



RECEPTION

PASSED HORS D'OEUVRES

STANDARD STATIONS

BUFFET DINNER

DESSERTS

BAR

PASSED HORS D'OEUVRES

- MUSHROOM SPRING ROLL Yuzu Aioli
- POLENTA BITE Cauliflower, Zucchini, Parmesan, Hot Honey (gf)
- CRISPY CAULIFLOWER BONCHON Toasted Sesame Seeds (vg)
- SWEET PETITE OYSTERS Cucumber Mignonette (gf)(df)
- TUNA TARTARE Lettuce Wraps, Grapefruit Ponzu (df)
- GRILLED OCTOPUS Chorizo Aioli (gf)(df)
- SEARED SCALLOPS Crispy Pork (gf)(df)
- CAVIAR Brioche Toast, Crème Fraîche (Additional 10pp)
- JONAH CRAB CAKE Lemon Aioli (df)
- LOBSTER CLUB Brioche, Bacon Aioli (df)
- BUTTERMILK FRIED CHICKEN SLIDER Yuzu Pickles
- LAMB KOFTA Preserved Lemon (gf)(df)
- CLASSIC BEEF SLIDER Tomato Jam
- BURGERS "BELLE ÉPOQUE" Prime Beef, Foie Gras, Truffle Relish
- WAGYU BEEF SKEWERS Miso Glaze, Soy Shallot Chutney (df)
- ARTICHOKE PAKORA Tamarind (gf)
- AVOCADO TOAST Peekytoe Crab
- SALT AND PEPPER SHRIMP
- SMOKED SALMON Buckwheat Blini, Crème Fraîche
- AHI TUNA Crispy Rice
- CHICKEN MEATBALL Charred Jalapeño Salsa

60pp for choice of 6 for 1 hour
75pp for choice of 6 for 2 hours
80pp for choice of 8 for 1 hour
95pp for choice of 8 for 2 hours

(gf)- Gluten Free
(df)- Dairy Free
(vg)- Vegan

STANDARD STATIONS

RAW BAR 85pp

Selection of East & West Coast Oysters, Maine Lobster Tails, Empress Crab Claws, Shrimp Cocktail
Served with Cucumber Mignonette, Cocktail Sauce, Lemon (gf)(df)

OYSTER BAR 45pp

Assortment of East & West Coast Oysters

Served with Cucumber Mignonette, Cocktail Sauce, and Lemon (gf)(df)

SUSHI

Tuna with Caviar Kaluga and Kizami Wasabi (gf)

Salmon with Shio Kombu

Yellowtail topped with Yuzu Kosho (gf)

Botan Ebi

Seared Eel with Avocado

Salmon Avocado Roll (gf), Spicy Salmon Roll (gf)

Tuna Avocado Roll (gf), Spicy Tuna Roll (gf)

Spicy Blue Crab with Avocado Roll (gf), Yellowtail Scallion Roll (gf)

Cucumber Avocado Roll (gf)(vg)

Accompanied with Pickled Ginger, Wasabi, and Tamari Sauce (gf)

80pp for Stationary

150pp for Live Action Station + \$300 Chef Fee,

1 Chef Required for every 50 guests (Requires 2 Weeks' Notice)

CAVIAR

Served with Blinis, Crème Fraiche, Pickled Red Onion, Egg Mimosa, Chive

OSSETRA

Large Gray and Gold Pearls, Nutty, Silky Palate. Refined, Subtle Finish (gf)(df)

125pp

ROYAL STERLING

Large, Firm Black Pearls. Rich and Complex Flavor (gf)(df)

95pp

SEAFOOD 65pp

West Coast Oysters, Cucumber Mignonette (gf)(df)

Gulf Shrimp Cocktail (gf)(df)

Mini Butter Poached Lobster Rolls

Mini Crab Cakes, Spicy Aioli (df)

STANDARD STATIONS

CHEESE AND CHARCUTERIE 65pp

Brie, Wagon Wheel, Point Reyes, Cloth Bound Cheddar (gf)
Coppa, Spicy Calabrese, Speck, Brasaola (gf)(df)
Dried and Fresh Fruit, Cured Olives, Toasted Nuts (gf)(df)
Assorted Crackers, Freshly Baked Artisanal Breads

ANTIPASTO 50pp

Sweet Soppressata, Tanara Prosciutto, Spicy Coppa (gf)(df)
Marinated Mozzarella and Heirloom Tomatoes (gf)
Grilled Seasonal Vegetables (gf)(vg)
Little Gem Wedge, Fancy Ranch, Confit Tomatoes, Point Reyes Blue Cheese (gf)
Dried and Fresh Fruit, Cured Olives, Toasted Nuts (gf)(df)
Assorted Crackers, Freshly Baked Artisanal Breads

