

SPIRIT AT SUNSET MENU

Displayed Hors d'Oeuvres

Spinach Artichoke Crab Dip – Served with sliced sour dough bread and crispy flatbreads

Chipotle Hummus – with soft pita bread

Local California Cheese Board – with assorted fresh and dried fruits and nuts

House Pickled Vegetable Display – including locally sourced carrots, baby radishes, red onions, mushroom caps, asparagus and beets

Tray-Passed Small Plates and Bites

Caprese Bites – basil marinated fresh mozzarella with grape tomato and balsamic glaze

Shrimp and Fennel Salad – Served in phyllo cups

Chicken and Waffles – With maple chili brown butter

Mini Beef Empanadas – With cilantro lime sour cream

Dessert

Tart Lemon Bars

Chocolate Decadence brownies

Signature Cocktails

Sea Breeze – Vodka, cranberry juice, grapefruit juice - \$8

A Little Dinghy – Coconut rum, cranberry juice, pineapple juice, orange juice - \$8

Maritime Martini – Dry gin or vodka, vermouth, blue curacao, lime - \$9

Full bar with cocktails, wine and craft beer also available for purchase