



PLATTERS & BOWLS

prices are per person

Snacks - \$2 per person

Roasted Mixed Nuts
Baked Pretzel Bites and Mustard Sauce
Spicy Caramel Corn, Peanuts & Bacon
Handmade Chips and Truffle Dip

Meat & Cheese Platters - \$4 per person

American: Zoe Meats Smoked Honey Ham & Chicken Apple Sausage, Whipped Laurel Chenel Goat Cheese, Beechers Flagship Cheddar, Pickles and Olives, Mustard & Freshly Baked Dinner Rolls

European: Prosciutto di Parma & Genovese Salami, Delice De Bourgogne, Manchego & Stilton, Pickled Vegetables, Fruit Mustard & Grilled Baguette

Charcuterie: Selection of House Made Terrines, Pates & Cured Meats with Whole Grain Mustard, Cornichon and Grilled Baguette

Local Cheese: Hand Selected from local creameries. With Seasonal Fruit, Nuts & Crostini

Skewers: Yakitori Chicken Breast, Beef Flank and Chimichurri, Lamb Kefta Meatball and Raita

Vegetable Platters - \$2.50 per person

Crudit : Radish, Baby Carrots, Snap Peas, Cucumbers & Cauliflower with Lemon & Herb Creme Fraiche

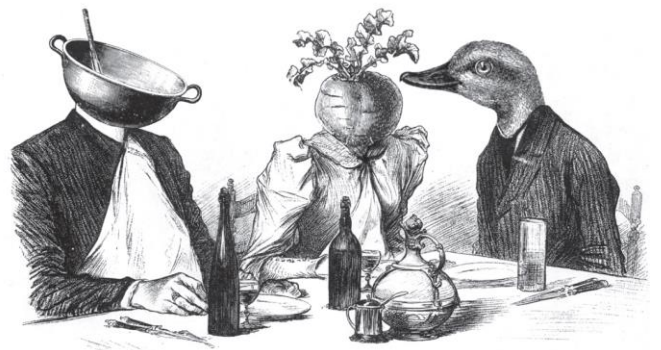
Grilled Vegetables Skewers: Miso and Soy, Rosemary and Balsamic OR Tandoori Spice and Tamarind

Meze Platter: House Made Hummus, & Tzatziki Dip, Roast Red Peppers, Marinated Olives, Cucumber, Tomatoes, Feta Cheese, Grilled Pita

Seafood Platters

OYSTERS ON THE HALF SHELL: Premium Local Oysters
shucked on ice, Cocktail Granites, Mignonette, Lemon
\$36 per dozen
**not available July 15 through September 15th

GRAND PLATTER: Oyster Shooters, Marinated Mussels, Poached Tiger Shrimp, Scallop Ceviche, Tuna Tartar with Accompaniments \$M.P.



Due to our commitment to quality - prices and availability may be subject to change



BITES

prices are per piece

Vegetables

Roasted Beet and Farro Salad, Pickled Oyster Mushrooms, Sage, Orange Reduction (V,GF) 2
Quinoa and Pistachio Salad, Apricot Compote, Endive Cup (V- GF) 2
Mini Twice Baked Potatoes, Creme Fraiche, Chives** 1.5 Add Smoked Salmon or Bacon - .50
Humboldt Fog, Sour Cherry Jam, Tarragon, Crispy Bread 2
Spanikopita- Phyllo Triangles w/ Spinach and Feta 2
Devilled Eggs w/ Whole Grain Mustard & Tarragon (GF) 2
Grilled Cheese, Beechers Flagship Cheese, Creamy Dijon 2
Patatas Bravas, Spicy Pimenton Aioli (GF) 1.5
Tempura Seasonal Vegetable Cup w/ Spicy Dippins 2

Seafood

Warm Dungeness Crab Skewer, Braised Endive, Blistered Tomato (GF) 3
Salt Cod Fritters, Whipped Potato, Remoulade Sauce (GF) 2.5
Dungeness Crab Cakes-Lemon Aioli 3
Grilled Albacore Tuna, Green Tomato Marmalade, Crostini 2.5
Cones of Fish n Chips with House Made Tartar Sauce 3
Grilled Gulf Shrimp Skewer, Romesco Sauce, Fingerling Potato & Grilled Onion (GF) 3
Smoked Salmon, Crispy Potato, Eggplant Caviar, Scallion Crème Fraiche (GF) 2.5
Coriander Crusted Tuna Pastrami, Rye Lavosh, Cabbage Salad 2.5

Meat

Grilled Chicken Skewers with Chimichurri Sauce (GF) 2
Buffalo Chicken Lettuce Cups w/ Avocado Mouse, Blue Cheese, Shaved Celery, Picked Onion 2.5
House Made Lamb Sausage Fritter with Fried Sage 2
Croque Monsieur, Whole Grain Mustard, Cheddar, Ham, Arugula-Hazelnut Pistou, Brioche 2.5
Roasted Beef Loin, Pickled Carrot, Blue Cheese Mousse (GF) 2.5
Braised Beef Short Rib and King Oyster Mushroom Skewer, Garlic Chip, Chives (GF) 2.5
Wild Boar Sloppy Joe, Onion-Sage Crumble & Gougere Bun 2.5

Sliders \$4 ea

Crispy Fried Chicken, Southern Slaw and Spicy Sauce, Potato Roll
BBQ Pork, Pickled Vegetable Chow Chow, Sour Cucumber Pickles & Potato Roll
Beef Burger, Bacon & Red Onion Marmalade, Mayo & Brioche Bun
Lamb Burger, Smoked Eggplant Puree, Pickled Red Onions & Herb Roll
Oyster Poboy, Sauce Remoulade, Tomato, Lettuce & Potato Roll
Sage Falafel in Mini Pita with Tatziki, Feta and Roast Tomato
Duck Confit Mini Taco, Cilantro Slaw, Pickled Onion, Chipolte Mayo