MEDITERRANEAN MEZZE 45pp

Vegetable Crudités, Whipped Feta Dip, Pistachio Dip and Charred Eggplant Dip (gf)
Halloumi Greek Salad, Cucumbers, Tomatoes, Olives, Mint, Sumac (gf)
Spice Roasted Cauliflower Salad, Raisins, Pine Nuts, Lemon Vinaigrette (gf)(df)
Turkish Tabouli, Za'atar, Grilled Grapes, Parsley (df)
Housemade Flatbread, Toasted Pita Points

FLATBREAD 35pp

SELECT TWO

Prosciutto, Arugula, Burrata
Spiced Sausage, Sweet Onion, Cheddar, Red Pepper
Black Truffle, Wild Mushroom, Fontina Cheese
Kale, Cheddar, Calabrian Chili, Basil

STANDARD STATIONS

THE GRILL 95pp

Little Gem Wedge, Fancy Ranch, Confit Tomatoes, Point Reyes Blue Cheese (gf)

2 Million Dollar Chicken, Crème Fraîche, Preserved Lemon (gf)

Herbed Rack of Lamb, Dried Fruit and Nuts (gf)(df)

Dry Aged NY Strip, Wasabi Raita (gf)(df)

Brussels Sprouts, Bacon (gf)(df)

Fingerling Lemon Potatoes (gf)(vg)

BISTRO 75pp

Market Salad, Roasted Beets, Toasted Seeds, Meyer Lemon Vinaigrette (gf)(vg)

Roasted Squash, Salsa Verde, Fresh Ricotta (gf)

Spice Crusted Atlantic Salmon, Lemon Vinaigrette (gf)

Whole Roasted Chicken, Glazed with Crème Fraîche, Aleppo Pepper, Preserved Lemon (gf)

Rigatoni with Plum Tomato, Whipped Ricotta, Pimentón

Artisinal Breads

LATE NIGHT BITES 40pp

SELECT THREE, PASSED FOR ONE HOUR

Black Truffle and Fontina Cheese Flatbread

Kale, Mushroom, White Cheddar, Market Herbs and Chili Flatbread

Mini Grilled Cheese, Comté, Cheddar, Chevre, Tomato Jam

Spicy Maple Fried Chicken, Waffle Cone (df)

Mini Burger, Iceberg, Tomato, American Cheese, Special Sauce

French Fries (gf)(vg)

STANDARD STATIONS

CARVING STATION with Chef 150

Served with Freshly Baked Artisanal Breads

Chimichurri, Horseradish Crème Fraîche, Roasted Au Jus, Grainy Mustard

CHOICE OF:

Slow Roasted Salmon 50pp

Roasted Branzino 60pp

Whole Roasted Chicken 45pp

Slow Roasted Pork Loin 55pp

Herb Roasted Rack of Lamb 60pp

Marinated Sirloin Steak 55pp

Filet Mignon 65pp

Slow Roasted Prime Rib 75pp

(gf)(df)

SELECT TWO:

Spice Roasted Carrots, Harissa, and Yogurt (gf)

Roasted Squash, Salsa Verde, Fresh Ricotta (gf)

Cucumber, Avocado, Pistachio Pesto (gf)(vg)

BBQ Tomatoes, Chickpeas, and Yogurt (gf)

Radicchio, Buffalo Mozzarella, and Apple Vinaigrette (gf)

Couscous, Mint, Feta, and Pomegranate

Grilled Mushrooms, Horseradish Gremolata (gf)(vg)

BUFFET DINNER

SOUP & SALADS

SELECT TWO

Seasonal Soup

Market Salad, Roasted Beets, Toasted Seeds, Meyer Lemon Vinaigrette (gf)(vg)

Little Gem Wedge, Fancy Ranch, Confit Tomatoes, Point Reyes Blue Cheese (gf)

Butter Lettuce, Grilled Mango, Smoked Pecans, Red Onion, Meyer Lemon Vinaigrette (gf)(vg)

Kale Caesar, Parmesan Aioli, Mint, Cilantro

Shaved Fennel, Yogurt, Herbs, Poppy Seeds (gf)

Spicy Beef Salad, Ginger Scallion Vinaigrette (Additional 5pp)

ENTRÉES

SELECT THREE

Rigatoni, Plum Tomato, Whipped Ricotta, Pimentón

Crunchy Tofu, Black Pepper Jam (gf)(vg)

Spice Crusted Atlantic Salmon, Lemon Vinaigrette (gf)(df)

Roasted Branzino, Horseradish Gremolata (gf)(df)

