

**PASSED APPETIZERS**

\$2.00 per person

Chicken and Waffles

Sausage Combos

Chips and Dip

Cauliflower Salad

Fried Oyster Skewers

Pickle Pieces

\$2.50 per person

Stilton Tomato Bites

Griddled Camembert and Seasonal Preserve Sandwich

\$3 per person

Oysters

Shrimp and Grit Fritters

Foie Gras Thumbprints

\$6 per person

Mini Fishwiches

Scallops

Chateaubriand - mushroom duxelle, foie gras on crostini

Oxtail Croquettes - cheese fondue or Bordelaise sauce

Lamb Pastrami – swiss cheese tuile, tater tot and 1000 island

\$10 per person

Lamb lollipop - Black garlic puree, puffed Indian rice

**APPETIZER-STYLE FOOD STATIONS**

\$5 per person

Vegetable Crudité

Seasonal Vegetables, variety of dipping sauces

\$5 per person

Cheese and Meat, local salumi and cheese.  
Bread /crackers, accoutrement"

\$10 per person

"Imported Exotic Cheese Imported and Locally Cured Meats,  
full garnish and accoutrement"

**ENTRÉE FOOD STATIONS**

Carving Station Options

\$14 per person each item selected

Cornish Game hens (1/2 per person) seasonal starch seasonal veggies sauces and garnish

Charred 5-Spice Pork Babyback Ribs seasonal starch seasonal veggies sauces and garnish

\$18 per person

Prime-Grade Roasted Beef Tri-Tip seasonal starch seasonal veggies sauces and garnish

\$22 per person

Prime-Grade Roasted Beef Tri-Tip/ Chicken Salad sandwich station  
seasonal starch seasonal veggies sauces and garnish

\$20+ per person each item selected

Peking Duck and Steamed Buns

\* Chateaubriand\*

Whole Roasted Prime Rib\*

\*\* All veggies, starches and sauces included

\$70 per Head

pig head carving

Asian herb bouquet, black vinegar, fermented chili

Raw Bar

\$10 per person

2 oysters / ceviche / sauces

\$14 per person

2 oysters, clam 'chowder', ceviche / raw fish / sauces

\$15-MP per person

Champagne/Beer and Caviar Bar

All raw bar options are subject to change based on seasonality and availability.

We are more than happy to provide additions such as caviar, prawns, lobster, sashimi style fish, whole fish carving etc...pricing can be discussed for additional items.

**PASTRIES**

\$1.50 per piece

Red Velvet Cupcake

Lemon Bars

Fruit Tarts

Mini Cheesecakes

Truffles (select a flavor)

Chocolate beignets

\$2.50 per piece

The Whopper - malted shortbread crust, baked chocolate flan,  
caramel mousse

Mini S'mores Pot de Crème

Sweet Mascarpone Apple cinnamon beignets

Tell us what you like and we can work to twist and recreate it for your one-of-a-kind event. Our pastry chef and savory chef team work together to shape an experience that is finished in a unique and memorable way!