



RECEPTIONS

1 ½ hours includes compostable service
50 guest minimum per selection

Tray pass add 175 per server.

RECEPTIONS

Poultry 5/piece

Duck Confit Quesadilla, Cotija Cheese, Crisp Tortilla, Squash Blossoms
Moroccan Spiced Chicken Brochette, Oregano Pesto, Tzatziki
Peking Duck Spring Roll, Citrus Chili Apricot Sauce
Lemongrass Chicken Satay, Cucumber Chutney, Thai Peanut Sauce

Beef 7/piece

Petite Beef Wellington, Butter Pastry, Mushroom Duxelles, Sauce Béarnaise
Prime Beef Tataki, Horseradish Mousse, Young Asparagus, Walnut Crostini
Beef Tenderloin Tartar, Secret Sauce, Crispy Capers, Toasted Baguette

Crab 6/piece

Jumbo Lump Crab Cake, Chives, Citrus Sriracha Aioli
Crab Filled Mushroom Spoon, Chervil, Hollandaise
Spicy Lump Crab Profiterole, Meyer Lemon Mayo, Chives

Tuna & Salmon 7/piece

Seared Yellowfin Tuna, Mango Papaya Relish, Crispy Wonton
Smoked Scottish Salmon, Chive Cream, Caper, Dill, Ficelle Crostini
Seared Cajun Salmon, Maple Dijon Aioli, Stone Fruit Relish, Toasted Baguette

Shrimp & Scallops 6/piece

Marinated Shrimp, Crispy Tortilla, Hass Avocado, Pico de Gallo
Coconut Shrimp, Tropical Fruit Compote
Tempura Shrimp, Sweet Chili Sauce
Citrus Cilantro Scallop, Smoked Bacon, Chipotle Aioli
Smoked Bacon Wrapped Scallop Skewer, Maple Balsamic Glaze

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Hors d'Oeuvres

Cheese 5/piece

Humboldt Fog, Stone Fruit Chutney, Toasted Baguette
Warm Brie Cheese, Walnut Crostini, Harvest Grapes, Candied Walnut
Sonoma Goat Cheese, Baguette, Sun-Dried Tomato Pesto
Caprese Skewer, Pesto Mozzarella, Heirloom Cherry Tomato, Kalamata Olive
Mini Truffled Grilled Cheese Sandwich, Smoked Tomato Jam, Thyme

Vegetable 4.75/piece

Marinated Mushroom & Artichoke Brochette, Arugula Pesto
Grilled Corn Quesadilla, Queso Fresco, Chipotle Lime Aioli
Tuscan Kale Potsticker, Yuzu Ponzu Dipping Sauce
Vegan Summer Roll, Bean Curd, Vietnamese Herbs, Peanut Sauce

Endive Petals 5/piece

Roasted Beet Petal, White Balsamic, Pecan, Goat Cheese
Walnut Petal, Gorgonzola, Dried Cranberries
Aromatic Quinoa Tabbouleh Petal, Meyer Lemon Oil, Dill, Feta
Goat Cheese Petal, Sundried Tomato Pesto, Pine Nuts, Micro Basil

Spoons 6/piece

Mushroom a la Grecque, Pine Nuts, Spinach, Asiago Cream
Roasted Heirloom Beet, White Balsamic, Micro Arugula, Goat Cheese
Tandoori Chicken Salad, Ripe Kiwi, Serrano Chili, Mango Chutney
Ahi Tuna Tartar, Seaweed Salad, Wasabi Aioli
Butter Poached Maine Lobster Medallion, Mango Papaya Relish, Tarragon Aioli
Lump Crab, Tropical Fruit, Nori, Wasabi
House-Made Salmon Gravlox, Caper, Chive, Dill Mustard Sauce
Whipped Sonoma Chevre, Tuscan Black Truffle Oil, Wildflower Honey
Deconstructed Maple Mascarpone Cheesecake, Graham Crunch, Blueberry Compote

