

# RECEPTION MENU

## **PASSED or STATIONED HORS D'OEUVRES** Selection of 4

### **VEGETABLE SPRING ROLLS**

julienne vegetables - rice paper - ginger soy glaze

### **TUNA TARTARE**

yuzu ponzu - cucumber - fried shallot - togarashi

### **CHEESY GOUGÈRE**

choux pastry - cheese

### **SEARED BEEF**

béarnaise sauce - crostini

### **SHRIMP CONFIT**

lime - cucumber

### **MUSHROOM CROQUETA**

seasonal mushrooms - manchego - aioli

### **RAW OYSTERS**

seasonal mignonette - horseradish - house cocktail sauce (served on a half shell)

### **BROILED OYSTER**

garlic herb butter - breadcrumbs - parmesan (served on a half shell)

### **SALMON MILLE FEUILLE**

cured salmon - herbed cream cheese - pumpernickel toast

### **MINI SHORT RIB CUP**

braised short rib - celery root purée - date molasses

### **LAMB SLIDERS**

house spice mix - Hawaiian aioli - mint - feta cheese

### **CHICKEN SKEWERS**

chicken thigh - zucchini - red onion - tomato



## **PIZZA**

choose 2

### **SOPPRESSATA**

spicy cured pork - chile honey - oregano

### **BUFALINA**

buffalo mozzarella - cherry tomatoes - basil

### **CHORIZO**

tomato sauce - mozzarella Spanish chorizo - jalapeño - shishito peppers

### **VEGETARIAN**

tomato sauce - mozzarella - mushrooms - onions - olives - brussels

**SOMETHING SWEET AVAILABLE ON REQUEST**

cake cutting fee \$5 per person

*Offerings within are subject to change due to culinary development and seasonal availability.*

*We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity.*

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness*

