

FALL / 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

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

POPOVERS \$2 EACH

SEASONAL DEVEILED EGGS \$4 EACH

TAVERN BURGER SLIDER \$11 EACH

VEGETARIAN SLIDERS \$11 EACH

MINI DESSERTS

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

Lemon Meringue Tart

Fudge Brownie with Chocolate Cremeaux

Cream Puffs filled with a Mascarpone Cream

House-made Doughnuts Holes

Financier Tea Cakes with Seasonal Jam

Caneles (\$7 each total + 36 hrs notice min)

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

BRIE CHEESE CROSTINI \$4
crispy prosciutto, fig marmalade

BACON AND CHEDDAR CROQUETTE \$4
herb cream cheese (v)

MEATLESS MEAT BALLS \$5
marinara sauce (vegan)

SHRIMP COCKTAIL SPOON \$4
*curled spoon mango, cilantro, chipotle,
dijonnaise*

PRIME BEEF TARTARE \$5
dijonnaise, shallots, capers, on toasted brioche

CAVIAR & GRILLED AVOCADO SPOON \$7
tzatziki (gf)

MINI CHICKEN & WAFFLE BITES \$5
brown butter sweet potato puree, bordealsie

CAPRESE SALAD SKEWER \$6
*basil, mozzarella, pomegranate molases**

PAN ROASTED BABY SCALLOPS \$6
pistachio, chimichurri served on a curled spoon

**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)**