

# RECEPTION MENU

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

**CRISPY SPRING ROLLS**  
julienne vegetables - sweet chili sauce

**TUNA TARTARE**  
on cucumber

**CHEESY GOUGÈRE**  
choux pastry - cheese

**SEARED BEEF**  
béarnaise sauce - crostini

**SHRIMP CONFIT**  
lime - cucumber

**MUSHROOM CROQUETAS**  
seasonal mushrooms - manchego - aioli

**BDM CROQUETAS**  
bacon - manchego - date

**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 -  
pumpnickel toast

**MINI SHORT RIB CUP**  
braised short rib - celery root purée - date  
molasses

**LAMB OR BEEF SLIDERS**  
potato roll, cheddar, garlic aioli, pickle

**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*