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BREAKFAST & LUNCH

served buffet style; prices are per person

Continental Breakfast \$12

Fresh Fruit
Greek Yogurt
Assorted Muffins and Scones
Whipped Butter & Seasonal Jam
Coffee & Juice

Breakfast Buffet \$15

Spinach and Feta Quiche
Maple Sausage, Caramelized onion and Potato Stratta
Fresh Fruit
Croissant basket
Smoked Bacon
Coffee & Juice

Brunch Buffet \$25

Assorted Scones and Muffins
Fresh Fruit
Bagels with Cream Cheese and Smoked Salmon
Wild Boar Eggs Benedict
Spinach & Feta Quiche
Smoked Bacon & Cured Ham
Coffee & Juice

LUNCH

Sandwich Bar \$15

Zoe Meats Honey Glazed Ham, Crispy Bacon, & Smoked Turkey
Sourdough, Rye & Wheat Bread
Mayo, Mustard, Pickles, Lettuce, Tomatoes, & Red Onions
Beecher's Cheddar Cheese & Swiss Cheese
Fingerling Potato Salad, Scallions, Parsley, Malt Vinegar, EVOO
Salad of Mixed Greens with Brioche Croutons and Manchego

Soup, Salad, Sandwich \$16

Chop Salad with Blue Cheese, Bacon, Pickled Onions
Kale Caesar Salad with Croutons & Parmesan
Creamy Tomato Soup with Basil
Grilled Chicken Panini with Roast Red Peppers, Arugula Pesto & Gruyere
Mediterranean Hummus Panini with Feta, Cucumber and Roast Tomato

Family Style Lunch \$28

Baby Spinach Salad with Warm Bacon Dressing, Hardboiled Egg & Shaved Red Onion
Warm Rolls with Whipped Butter
Grilled Sockeye Salmon,
Grilled Skirt Steak with Chimichurri Sauce
Roast Seasonal Vegetables & Greens



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FOOD BARS

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Slider Bar \$20

Beef Burger, Bacon & Red Onion Marmalade, Mayo & Brioche Bun
Crispy Fried Chicken, Southern Slaw and Spicy Sauce
Grilled Cheese, Beechers Flagship Cheese, Creamy Dijon
Bottomless Fresh French Fries
Salad of baby Lettuces, Shaved Radish & Creamy Dressing

Taco Bar \$20

Pico De Gallo, Sour Cream, Guacamole, Corn & Flour
Tortillas
Ancho Braised Chicken
Black Beans & Rice
Pork al Pastor
Jicama and Carrot Salad with Cilantro & Lime
Grilled Spiced Vegetables

Homestyle Favorites \$22

Assorted Rolls with Whipped Butter
Kale Caesar Salad with Croutons & Parmesan
Salisbury Steak with Mushroom Gravy
Chicken Pot Pie
Macaroni & Cheese with Buttery Crumb Topping

Barbeque Country \$22

House made Cornbread
Pulled BBQ Pork Sandwiches with Vegetable Chow-Chow
Baked Beans
Potato Salad
Blackened Chicken Breast
Braised Collard Greens with Bacon

Raw Bar \$23

Pacific Oysters with Mignonette
Ahi Tuna Poke
Shrimp and Bay Scallop Ceviche
Salmon Carpaccio
Seaweed Salad

Caviar Bar MP

Served on Carved Ice
Two types of Osetra Caviar
Toast Points and Buckwheat Blinis
Sieved Egg, Red Onion, Capers, Crème Fraiche
Chilled Vodka and Champagne





SWEETS

Individually plated desserts - additional flavors available by consultation with our pastry chef
Minimum order of bites is two dozen, Price is per dozen

Chef's Choice Dessert Buffet

Minimum 20 people

2- 3 pieces per person @ \$6/person

3-4 pieces per person @ \$8/person

Buffet Sweets

Minimum order 2 dozen per item

\$28 per dozen

Lemon Lime Bars, graham cracker crust, vanilla cream
French Macarons filled with ganache, assorted flavors (gluten free)

\$25 per dozen

Pretzel Blondies with white chocolate-peanut butter glaze
Brownie Bites -dark chocolate hazelnut, dark chocolate peppermint, milk chocolate cocoa nib, or dark chocolate
gluten free

\$22 per dozen

Mini cream puffs: Vanilla bean, mocha, or lemon
Mini cupcakes: Chocolate, vanilla, or cardamom carrot cake cupcakes with choice of salty caramel, vanilla, or
lemon buttercream, dark chocolate glaze, or white chocolate cream cheese icing

\$20 per dozen

Chocolate dipped shortbread cookies
Assorted cookies, chef's choice
Bulk bonbons - molded chocolate shell with ganache filling, not boxed.
Bulk truffles - chocolate ganache rolled in cocoa, not boxed, 2 per order

\$16 per dozen

Bulk caramels - individually wrapped buttery caramel candies, salty or espresso

Boxed chocolates \$7.00

Favor box 3 chocolate bonbons, customization available

Cakes available by request

6" celebration cake \$45

Wedding & party cakes start at \$4.50 per person

-Vanilla or Chocolate Cake
-Butter Cream Icing: Vanilla, Chocolate, White Chocolate Cream Cheese, Salted Caramel, or Lemon
-Vanilla, Chocolate, Raspberry, or Lemon Filling

Cakes are custom for each party, we are happy to
accommodate most suggestions. Feel free to bring a topper
or extra flowers to decorate your cake in theme with your event.

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