

RECEPTION



# HORS D'OEUVRES (Passed)

- Mushroom Spring Roll, Yuzu Aioli
- Polenta Bite, Cauliflower, Zucchini, Parmesan Cheese, Hot Honey (gf)
- Avocado Lettuce Cups, Toasted Seeds
- Crispy Cauliflower Bonchon, Toasted Sesame Seeds (vg)
- Tuna Tartare Lettuce Cups, Grapefruit Ponzu (df)
- Ahi Tuna, Crispy Rice, Spicy Mayo (df)
- Lobster Club, Brioche Bread, Bacon Aioli (df)
- Jonah Crab Cake, Garlic Aioli (gf)(df)
- Chicken Meatball, Charred Jalapeño Salsa (gf)(df)
- Buttermilk Chicken Slider, Yuzu Pickles
- Avocado Toast, Peekytoe Crab
- Lamb Kofta, Lime Yogurt (gf)
- Mini Burger, Iceberg, Tomato, American Cheese, Special Sauce
- Seared Filet of Beef, Horseradish Crème Fraîche, Crostini
- Artichoke Pakora, Tamarind (gf)

\$45pp for choice of 6 for 1 hour  
 \$60pp for choice of 6 for 2 hours  
 \$65pp for choice of 8 for 1 hour  
 \$80pp for choice of 8 for 2 hours  
 \$15 pp for each additional hour

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



## Take Home Treats

select one

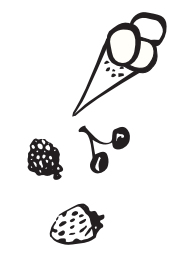
- Housemade Yuzu Marshmallow (gf)(df)
- Salted Caramel Popcorn (gf)
- Chocolate Bark (gf) (for up to 100)

\$25pp

# DESSERTS (Passed or Stationary)

- Pistachio and Raspberry Tart
- Strawberry Shortcake
- Mini Key Lime Cheesecake
- Carrot Cupcake, Cream Cheese Frosting
- Chocolate Mousse Tart, Passionfruit
- Salted Caramel Cupcake
- Peanut Butter Crunch Bar (gf)
- Chocolate Chip Cookies

\$35pp for choice of 4 desserts for 1 hour  
 \$50pp for choice of 6 desserts for 1 hour



# STANDARD STATIONS

## Raw Bar

Selection of East & West Coast Oysters, Maine Lobster Tails, King Crab Claws,  
Jumbo Shrimp Cocktail, Cucumber Mignonette, Cocktail Sauce, Lemon (gf)(df)  
\$85 pp



## Oyster Bar

Assortment of East & West Coast Oysters, Cucumber Mignonette, Cocktail Sauce, Lemon (gf)(df)  
\$45 pp

## 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)

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

\$80pp for stationary sushi

\$150pp for live action station, + \$300 Chef Fee, 1 Chef per 50 guests required (Requires 2 Weeks' Notice)

## Caviar

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

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

\$125 pp

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

\$95 pp

Menu prices are based on 2 hours of service

All pricing is subject to 24% administrative fee and 8.875 % sales tax.

# STANDARD STATIONS

## Cheese & Charcuterie

Brie, Wagon Wheel, Point Reyes Bay, Cloth Bound Cheddar (gf)  
 Coppa, Spicy Calabrese, Speck, Brasaola (gf)  
 Fresh Honeycomb, Dried Fruit & Toasted Nuts, Crackers  
 \$65pp

## Mediterranean Mezze

Vegetable Crudités (gf)(vg)  
 Whipped Feta Dip (gf)  
 Pistachio Dip (gf)  
 Charred Eggplant Dip (gf)(vg)  
 Halloumi Greek Salad, Cucumbers, Tomatoes, Olives, Mint, Sumac (gf)  
 Spice Roasted Cauliflower Salad, Raisins, Pine Nuts, Lemon Vinaigrette (gf)(vg)  
 Turkish Tabouli, Za'atar, Grilled Grapes, Parsley (vg)  
 Housemade Flatbread, Toasted Pita Points (vg)  
 \$45pp



