



## 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, P.E.I mussels

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

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

### passed canapés

**HOURLY PER-PERSON PRICING**

(unlimited continuous service for one hour)

**SELECT ANY THREE CANAPÉS**

\$35 per person

**SELECT ANY FOUR CANAPÉS**

\$45 per person

**SELECT ANY FIVE CANAPÉS**

\$55 per person

**SELECT ANY SIX CANAPÉS**

\$65 per person

**PER-PIECE PRICING**

(we recommend 2-3 bites per person, per hour)

PRICE PER PIECE LISTED NEXT TO  
EACH SELECTION AT RIGHT

**AHI TUNA CEVICHE \$6**

hicama slaw, soy glaze

**BBQ CHICKEN BITES \$4**

green goddess ranch

**ENGLISH PEA FALAFEL \$4**

garden mint hummus

**BUFFALO CAULIFLOWER \$4**

point Reyes blue cheese, pickled celery

**CASTROVILLE ARTICHOKE ARANCHINI \$5**

navel orange & cardamom jam

**DELTA ASPARAGUS \$5**

prosciutto de parma, crawfish aioli

**OVEN ROASTED NEW ZEALAND LAMB SKEWERS \$6**

kale chimichurri, aged balsamic reduction, burnt lemon

**ROASTED BEEF TENDERLOIN CROSTINI \$6**

toasted baguette, cilantro, chipotle aioli