

SUMMER / FALL 2025



San Francisco, Cal

Menus subject to change based on seasonality

RECEPTION
MENU

STATIONARY BOARD

EACH BOARD SERVES 15 -20 PEOPLE

CHEESE BOARD | \$120

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

CHARCUTERIE BOARD | \$180

assortment of cured meats and pickles

CRUDITE BOARD | \$110

Raw & pickled root vegetables, served with roasted garlic
hummus

*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 | \$56

east coast and west coast oysters on the half shell

WHITE GULF SHRIMP COCKTAIL | \$57

(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 | \$55

PETITE PLATEAU \$200 | serves 10 + people

GRAND PLATEAU \$295 | serves 15+ 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*

Market Prices - \$\$

STATIONARY SNACKS

CRISPY POTATO CHIPS \$15 10 oz (V)

POPOVERS \$2 EACH (V)

DEVEILED EGGS \$5 EACH gf

TAVERN BURGER SLIDER \$11 EACH

VEGETARIAN SLIDERS \$11 EACH (V)

PASSED CANAPES

PER-PIECE PRICING// MINIMUM ORDER 20

CASSOULET CROQUET \$5

confit duck, lardon, Meyer lemon ailoli

BEET & STRAWBERRY TART \$5

whipped burrata, shiso, sesame (V)

SMOKED SALMON GOUGERES \$5

creme fraiche

CHICKEN LIVER PARFAIT \$6

pickled green strawberry, brioche

SMOKED CARROT LOX \$5

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

ROASTED PORK BELLY \$5

apple butter mostarda, buttermilk biscuit

SMOKED SKIPJACK TUNA \$5

Olive oil saltine, fine herbs, lemon

MINI BEEF MEATBALLS \$6

shaved truffle

SHRIMP LOUIS \$6

blistered tomato, preserved lemon, olive lavash (GF)

SCALLOP CORN BLINI \$5

pickled ramp, bay scallops (GF)

CAVIAR DOUGHNUT HOLES \$35

goat cheese, doughnuts, black pearl siberian caviar
(7 days advance notice)

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