jus*



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Stationary Selections

*Steamed Lobster Medallions
Topped with Caviar, Served with Aquavit Sauce*

*Classic Antipasto
Aged Asiago, Provolone & Manchego Cheeses
Sliced Pamplona Chorizo, Hard Salami, Prosciutto & Chicken Paté
Roasted Red & Yellow Sweet Peppers, Marinated Mushrooms,
Pepperocinis, Manzanilla & Kalamata Olives
Artisan Breadsticks, Garlic & Rosemary Crostini*

Salad Station

*Vegetarian Asian Salad
with Napa Cabbage, Scallions, Sprouts,
Julienne Carrots, Red Bell Pepper & Snow Peas
Topped with Crispy Rice Noodles & Wonton Strips
Served with a Soy-Ginger Dressing*

*Haricover Beans, Shitake Mushroom Caps & Fresh Mozzarella
drizzled with Aged Balsamic*

*Black Beans, Roasted Peppers, Grilled Corn & Scallions
in a Cilantro-Lime Vinaigrette*

*Grilled Romaine Hearts
offered with Maytag Blue Cheese Vinaigrette on the Side*



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Grill Station

*Aged, Angus Hand-Carved New York Steaks
with Au Jus, Chop Sauce & Creamed Horseradish
offered with Petite Artisan Rolls*

*Crispy Garlic-Lemon Chicken
{Cut into Quarters}*

*John Dory
offered with a Lemon Beurre Blanc
& Pineapple Mango Salsa*

*"Noonan's" Baby Back Ribs
with Hickory BBQ Sauce on the side*

Roasted Garlic Mashed Potatoes

Dessert & Coffee Service

*Fresh Roasted Regular & Decaf Coffee
in footed Glass Coffee Mugs
offered with Bailey's, Jameson Irish Whiskey & Whipped Cream on the Side*

*Warm Oven-Baked Cookies
with Milk*

*Chocolate Fondue, offered with:
Seasonal Fresh Fruit, Pound Cake, Rice Krispy Treats & Brownie Bites*