

MAREA

SESSIONS

WEDNESDAY, JUNE 21ST

HORS D'OEUVRES

Herb Goat Cheese Stuffed Peppadew Peppers
Vegetable Samosas with Tamarind Chutney
Sausage en Croute with Everything Bagel Spice
Korean Shrimp Skewers

CHEESE AND CHARCUTERIE

Assorted Artisan Dried and Cured Meats, Local Californian &
European Cheeses, Nuts and Fruit

LOCAL CEVICHE BAR

Scorched Cauliflower and Scallion Cocktail, Seabass Ceviche
and Shrimp Black Aguachile with Accompaniments

CARVING STATION

Stuffed Porchetta with Sides of Hawaiian Potato Macaroni Salad,
Cucumber Namasu, Grilled Stone Fruit and Blue Cheese Bruschetta

TACO STATION

Braised Lamb Barbacoa Style, Ancho Grilled Shrimp
and Chicken Tinga with Accompaniments

DESSERT

Seasonal Stone Fruit Tres Leches
Lemon Blueberry Petit Fours
Salted Vanilla Marshmallow Chocolate Tuile Cups
CBD Peanut Butter Pretzel Mousse
Salted Oreo Chocolate Chip Cookies

[BUY TICKETS](#)