



## Reception Menu

SAMPLE MENU—SEASONAL MENU OPTION AVAILABLE BY REQUEST

### stationary boards & snacks

EACH BOARD SERVES 12-15 PEOPLE

**CHEESE BOARD \$100**

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

**CHARCUTERIE BOARD \$120**

assortment of cured meats and pickles

**CRISPY POTATO CHIPS \$15**

**NUT SELECTION \$5 PER PERSON**

### raw bar

**ONE DOZEN OYSTERS \$56**

east coast and west coast oysters on the half shell

**WHITE GULF SHRIMP COCKTAIL \$46**

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

**PLATEAU DE FRUITS DE MER**

oysters, lobster, shrimp cocktail, mussels

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

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