

WINTER 2023



## Reception Menu

MENU'S CHANGE SEASONALLY -  
OPTIONS ARE ALL SUBJECT TO CHANGE UPDATED FALL 2023

### STATIONARY BOARD

EACH BOARD SERVES 15 PEOPLE

CHEESE BOARD | \$100

*selection of three artisanal cheeses,  
with fresh fruits, mixed nuts, preserves*

CHARCUTERIE BOARD | \$120

*assortment of cured meats and pickles*

CRUDITE BOARD | \$100

*Blanched Mixed garden vegetables, tarragon ranch*

*Charcuterie & Cheese boards are (gf) served with bread on the side  
Crudite is Vegan, with the exception of tarragon ranch*

### CAVIAR SERVICE

buckwheat ebelskivers, crème fraiche, egg whites,  
pickled onions, capers

Royal White Sturgeon \$25 per guest

Kaluga Hybrid \$35 per guest

Golden Osetra \$42 per guest

### STATIONARY SNACKS

CRISPY POTATO CHIPS \$15 10oz (v)

POPOVERS \$2 EACH (v)

TRUFFLED DEVILED EGGS \$4 EACH gf

TAVERN BURGER SLIDER \$11 EACH

VEGETARIAN SLIDERS \$11 EACH (v)

### MINI DESSERTS

PER-PIECE PRICING \$5 EACH  
*Minimum order 20 of each selection*

*Lemon Meringue Tart (v, gf)*

*Mini Cupcake with Chocolate Cremeaux (v)*

*Cream Puffs filled with a Mascarpone Cream (v)*

*House-made Doughnuts Holes (v)*

*Financier Tea Cakes with Seasonal Jam (v)*

### RAW BAR

ONE DOZEN OYSTERS \$56

east coast and west coast oysters on the half shell

WHITE GULF SHRIMP COCKTAIL \$60

(serves up to 12 guests) cocktail sauce, charred lemon

PLATEAU DE FRUITS DE MER

oysters, lobster, shrimp cocktail, Dungeness crab

ADD A WHOLE LOBSTER FOR \$49

**PETITE PLATEAU \$160** | serves 8 people

**GRAND PLATEAU \$275** | serves 14 people

ONLY AVAILABLE IN BARLETT & SEQUOIA\*

### PASSED CANAPES

PER-PIECE PRICING // MINIMUM ORDER 20

BLUE CHEESE CROSTINI \$4

*walnuts, honey citrus, roasted pear (v)*

BACON AND CHEDDAR CROQUETTE \$4

*harissa cream suace (v)*

MEATLESS MEAT BALLS \$5

*marinara sauce (vegan)*

SHRIMP COCKTAIL \$4

*mango, cilantro, chipotle, dijonnaise (gf)*

PRIME BEEF TARTARE \$5

*shaved black truffle, crispy shallots, capers, on  
potato chip (gf)*

WAYFARE FRIED CHICKEN BITES \$5

FRUIT & PROSCIUTTO SKEWER\* \$6

*saba grape drizzle (gf)*

PAN ROASTED BABY SCALLOPS \$6

*cauliflower mash, redpepper sauce (gf)*

(V) = Vegetarian (gf) = Gluten Free

\*can be made Vegetarian by request

**For a reception we recommend 4 - 8 canapes per person,  
per hour. (Minimum order is 20 of each selection )**