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Demitasse 6/piece
Chilled Watermelon, Thai Basil
Chilled Orange, Carrot, Ginger
Vine Ripened Yellow Tomato Gazpacho
Chilled White & Green Asparagus Soup
Scallop and Shrimp Ceviche Cordial, Corn Relish, Lime
Roasted Cinderella Pumpkin Soup,
Toasted Pepitas, Austrian Pumpkinseed Oil
Lobster Bisque, Chopped Shrimp, Chive Chantilly
Porcini Mushroom Bisque, Chives, Truffle Chantilly

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DISPLAY

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Tapenade & Crostini 9

Sun-Dried Tomato, Eggplant & Kalamata Olive Tapenades, Toasted Baguette, Pita Chips

Fresh Asian Spring Rolls 9

Crisp Greens, Thai Basil, Scallions, Tofu, Exotic Herbs, Glass Noodles, Vietnamese Peanut Sauce

Domestic Cheese 9

A selection of Domestic Cheeses, Seasonal & Dried Fruit Garnishes, Assorted Crackers

Artisanal Cheese 12

Variety of Imported & Artisanal Domestic Cheeses, Seasonal & Dried Fruit Garnishes, Organic Local Crackers, Assorted Rustic Breads

Baked Brie En Croute 10

French Brie, Maple Roasted Pecans, Dried Fruit Stuffing, Flaky Puff Pastry

Market Vegetables 8

Assorted Organic & Baby Vegetables, Greek Yogurt Dill Sauce, Roasted Red Pepper Hummus

Tapas 14

Selection of Artisanal Cured Olives, Marinated Mushrooms, Shrimp Escabeche, Spanish Tortilla de Papas, Manchego Cheese, Jamón Serrano, Rustic Breads, Spanish Olive Oil, Herbed Balsamic

Chinese Dim Sum 14

Chicken and Shrimp Shu Mai, Vegetarian Potstickers, Mongolian Beef Bun, Pork Char Siu Bao, Vegetable Springroll, Soy Scallion Ginger Sauce, Sweet & Sour, Sambal Chili

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DISPLAY

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Middle Eastern Display 12

Hummus, Roasted Eggplant Dip, Cured Olives, Quinoa Tabbouleh, Crisp Pita Chips

Antipasto 12

Artisanal Selection of Cured Italian & Local Meats & Charcuterie, Marinated Artichokes, Olives, Cornichons, Mushrooms, Herb Focaccia, Baked Grissini

Traditional Spanish Paella 9

Classic Spanish Paella Valenciana, Bomba Rice, Chicken, Shrimp, Black Mussels, Spicy Andouille Sausage, Aromatic Vegetables, English Peas

Jumbo Prawn Cocktail 4.50 each

Lager Poached Shrimp, Lemon, Cocktail & Louis Sauces

Chilled Seafood on Ice 16/ 1 piece each item

Pacific Oysters, Jumbo Shrimp, Stone Crab Claws, Green Lip Mussels, Lemon, Cocktail & Louis Sauces

Sushi & Nigiri 22/ 5 pieces

California, Veggie & Spicy Tuna Maki Rolls, Salmon, Yellowtail, Shrimp & Eel Nigiri Sushi, Wasabi, Pickled Ginger & Soy Sauce

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CARVING

1 ½ hours includes compostable service
50 guest minimum per selection

Includes fresh rolls & butter, requires a chef at 185.

Whole Roasted Turkey 10
Cranberry Relish, Classic Pan Gravy

Grilled Teriyaki Glazed Salmon 8
Toasted Sesame Seeds, Scallions, Pickled Ginger, Daikon Sprouts

Mustard Herb Crusted New York Strip Loin 12
Whipped Creamy Horseradish

Roasted Beef Tenderloin 14
Béarnaise, Cabernet Jus

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STATION

1 ½ hours includes compostable service
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Our chef can create custom Station menus starting at 14, optional chef 185.

