



RAMSEY'S PASSED APPETIZERS

\$7 PER ITEM PER PERSON

LOBSTER AND SMOKED BACON SALAD
OVEN-DRIED TOMATO, CRÈME FRAICHE PICKLED FENNEL
CRISPY BRIOCHE CROSTINI

BUTTER POACHED LOBSTER
CHANTERELLE MUSHROOM PUREE, CRISPY BRIOCHE CROSTINI

MINI SEARED LAMB CHOPS WITH POMEGRANATE REDUCTION

FRESH SEASONAL OYSTERS
CLASSIC MIGNONETTE OR TOMATO-HORSERADISH SALSA

FRESH CAVIAR
BALINI CAKE, SHAVED EGG, CRÈME FRAICHE, CHIVE
(MARKET PRICE DEPENDING ON SEASON)

GRILLED MARINATED SHRIMP
CHOICE OF MARINADE
HONEY LIME SHRIMP OR PEACH-MISO BBQ SAUCE

\$6 PER ITEM PER PERSON

MINI DUNGENESS CRAB CAKES
LEMON AIOLI, MICRO GREENS

MINI ANGUS BEEF BURGERS
CARMELIZED ONIONS, WHITE CHEDDAR BRIOCHE BUN

SMOKED SALMON ON CROSTINI
CUCUMBER, CHERRY TOMATO, GOAT CHEESE, CHIVE

SMOKED DUCK SALAD ON BRIOCHE
GRAPE, PARMESAN, PECAN

STEAMED AND SEARED SHRIMP DUMPLINGS
SERVED WITH SOY-GINGER SAUCE

SEARED FLAT IRON STEAK
BRAVAS STEAK SAUCE, HERB GOAT CHEESE, CROSTINI

AHI TUNA TAR-TAR
PICKLED CUCUMBER, CRISPY WONTON, CHILE AIOLI

CRISPY SHRIMP SPRING ROLLS
SERVED WITH PINEAPPLE AND GINGER BBQ SAUCE

ASSORTED GOURMET THIN CRUST PIZZA'S
BBQ CHICKEN

CILANTRO-MINT PESTO, GRILLED CHICKEN
CLASSIC MARGARITA
GRILLED PESTO SHRIMP
GRILLED VEGETABLE PARMESAN

\$5 PER ITEM PER PERSON

CHICKEN SATAYS
CURRY AND GINGER MARINADE
PEANUT DIPPING SAUCE

CRISPY POTATO RAVIOLIS
SMOKED SPICY TOMATO SAUCE

MINI GRILLED VEGETABLE CALZONE
GOAT CHEESE, SMOKED TOMATO SAUCE

CHICKEN LETTUCE CUPS
SHITAKE MUSHROOM, CRISPY WONTON, SOY-GINGER GLAZE

CRISPY SPRING ROLLS
CHOICE OF
PORK, CHICKEN OR VEGETABLE
SERVED WITH PINEAPPLE AND GINGER BBQ SAUCE

BRIE AND APPLE QUESADILLAS
MANGO SALSA
BRIE CHEESE, FUJI APPLE
CHIPOTLE SOUR CREAM

STEAMED AND SEARED DUMPLINGS
CHOICE OF CHICKEN
PORK OR VEGETABLE
SERVED WITH A SOY-GINGER SAUCE

ROASTED EGGPLANT STUFFED
PIQUILLO PEPPERS, FETA CHEESE, TOASTED ALMONDS

DESSERTS

HOUSE BAKED COOKIES
DOUBLE CHOCOLATE CHUNK
WHITE CHOCOLATE MACADAMIA NUT
PEANUT BUTTER
OATMEAL RAISIN
\$3 PER PERSON

PUMPKIN AND MASCARPONE CHEESE CAKE
VANILLA CRÈME
\$4 PER PERSON

FIG AND HAZELNUT TART
\$4 PER PERSON

MINI ASSORTED GOURMET FRENCH PASTRIES
\$6 PER PERSON

CHOCOLATE SOUFFLÉ
\$6 PER PERSON

VANILLA CRÈME BRULEE
\$6 PER PERSON