## Sliders

select three  
 Cauliflower Patty Melt, Swiss Cheese, Green Apple Mustard  
 Ahi Tuna, Chipotle Aioli, Sesame-Apple Slaw (df)  
 Buttermilk Fried Chicken, House Pickles, Asiago  
 Smoked Brisket Slider, Pickled Onion, Cucumber (df)  
 Angus Beef, Caramelized Onion Jam, Garlic Aioli (df)  
 \$40pp

## Flatbread

select two  
 Proscuitto, Arugula, Burrata  
 Spiced Sausage, Sweet Onion, Cheddar, Red Pepper  
 Black Truffle, Wild Mushroom, Fontina Cheese  
 Kale, Cheddar, Calabrian Chili, Basil  
 \$35pp

Menu prices are based on 2 hours of service

All pricing is subject to 24% administrative fee and 8.875 % sales tax.

# STANDARD STATIONS

## Bistro

Market Salad, Roasted Beets, Toasted Seeds, Meyer Lemon Vinaigrette (gf)(vg)  
 Spice Roasted Carrots, Harissa, Yogurt (gf)  
 Spice Crusted Atlantic Salmon, Lemon Vinaigrette (gf)(df)  
 Roasted Chicken, Glazed with Crème Fraîche, Aleppo Pepper, Preserved Lemon (gf)  
 Rigatoni with Plum Tomato, Whipped Ricotta, Pimentón  
 Artisanal Breads  
 \$65pp

## The Grill

Little Gem Wedge, Fancy Ranch, Confit Tomatoes, Point Reyes Blue Cheese (gf)  
 Two 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)  
 Brussel Sprouts, Bacon (gf)(df)  
 Fingerling Lemon Potatoes (gf)(vg)  
 \$85pp

## Late Night Bites (passed)

select three  
 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)  
 \$40pp

## Carving Carving Chef \$150

Served with Freshly Baked Artisanal Breads  
 Chimichurri, Horseradish Crème Fraîche, Roasted Au Jus, Rainy Mustard (gf)

Choice of:

Roasted Atlantic Salmon \$50pp  
 Roasted Branzino \$60pp  
 Whole Roasted Chicken \$45pp  
 Slow Roasted Pork Loin \$55pp  
 Herbed Rack of Lamb \$60pp  
 Marinated Sirloin Steak \$55pp  
 Roasted Filet Mignon \$65pp  
 Slow Roasted Prime Rib \$75pp  
 (gf)(df)

## Accompaniments select two

Spice Roasted Carrots, Harissa, Yogurt (gf)  
 Roasted Squash, Salsa Verde, Fresh Ricotta (gf)  
 Cucumber, Avocado, Pistachio Pesto (gf)(vg)  
 BBQ Tomatoes, Chickpeas, Yogurt (gf)  
 Raddichio, Buffalo Mozzarella, Apple Vinaigrette (gf)  
 Couscous, Mint, Feta, Pomegranate  
 Grilled Mushrooms, Horseradish Cremolata (gf)(vg)

# BUFFET DINNER

## Soup & Salads select two

Seasonal Soup

Spring Lettuce, Roasted Seeds, Yogurt Dressing (gf)

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

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

Kale Caesar, Parmesan Aioli, Mint, Cilantro

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

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)

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 (Additional \$10pp)

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

## Accompaniments select two

Spice Roasted Carrots, Harissa, Yogurt (gf)

Roasted Squash, Salsa Verde, Fresh Ricotta (gf)

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

BBQ Tomatoes, Chickpeas, Yogurt (gf)

Radicchio, Buffalo Mozzarella, Apple Vinaigrette (gf)

Couscous, Mint, Feta, Pomegranate

Grilled Mushroom, Horseradish Gremolata (gf)(vg)

\$140pp

## Desserts select one

Sliced Seasonal Fruit (gf)(vg)

Chocolate Mousse, Honeycomb, Sea Salt (gf)

NY Cheesecake, Berry Compote

Meyer Lemon Tarte

Menu prices are based on 2 hours of service

All pricing is subject to 24% administrative fee and 8.875 % sales tax.

