



PASSED CANAPÉS

COLD

Avocado Toast
Pickled Onion, Chili

Roma Tomato Bruschetta Crostini
Whipped Burrata, Basil Oil

Whipped Foie Gras
Apricot Jam, Brioche

Lobster Roll
Brioche (\$5 Supplement Per Person)

Big Eye Tuna
Crispy Rice (\$5 Supplement Per Person)

Shrimp Cocktail
Horseradish

Bay Shrimp Ceviche
Yuzu, Apples, Shitake

Tuna Tartare
Jicama, Spicy Aioli, Chip

Yellowtail Jalapeno Roll

Spicy Tuna Roll

Salmon Avocado Roll

HOT

Impossible Slider (Vegetarian)
Fabanaise

Dry Aged Beef Sliders
Special Sauce, Brioche

Crispy Chicken Slider
Coleslaw, Pickle

Wild Mushroom Arancini
Aged Pamesan, Romecso

Plancha Salmon
Den Miso, Corn, Asian Pear, Baby Gem Lettuce

Mini Crab Cakes
Lemon Aioli, Parsley

Vegetable Spring Roll
Dipping Sauce

East Coast Scallop
Wrapped In Smoked Bacon

Oysters Gratin
Spinach, Parmesan Aioli (\$5 Supplement Per Person)

Crispy Shrimp
Spicy Yuzu, Cilantro (\$5 Supplement Per Person)

DESSERTS

Ice Cream Sandwich
Tahitian Vanilla, Ginger Snap

Gold Bar
Crispies, Hazelnut

Fruit Skewer



STATIONS MENU

CHEESE

Selection of Artisanal & Domestic Cheeses
with Accoutrements

CHARCUTERIE

Pickled Vegetables, Mustards, Hearth Baked Rolls

Assortment of Cured Meats

Pickled Vegetables, Mustards, Hearth Baked Bread

MACARONI & CHEESE

Accoutrements

Bacon Bits, Sausage, Lobster, Peas, Truffle

PASTA & SALAD

(Select Two Pastas, Two Sauces, Two Salads)

Pastas

Penne, Orecchiette, Farfalle, Ravioli (Butternut
Squash), Tortellini, Gnocchi

Sauces

Marinara, Pesto, Butter Sage, Bolognese

Salads

Arugula Salad

Parmeggiano, Lemon & Olive Oil

Burrata

Roasted Tomato Jam, Basil Breadcrumbs

Baby Gem Salad

Sugar Snap Peas, Asparagus, Avocado,
Sunflower Seeds, Lemon Parmesan Vinaigrette

Kale Caesar Salad

SOUTHWEST STATION

Chicken, Beef, and Vegetable Fajitas

Cheese Quesadillas

Blue & White Corn Tacos,

Pico De Gallo, Salsa,

Sour Cream & Guacamole, Cheese,
Diced Tomatoes, Onion

SUSHI ROLL STATION

Customized Rolls

Tuna

Salmon

California

Vegetable

Soy, Ginger, Wasabi



STATIONS MENU

TARTARE BAR

Steak Tartare

Cornichons, Capers, Shallots

Tuna Tartare

Scallions, Avocado, Wasabi-Soy

Eggplant Tartare

Assorted Crackers/Toasted Bread

SLIDERS & FRIES

(select 3 Sliders and 2 Fries)

Impossible Burger (vegetarian)

Fabanaise

Pulled pork

Dry Aged Beef Sliders

Crab Cake

Veal, Pork & Beef Meatballs

Mini Grilled Cheese

with Tomato Soup

Fries

White Truffle, Sweet Potato, French Fries

RAW BAR

East & West Coast Oysters

Littleneck Clams, Poached Shrimp

Lobster & King Crab Legs available (Market Price)

Cocktail Sauce, Mignonette,
Lemon, Hot Sauce

CAVIAR

Osetra Caviar, Sevruga or American Sturgeon Caviar

Traditional Accoutrements (Market Price)



STATIONS MENU

DESSERT

(Selection of 5)

