

The Key Room

FINE FOOD~EXCEPTIONAL EVENTS

Appetizers

Priced per piece

Vegetarian

Risotto Cakes with Lemon-Thyme Accented Mascarpone*
\$3

Mini Yukon Gold Potatoes with Goat Cheese Infused Melted Leeks
\$3

Shiitake Mushroom Cakes with Fermented Black Bean Aioli*
\$3

Spiced Anjou Pear Chip with Blue Cheese Mousse, Candied Walnuts and Chives*
\$3

Wild Mushroom Empanadas with Romanesco Sauce*
\$3

Seafood

Ahi Tuna Poke with Shredded Nori and Wasabi Cream on a Baked Won Ton Chip*
\$4

Endive Spears with Bay Shrimp and House-made Herbed Ranch Dressing*
\$3.50

Pan Seared Dungeness Crab Cake with Avocado Aioli*
\$4

Poultry, Pork & Beef

Chicken Breast Satay, with Peanut Cilantro Dipping Sauce*
\$3.50

Lemon Tarragon Chicken Salad on Crostini*
\$3

Chipotle Chicken and Pepper Jack Empanada*
\$3.50

BBQ Pork Sliders with House-made Onion Rolls*
\$3.50

Teriyaki Beef Meatballs with Scallions and Sesame Seeds* \$3.50

*Best for take-out orders

Marin Garden Crudité

An Assortment of Seasonal Vegetables with Green Goddess Dressing and
Lemon Garlic Hummus served with Flatbread

\$10 per person

Artisan Cheeses & Fruit

A Selection of Local Artisan Cheeses with Crostini and Seasonal Fresh Fruit

\$15 per person

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*