

The Eclectic Large Platter Collection

The Eclectic Large Platter Collection has been designed for parties of any size. The collection of platters can be served within the restaurant or prepared for special events outside the restaurant.

Choose from our wide selection of offerings below.

Our collection of platters can also be designed for your specific needs.

Platters by the Dozen

Items below priced per dozen

KOBE BEEF SLIDERS 42

100% American Wagu Beef, Pickle, Basil Aioli, Portuguese Brioche Bun

LOBSTER QUESADILA 52

*Cilantro Lime Chili Butter, Teleme Cheese, White Cheddar Cheese
Roasted Jicama Tangerine Slaw*

SHORT RIB SLIDERS 42

Slow Braised Short Ribs, Port Wine Reduction, Gorgonzola Cheese

POT STICKERS 24

Steamed or Fried, Chicken Dumplings, Sweet Chili Sauce for Dipping

ECLECTIC ORIGINAL WICKED SHRIMP 42

Spicy!, Jumbo Prawns, House-made BBQ Sauce, Spice Mix

HOUSE SMOKED SALMON CROSTINI 44

Toasted Baguette, Shaved Red Onions, Capers, Crème Fraiche, Fresh Dill

WILD MUSHROOM FLATBREAD 30

Shitake, Crimini, Portobello, Mozzarella Cheese, Truffle Oil

BUFALLO STYLE CRISPY CALIFLOWER 24

Spicy!, Deep Fried, Blue Cheese Dressing for Dipping, Celery Sticks

CRAB CAKES 48

Jumbo Lump Crab Meat, Lemon Buerre Blanc

STUFFED MUSHROOMS 29

Spinach, Walnuts, Gruyere Cheese, Lemon Buerre Blanc

ECLECTIC FLATBREAD 34

Applewood Smoked Bacon, Crimini Mushrooms, Bermuda Onions, Garlic, Mozzarella Cheese, Tomato Sauce

BRUSCHETTA AL POMODORO 24

Gilled Baguette, Roma Tomatoes, Garlic, Basil, EVOO, Parmesan Cheese

ECLECTIC JUMBO PRAWN COCKTAIL 42
Spicy Cocktail Sauce, Freshly Grated Horseradish

ECLECTIC TEMPURA JUMBO PRAWNS 42
Sweet Chili Sauce for Dipping, Garlic Aioli for Dipping

MARGHERITA FLATBREAD 26
Tomato Sauce, Fresh Basil, Mozzarella Cheese, Fresh Tomatoes

MEATBALLS MARINARA 36
House Made Pork & Beef Meatballs, Italian Herbs, Red Chili Flakes, Parmesan Cheese

BEEF TENDERLION CROSTINI 48
Filet Mignon, Toasted Baguette, Horseradish Cream, Caramelized Onions

OYSTERS ON THE HALF SHELL 36
Oysters will vary with the Season, Please Inquire for Selections Available, Champagne Vinaigrette, House-made Cocktail Sauce

FRESH ORGANIC GOAT CHEESE CROSTINI 36
Toasted Baguette, Sun-dried Tomatoes, Roasted Garlic, Capers

APPLEWOOD BACON WRAPPED SCALLOPS 48
Lemon Buere Blanc, Balsamic Reduction

SEARED AHI CROSTINI 48
Big Eye Sashimi Grade Ahi Tuna, Prepared Rare, Toasted Baguette, Wasabi Cream, Diakon Sprouts

CAPRESE SKEWERS 32
Fresh Basil, Seasonal Tomatoes, Fresh Mozzarella, EVOO, Balsamic Reduction

Platters – Serves 12 Guests

Items below priced to serve 12 guests

ECLECTIC WHITE BEAN & ROASTED GARLIC DIP 38
Freshly Baked Pizza Triangles

TUNA TARTARE 72
Hand cut Big Eye Sashimi Grade Tuna, Avocado, Jalapeño, Cilantro, Scallions, Wasabi Cream, Sesame Baked Won Tons

DUNGENESS CRAB & ARTICHOKE DIP 78
Grilled Baguette, Mayonnaise, Parmesan Cheese, Shaved White Onion, Decadent!

MAC & CHEESE 60
Four Cheese Blend, Pancetta, Crisped Bread Crumbs, Scallions

THE GREEK SALAD 72
Vine Ripened Tomatoes, English Cucumbers, Red Onion, Green Bell Pepper, Capers, Feta Cheese, Nicoise Olives, Fresh Oregano, EVOO, Red Wine Vinegar

ECLECTIC CHOPPED SALAD 76
Chicken, Applewood Smoked Bacon, Smoked Turkey, Bell Peppers, Walnuts, Jicama, Cucumber, Roma Tomatoes, Hearts of Romaine, Feta Cheese, Lemon-Garlic Dressing

HEIRLOOM TOMATO & BURRATA CHEESE 84
EVOO, Sea Salt, Fresh Basil, Balsamic Reduction

CHARCUTERIE 100
Artisan Collection of Select Seasonal Cured Aged Meats & Cheeses, Orange Fig Compote, All Natural 100% Raw Honey Comb, Grilled Rustic Baguette

ARTISAN CHEESES 65
A Collection of Select Artisan Cheeses, Red Seedless Grapes, All Natural 100% Raw Honey Comb, Grilled Rustic Baguette

OVEN BAKED ORGANIC GOAT CHEESE 39
Soledad Organic Goat Cheese, Sun-dried Tomatoes, Roasted Garlic, Capers, Grilled Baguette

FRESH VEGETABLE CRUDITE 45
Fresh Seasonal Vegetables, House-made Ranch & Blue Cheese Dressings for Dipping

Sides – Serves 12 Guests

Items below priced to serve 12 guests

LOBSTER MASHED POTATOES 64
Butter Poached Lobster, Chives

ISRAELI COUS COUS 30
Onions, Garlic, Red Peppers, Pine Nuts

GRILLED ASPARAGUS 40
EVOO, Seasoning

SAUTEED MUSHROOMS 42
Portobello, Crimini, Shitake

SAUTEED SPINACH 42
Garlic, Pine Nuts

POMME FRITTES 30
Hand Cut Kennewick Potatoes, Ketchup for Dipping

GARLIC MASHED POTATOES 40

MASCARPONE RISOTTO 40
Arborio Rice, Mascarpone Cheese, Onion, Garlic, Seasoning

PORTOBELLO FRIES 33
Portobello Mushrooms, Panko Bread Crumbs, Fried, Garlic Aioli for Dipping