

SPA MENU

Small Bites \$3- priced per piece

Shrimp Sandwiches - Bay Shrimp, Dill Aioli, Oven Dried Tomato, Cucumber On Brioche

Ahi Tuna Nicoise on Skewers - Roasted Peppers, Cherry Tomato, Black Olive and Basil

Mozzarella Boconcini Balls and Tomato with Basil Pesto on Skewers

Artichoke wrapped with Prosciutto and stuffed with Goat Cheese

Roquefort Cheese and Pear with Black Pepper Gastric on Skewers

TO SHARE

Paninis \$50

Serves 10 people

Chicken with Provolone, Olive Tapenade, Eggplant and Fresh Basil

Prosciutto and Mozzarella Panini with Pesto and Tomato

Smoked Salmon, Dill Crème Fraiche, Pickled Red Onion and Cucumber

Mushroom and Zucchini with Pesto and Oven Dried Tomatoes

Pizzas

Tomato and Basil

Mozzarella, Humboldt Fog Goat Cheese, Oven Dried Tomatoes, Cherry Tomatoes and Basil

Vegetable Spinach and Arugula Pesto

Mushrooms, Tomatoes, Olives and fresh Mozzarella

Pepperoni and Coppa

Mozzarella, Tomato Sauce and Shaved Parmesan

Roasted Mushroom and Green Olive

Mozzarella, Bocconcini, Olives, Arugula, Roasted Garlic and Chili

Serves 10-20 people - \$40 Per Pizza serves 6-8 people \$20

Platters

(serves 10 people)

Locally Grown Organic Fruit \$40

Vegetable Crudite \$35

Served with a Point Reyes Blue Cheese Dipping Sauce

Artisanal Cheeses \$50

3 types of Cheese served with Breadsticks, Toast Points and Condiments

Charcuterie \$50

Salami, Coppa and Prosciutto served with Whole Grain Mustard, Cornichons, Breadsticks and Crackers