Roasted Chicken, Glazed with Crème Fraîche, Aleppo Pepper, Preserved Lemon (gf)(df)

Slow Roasted Pork Loin, Pineapple Mostarda (gf)(df)

Herbed Rack of Lamb, Dried Fruit and Nuts (gf)(df)

Marinated Sirloin Steak, Chimichurri (gf)(df)

Roasted Filet Mignon, Rye Mustard (df)(Additional 10pp)

Slow Roasted Prime Rib, Horseradish Crème Fraîche (gf)(Additional 15pp)

ACCOMPANIMENTS

SELECT TWO

Spice Roasted Carrots, Harissa, and Yogurt (gf)

Roasted Squash, Salsa Verde, Fresh Ricotta (gf)

Cucumber, Avocado, Pistachio Pesto (gf)(vg)

BBQ Tomatoes, Chickpeas, and Yogurt (gf)

Radicchio, Buffalo Mozzarella, and Apple Vinaigrette (gf)

Couscous, Mint, Feta, and Pomegranate

Grilled Mushrooms, Horseradish Gremolata (gf)(vg)

DESSERTS

SELECT ONE

Sliced Seasonal Fruit (gf)(vg)

Chocolate Mousse, Honeycomb, Sea Salt (gf)

NY Cheesecake, Berry Compote

Meyer Lemon Tarte



DESSERTS

PASSED

Pistachio and Raspberry Tart

Strawberry Shortcake

Banana Semifreddo, Cacao Rice Crunch

Key Lime Cheesecake Shots

Carrot Cupcake, Cream Cheese Frosting

Chocolate Mousse Tart, Passionfruit

Salted Caramel Cupcake

Peanut Butter Crunch Bar (gf)

Chocolate Chip Cookies

Vegan/Gluten-Free Cookies and Brownies available upon request

35pp for choice of 4 desserts for 1 hour

50pp for choice of 6 desserts for 1 hour

TAKE HOME TREATS

Housemade Marshmallow (gf)(vg)

Housemade Yuzu Marshmallow (gf)(vg)

Salted Caramel Popcorn (gf)

Lime-Ranch Popcorn (gf)

Chocolate Bark (gf)(serves 100 guests)

25pp



BAR

TOP SHELF LIQUOR

Grey Goose, Belvedere, Ketel One, Tito's, Bombay Sapphire, Tanqueray, Hendricks, Bacardi Light, Bacardi 8, Patron Silver, Casa Dragones Blanco, Espolon, Don Julio Blanco, Del Maguey Vida Mezcal, Wild Turkey, Makers Mark, Bulleit Bourbon, Bulleit Rye, Jameson Johnnie Walker Black, Macallan 12yr

WINES

Moët & Chandon 'Impérial Brut Réserve', Champagne NV
Jean Paul Picard, Sancerre Rosé, France 2020

SELECT ONE WHITE AND ONE RED

Eschol Family Vineyards, Double T Chardonnay, Napa Valley 2019
Regis Minet, Pouilly – Fume, Sauvignon Blanc, Loire Valley, FR 2022
Ancient Peaks Winery, Cabernet Sauvignon, Paso Robles, CA 2020
Seguin Manuel, Pinot Noir, Bourgogne, FR 2021

BOTTLED BEERS

SELECT TWO

Standard Brauhaus Helles Lager (can)
Allagash White (can)
Sixpoint Stoooper IPA (can)
Downeast Apple Cider (can)
Bitburger Non-Alcoholic (btl)

Deluxe Top Shelf Bar

PRICED PER PERSON

50pp first hour
35pp each additional hour

SPECIALTY COCKTAILS

SELECT TWO

FIFTY FIFTY

Gin, Dill, Manzanilla Sherry, Citrus Oil

PENNY DROP

Vodka, Ginger, Lime, Ginger Beer

BY THE BARREL

Ragtime Rye, Amontillado, Pineapple, Cacao, Lime

PRIVATE JET

Gin, Violette, Grapefruit, Lemon

WINTER DAISY

Tequila, Orange, Thyme, Cinnamon, Lime

BAD DRIVER

Vodka, Botanicals, Blood Orange, Lemon, Basil

DOCTOR'S ORDERS

Scotch, Ginger, Honey, Lemon, Peated Scotch, Rosemary

EL DIABLO

Tequila, Ginger, Blackberry, Plum, Lime

GOLD FASHIONED

Whiskey, Apple Jack, Demerara, Bitters, Orange Essence

SWEET PEA

Zero Proof Seedlip Garden, Lemongrass, Lime, Lavendar, Grapefruit, Soda

BOBBING

Apple Cider, Cinnamon, Allspice, Ginger, Lime, Soda