NY Style Cheesecake

Gold Bar

Seasonal Fruit Tart

Lemon Meringue Tarts

Chocolate Covered Strawberries

Tahitian Vanilla Creme Brulee

Salted Caramel Flan

Tiramisu

Fudgy Brownie

Chocolate Mousse

Assorted Cookies



RECEPTIONS

HOUSE WINE & BEER PACKAGE

2 Hours | 7 Passed Canapés (\$110)
2 1/2 Hours | 8 Passed Canapés (\$130)

PREMIUM OPEN BAR

2 Hours | 7 Passed Canapés (\$125)
2 1/2 Hours | 8 Passed Canapés (\$150)

SUPER PREMIUM OPEN BAR

2 Hours | 7 Passed Canapés (\$145)
2 1/2 Hours | 8 Passed Canapés (\$170)

3 HOUR RECEPTION PACKAGE

\$195 Per Person

Premium Open Bar

1 Hour 7 Passed Canapés
(Select One Station)
Charcuterie
Cheese
Crudité & Hummus

1 1/2 Hour Stations
(Select 3 Stations)
Southwest
Sliders & Fries
Pasta & Salad
Macaroni & Cheese
Flatbreads

Sushi Station (\$15 Supplement Per Person)
Raw Bar (\$15 Supplement Per Person)
Tartare (\$15 Supplement Per Person)

1/2 Hour Desserts

4 HOUR RECEPTION PACKAGE

\$245 Per Person

Premium Open Bar

1 1/2 Hour 7 Passed Canapés
(Select One Station)
Charcuterie
Cheese
Crudité & Hummus

1 1/2 Hour Stations
(Select 4 Stations)
Southwest
Sliders & Fries
Pasta & Salad
Macaroni & Cheese
Flatbreads

Sushi Station (\$15 Supplement Per Person)
Raw Bar (\$15 Supplement Per Person)
Tartare (\$15 Supplement Per Person)

1 Hour Desserts

4 HOUR RECEPTION ULTIMATE PACKAGE

\$295 Per Person

Super Premium Open Bar

1 1/2 Hour 7 Passed Canapés
(Select One Station)
Charcuterie & Cheese
Shellfish Raw Bar
Tartare Station

1 1/2 Hour Stations
(Select 4)
Southwest
Sliders & Fries
Pasta & Salad
Macaroni & Cheese
Flatbreads
Sushi Station

1 Hour Desserts



PLATED DINNER

1 Hour of Passed Canapés (\$40)
1 Appetizer, 1 Entrée, 1 Dessert (\$100)
1 Appetizer, 2 Entrées, 1 Dessert (\$120)
2 Appetizers, 2 Entrees, 2 Desserts (\$135)

APPETIZERS

Seasonal Soup

Hamachi Sashimi

Shiso Chili Salsa

Baby Gem Salad

Sugar Snap Peas, Asparagus, Avocado, Sunflower
Seeds, Lemon Parmesan Vinaigrette

Endive Bagna Cauda

Fried Capers, Breadcrumbs

Tuna Tartare

Avocado, Wasabi-Soy

Arugula Salad

Parmeggiano, Lemon and Olive Oil

Smoked Salmon

Kale Salad, Sweet Shallots, Black Sesame Vinaigrette

Burrata

Roasted Tomato Jam, Basil Breadcrumbs

ENTRÉES

Cavatelli

Roasted Eggplant Ragu, Spinach, Ricotta Salata

Seasonal Vegetarian Risotto

Salmon

Potato Purée, Truffle Vinaigrette, Pea Greens

Chicken Milanese

Arugula, Sweet 100's, Shaved Fennel, Radish

Dover Sole Meuniere

Capers, Brown Butter

Ribeye Steak Frites

Truffle Butter, Sir Kensington Ketchup

DESSERTS

Champagne Poached Pears

Pistachio, Crème Fraiche Ice Cream

Gold Bar

Dark Chocolate, Hazelnut, Cherries

Pecan Pie

Vanilla Ice Cream, Bourbon Chantilly

Madagascan Vanilla Bean Brulee

XO Brandy Macerated Berries

House Made Ice Creams & Sorbets