# SEATED DINNER

## Soup & Salads select one

Butternut Squash Soup, Lobster, Confit Tomato (gf)  
 Roasted Chicken Veloute, Crème Fraîche (gf)  
 Butter Lettuce, Grilled Mango, Smoked Pecans, Red Onion, Meyer Lemon Vinaigrette (gf)(vg)  
 Roasted Beets, Avocado, Sunflower (gf)(vg)  
 Spring Lettuce, Roasted Seeds, Yogurt Dressing (gf)  
 Heirloom Tomatoes, Buffalo Mozzarella, Melon (gf)  
 Iceberg, Applewood Smoked Bacon, Point Reyes Blue Cheese (gf)  
 Yellowtail Crudo, Jalapeño, Ponzu (df)  
 Tuna Carpaccio, Celery, Fennel, Citrus Vinaigrette (df)  
 Jumbo Lump Crab Cake, Spicy Aioli (df)

## Entrées select two

Cauliflower Tajine, Raisins, Saffron, Cilantro (gf)(vg)  
 Roasted Eggplant, Couscous, Pomegranate, Tahini, Mint (vg)  
 Fresh Agnolotti Pasta, Sungold Tomatoes, Ricotta  
 Atlantic Salmon, Fennel, Castelvetrano Olives, Citrus (gf)(df)  
 Roasted Sea Bass, Za'atar Chimichurri, Lemon Potatoes (gf)(df)  
 Roasted Chicken, Spicy Yogurt, Grape Tomatoes, Basil (gf)  
 Soy Glazed Short Rib, Toasted Mushroom Salad (df)  
 Beef Filet, Seaside Tomatoes, Spinach, Whipped Potatoes (gf)  
 Slow Roasted Lamb Rack, Celery Root Purée, Celery Relish, Green Apple (gf)(df)

3 Course Dinner \$175pp

Additional Entrée Selection \$15pp

## Desserts select one

Toasted Coconut Pavlova, Passionfruit Curd, Tropical Fruit  
 Grapefruit Upside Down Cake, White Chocolate Chantilly  
 Banana Pudding, Speculoos, Soft Meringue  
 Cheesecake, Citrus Compote, Honeycomb  
 Dark Chocolate Tart, Hazelnut Ganache, Sea Salt  
 Tiramisu, Espresso, Ladyfingers, Mascarpone  
 Brownie, Hazelnut Ganache, Sea Salt

# BAR

## Top Shelf Liquor

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

## House Wines

Paul Louis, Blanc de Blancs, Cremant de Loir, NV  
La Bernarde, Rosé Côtes de Provence, France 2020

select one white & one red

Skyside Chardonnay, Sonoma, California 2018

Skyside, Cabernet Sauvignon, North Coast, California 2019

Gravelly Ford, Pinot Noir California 2019

Via Alpina, Pinot Grigio, Colli Orientali, Friuli, IT 2022

## Upgraded Wines

Moët & Chandon 'Impérial Brut Réserve', Champagne NV

Jean Paul Picard, Sancerre Rosé, France 2020

select one white & 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

Additional \$20pp

## Beers

select two

Standard Brauhaus (can)

Allagash White (can)

Sixpoint Stoooper IPA (can)

Downeast Apple Cider (can)

Bitburger Non-Alc (btl)



## Standard Cocktails

select one

### 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

### Deluxe Top Shelf Bar

\$45 pp first hour, \$30 pp each additional hour

### Limited Bar (Wine, Sparkling Wine, Beer, & One Specialty Cocktail)

\$35 pp first hour, \$25 pp each additional hour



Hell Yeah!