

SPRING SUMMER
2025



San Francisco, Cal

Menus subject to change based on seasonality

RECEPTION
MENU

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*

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have a medical condition.*

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)

DEVEILED EGGS \$4 EACH gf

TAVERN BURGER SLIDER \$9 EACH

VEGETARIAN SLIDERS \$9 EACH (V)

PASSED CANAPES

PER-PIECE PRICING// MINIMUM ORDER 20

CASSOULET CROQUET \$4

confit duck, lardon, Meyer lemon ailoli

BEET & STRAWBERRY TART \$4

whipped burrata, shiso, sesame (V)

SMOKED SALMON GOUGERES \$4

creme fraiche

CHICKEN LIVER PARFAIT \$5

pickled green strawberry, brioche

SMOKED CARROT LOX \$4

cashew creme fraiche, cucumber and everything bagel spice
(Vg, GF)

ROASTED PORK BELLY \$4

apple butter mostarda, buttermilk biscuit

POMMES MACAIRE \$5

creme fraiche, caviar

MINI BEEF WELLINGTON \$6

shaved truffle

SHRIMP LOUIS \$5

shaved asparagus, preserved lemon, olive lavash (GF)

SCALLOP CORN BLINI \$5

pickled ramp, bay scallops (GF)

ALL BILLS WILL INCLUDE A 6% SURCHARGE TO OFFSET THE COST OF PROVIDING HEALTHCARE TO OUR EMPLOYEES

(V) = Vegetarian (gf) = Gluten Free (Vg = Vegan)

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

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