

# SUMMER 2024



ALL MENUS ARE SUBJECT TO  
Admin Fee %22  
SF Mandate %6  
Prices are listed before fee's

## 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

Stationary display & passed options  
*prices on request, based on qty & service style*

Royal White Sturgeon  
Kaluga Hybrid  
Golden Osetra

### STATIONARY SNACKS

CRISPY POTATO CHIPS \$15 10oz (v)

POPOVERS \$2 EACH (v)

TRUFFLED DEVEILED EGGS \$4 EACH gf

TAVERN BURGER SLIDER \$9 EACH

VEGETARIAN SLIDERS \$11 EACH (v)

### MINI DESSERTS

PER-PIECE PRICING \$5 EACH

*Minimum order 20 of each selection*

LEMON MERINGUE TART *lemon curd filling (v)*  
*(GF by request)*

CHOCOLATE CUPCAKE *with chocolate crèmeux (V, GF)*

CARAMEL POPCORN CREAM PUFF *chocolate, white  
chocolate hazelnut (V)*

DOUGHNUT HOLES - *house-made (V)*

FINANCIER TEA CAKE *with Seasonal Jam (V)*

### RAW BAR

ONE DOZEN OYSTERS \$53

*east coast and west coast oysters on the half shell*

WHITE GULF SHRIMP COCKTAIL \$56

*(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 \$53

**PETITE PLATEAU \$165** | serves 8 people

**GRAND PLATEAU \$280** | serves 14 people

ONLY AVAILABLE IN BARLETT & SEQUOIA\*

### PASSED CANAPES

PER-PIECE PRICING // MINIMUM ORDER 20

HEIRLOOM TOMATO SPOONS \$4

*Smoked bleu cheese mousse, candied  
walnut, pickled red onion, micro basil (gf,v)*

WATERMELON & HALLOUMI SKEWERS \$4

*compressed watermelon, halloumi,  
honey citrus vinaigrette, basil (gf,v)*

BEET & STRAWBERRY TART \$4

*whipped burrata, shiso, sesame (V)*

MEATLESS MEAT BALLS \$4

*marinara sauce (vegan)*

BACON AND CHEDDAR CROQUETTE \$4

*harissa cream suace (V)*

PAN ROASTED BABY SCALLOPS \$5

*cauliflower mash, redpepper sauce (gf)*

SHRIMP COCKTAIL \$4

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

BEEF CHEEK GOUGERES \$5

*horseradish creme fraiche*

LAMB LOLLIPOPS \$5

*Tzatziki, tapenade, micro mint (gf)*

(V) = Vegetarian (gf) = Gluten Free

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