



Blossom
CATERING COMPANY
Food Stations

Raw Bar

Local Oysters On The Half Shell, Alaskan King Crab, and Cocktail Prawns. Served with Lemon Sachets and Classic Accoutremants.

Fry Station

Fresh Scallops, Clams and Fries Served in Paper Cones with a Lemon-Caper Ailoi

"Crudo" Station

Local Rockfish Ceviche
Ahi Tuna Tartare with Ginger, Jalepeno
Sea Scallop Ceviche with Thai Citrus Jus

Local Cheese and Charcuterie

A Selection of the Finest Local Cheese and Charcuterie Served with a Variety of Crackers, Breads, Fruits and Nuts

Mini Sandwich Station

Chicken Salad Croissant With Grapes and Marconas
Heirloom Tomato Focaccia
Roast Beef With Herbed Ailoi

Side Of Smoked Salmon

Served With Capers, Onion, Egg, Crème Fraiche and Rye.

Carving Station

Filet Mignon with Sauce Bearnaise
Leg of Lamb with Tarragon Demi Glace

Dessert Cart

Cookies, Tartlets, Marshmallows, Cream puffs, or any Combination From Our Desserts Menu