Gourmet Mini Sandwich 14

Chef required

Select Two:

Mini Wagyu Beef Hot Dog, Sriracha Ketchup, Dijon, Sweet Relish, Chopped Onion
Maine Lobster Salad in Brioche Roll, Tarragon Aioli, Living Butter Lettuce
Grilled All Natural Beef Slider, Caramelized Onion, Wild Arugula, Truffle Aioli
Sesame Seed Crusted Ahi Tuna, White Cabbage Cilantro Slaw, Wasabi Aioli
Fresh Lump Crab Cake, Mango Relish, Chipotle Aioli Petite Truffled Goat Cheese Panini,
Truffle Tremor Goat Cheese, Heirloom Tomato, Arugula

Italian Pasta 12

Served with Garlic Bread & Shaved Parmigiano-Reggiano

Select Two:

Fusilli Pasta, Gorgonzola Cream Sauce, Grilled Italian Vegetables
Wild Mushroom Ravioli, Arugula Pesto Cream, Garlic Confit
Four Cheese Tortellini, Classic Alfredo, Sweet Peas, Pancetta
Penne Pasta, Spicy "Arrabiatta" Sauce, Shrimp Scampi, Artichokes
Orecchiette, Fennel Sausage, Charred Peppers & Onions, Tomato Fondue

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Martini

Hot:

Chicken Coq Au Vin, Smoked Bacon, Cabernet Thyme Jus, Whipped Roasted Garlic Potatoes, Beef Tenderloin Tips, Button Mushrooms, Cognac Peppercorn Sauce, Horseradish Mashed Potatoes

Thai Curry Chicken, Mild Coconut Cream Sauce, Kaffir Lime, Jasmine Rice Sautéed Tiger Prawns, Citrus Beurre Blanc, Herbed Orzo Pasta Risotto Chicken Marsala, Wild Mushrooms, Orecchiette Pasta

Cold:

Citrus Marinated Ceviche, Vine Ripened Tomato, Micro Cilantro Ahi Tartar, Yuzu Ponzu, Hass Avocado, Seaweed Salad, Wasabi Aioli Jumbo Lump Crab & Shrimp Cocktail, Blonde Frisse, Horseradish Cocktail & Remoulade Sauce

12 for 2 selections

16 for 3 selections

Street Taco

Includes Warm Mini Tortillas, Salsa Roja, Guacamole, Chopped Onion, Queso Fresco, Cilantro, Lime, Crisp Cabbage

Select Two: 12

Pork al Pastor, Pineapple Poblano Salsa

Achiote Marinated Chicken, Fajita Style

Pacific Rockfish, Cilantro Lime Vinaigrette

Grilled Marinated Flank Steak, Charred Peppers & Onions

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Mashed Potato 8

Served in Martini Glass:

Whipped Yukon Gold Potato

Assorted Cheeses, Applewood Smoked Bacon, Garlic Confit, Roasted Mushrooms, Green Onions, Sour Cream & Sweet Butter

Gourmet Macaroni & Cheese 14

Creamy Macaroni & Cheese, Grilled Chicken,

Applewood Smoked Bacon Sautéed Mushrooms, Three Cheese Blend, Caramelized Onion, Chives

18 with Truffled Wild Mushroom Lobster Ragout

California Crab Cake & Seafood 14

Lobster Stew, Chive Chantilly

Griddled Lump Crab Cakes, Corn Relish, Chipotle Aioli

Sautéed Shrimp Provençale, Caramelized Fennel, Tomato, Beurre Blanc

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SWEET TEMPTATIONS

1 ½ hours includes compostable service
50 guest minimum per selection

Homemade Pie Station 12

Trio of Homemade Pies with Fresh Whipped Cream Choice of Seasonal Apple, Pecan, Wild Blueberry, Chocolate Cream, Coconut Cream or Strawberry Rhubarb

Sweet Sensation Station 12

Assortment of Miniature Pastries, Chocolate Dipped Strawberries, Cheesecake Lollipops

Bananas Foster or Cherries Jubilee Station 14

Requires Chef Attendant at 185 per 1 ½ hours

Organic Bananas or Dark Marino Cherries with Butter & Brown Sugar, Flamed with French Brandy & Served with Vanilla Ice Cream

Seasonal Fruit Display 8

Sliced Seasonal Fruit, Melon, Berries, Vanilla Honey Yogurt Dipping Sauce

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