RECEPTION PACKAGES
choose one station | 75
choose two stations | 85
choose three stations | 95

CHICKEN WING STATION
original buffalo, sweet chile soy, salt + pepper

STREET TACO STATION
chipotle marinated skirt steak, carnitas, spicy braised chicken
pico de gallo, spicy cilantro cream, onion, lime, cabbage, cilantro, cotija cheese
assorted hot sauces, corn tortillas

MAC & CHEESE STATION
chipotle + sautéed shrimp | chives
aged cheddar, provençal bread crumbs
parmagiano-reggiano + pancetta

SLIDER STATION
classic burger, cheddar, tomato, thousand island
barbeque short rib, crispy onion, mashed potato, horseradish gremolata
turkey meatball, san marzano tomato sauce, mozzarella

SHORT RIB
forever braised chianti short ribs, horseradish cream, sourdough bread
six cheese, country wheat bread
tomato basil soup

THE CHEESE SHOP
artisanal cheeses, dried fruits, toasted almonds, honey comb, lavash, crackers, sliced baguette

HOUSE-MADE HUMMUS DISPLAY
traditional hummus, heirloom carrot, white bean, crudités, grilled pita bread

POKE STATION
ahi tuna, soy, ginger, scallions, toasted sesame seed, sambal, cilantro
skuna bay salmon, soy, furikake, ginger, lime, maui onion, avocado
wasabi, pickled ginger, steamed edamame, crisp wonton, seaweed salad

All prices subject to 23% service charge and applicable taxes.
Special dietary meal available on request. All prices subject to change without notice.
reception table

reception table require a minimum of 30 guests. payment for 30 guests will apply to groups with less than 30 guests.

FRESH CRUDITÉS DISPLAY
tzatziki, green goddess dressing

CHARCUTERIE
artisanal dried salami + cured meats, house-made pickled vegetable, whole grain mustard, country olives, grilled farmers bread

MEATBALLS
pork + beef meatballs | san marzano tomato sauce
turkey meatballs | thyme gravy, orange cranberry jam
lamb grappa meatballs | cumin dill yogurt sauce

TATER TOTS
truffle aioli + sea salt, roasted garlic aioli, house-made ketchup, carne asada, guacamole, chili cheese, salsa fresca, jalapeños, lime, crema

SALADS ON THE RUN
choose two
kale caesar, shaved parmigiano-reggiano, focaccia crouton, creamy caesar
micro greens, grapes, dried cherries, gorgonzola, walnuts, white balsamic vinaigrette
arugula, spinach, radicchio, toasted pecans, strawberries, goat cheese, champagne vinaigrette
caprese, vine ripened tomato, fresh mozzarella, basil, cold pressed evoo, sea salt
quinoa, spinach, roasted beets, feta, pistachios, sherry vinaigrette

SIGNATURE SWEET STATION
assorted mini cupcakes
assorted mini french pastries
fresh seasonal berries + chantilly cream
freshly brewed regular coffee, decaffeinated coffee, assortment of hot tea
reception stations

reception stations require a minimum of 30 guests. carving action stations require an uniform attendant | 175 per hour. payment for 30 guests will apply to groups with less than 30 guests. all prices are per person, unless otherwise noted.

ROASTED BEEF TENDERLOIN | 40
red wine reduction,
whole grain thyme mustard, artisan rolls

SLOW ROASTED PRIME RIB OF BEEF | 32
horseradish cream, au jus, artisan rolls

ROASTED TURKEY BREAST | 28
rosemary pan gravy, cranberry orange relish, artisan rolls

MUSTARD CRUSTED PORK LOIN | 24
granny smith calvados chutney, artisan rolls

MOROCCAN SPICED LEG OF LAMB | 23
cumin dill greek yogurt, harissa aioli, artisan rolls

SKUNA BAY WILD GRILLED SALMON | 34
dill crusted, citrus remoulade

PAELLA | 34
chicken, chorizo, clams, saffron, garlic, smoky pimentos

CHICKEN MAKHANI | 28
marinated chicken, garam masala, chili powder, cumin, bay leaves, tomato based makhani gravy

TABLE-SIDE FLAMBÉ DESSERTS | 24
bing cherries, brown sugar, brandy, vanilla bean ice cream
flambé bananas, brown butter sauce, cinnamon, banana liqueur, vanilla bean ice cream

freshly brewed regular coffee, decaffeinated coffee, assortment of hot tea
reception - hors d'oeuvres

items are priced per piece with a 50 piece minimum.

CHILLED HORS D’OEUVRES

shrimp summer roll, sweet chili sauce | 7
strawberry, mascarpone, balsamic drizzle, torn basil | 6
smoked salmon potato latkes, crème fraîche, chive | 8
shrimp ceviche tostada, chipotle crema | 7
seared beef tenderloin, rye crostini, gorgonzola, red onion marmalade | 6
wild mushroom tartlet, goat cheese, truffle, herbs | 6
sesame crusted ahi tuna, cucumber, micro wasabi, sriracha | 8
bruschetta, vine ripened tomato, burrata, evoo, basil, aged balsamic | 6
vegetable summer roll, hoisin bbq sauce | 6
caprese skewers, fresh mozzarella, grape tomatoes, basil | 6
traditional deviled eggs, dijon mustard, smoked paprika, crispy shallot | 6
smoked salmon deviled eggs, crème fraîche, fresh dill | 8
maple glazed bacon deviled eggs, chives, chipotle aioli | 7

HOT HORS D’OEUVRES

lamb lollipops, balsamic fig reduction | 8
bacon wrapped achiote shrimp, chimichurri | 8
maryland style crab cakes, lemon caper aioli | 8
chicken satay, peanut sauce | 7
beef satay, hoisin bbq | 7
bacon wrapped gorgonzola stuffed dates | 7
beef empanada, chipotle aioli | 7
fried vegetable spring rolls, sweet chili sauce | 6
spanakopita, spinach, feta, filo dough | 6
pan fried pork pot sticker, ginger soy dough | 7
classic burger slider, cheddar, tomato, thousand island dressing | 7
portobello mushroom slider, caramelized onion, gruyère, roasted pepper dressing, basil pesto | 7
pulled pork slider, creole slaw, sweet bbq sauce | 7
short rib slider, crispy onion, mashed potato, horseradish gremolata | 8

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