

STARTERS + STATIONS



HANDCRAFTED HORS D'OEUVRES

\$10 per piece | minimum 25 pieces per selection

Cold

Avocado Bruschetta with Cotija Cheese, Pickled Chili, and Cilantro

Heirloom Tomato Caprese Tart

Warm Brie with Apricot Compote and Crostini

Tajin Spiced Watermelon with Feta and Mint

Tuna Poke Cups with Wonton Shell, Sesame and Togarashi

Smoked Salmon and Cucumber with Dill, Lemon Cream

Shrimp Ceviche Shooters

Hot

Green Chili Mac and Cheese Bite

Truffle and Cheese Potato Croquette

Veggie Stuffed Mushroom

Mini Veggie Wellington

Sundried Tomato and Basil Arancini

Lobster Arancini

Chicken Quesadilla Cones

Chicken and Green Chili Empanadas

Fiery Peach Bacon Wrapped Brisket

Mini Beef Wellington

Bacon Wrapped Scallop

PLATTERS + DISPLAYS

Vegetable Platter

\$16 per guest

Raw, Grilled and Marinated Vegetables, Served with Lemon Basil Aioli

Imported + Domestic Artisan Display

\$18 per guest

Soft and Hard Cheeses, Served with Nuts, Fruit, Dip, and Crostini

Charcuterie Platter

\$16 per guest

Imported Sliced and Cured Meats, Mediterranean Olives, Gourmet Mustards with Sliced Breads and Pita Points

Bruschetta Bar

\$14 per guest

Heirloom Tomato and Mozzarella Bruschetta with Fresh Basil, Garlic, Olive Oil, and Balsamic Vinegar

Marinated Artichoke Bruschetta with Chopped Roasted Peppers and Olives

Chef's Selection of Artisan Breads

Assorted Platters

Roasted Garlic Hummus with Pita Crisps and Crudités

\$16 per guest

Warm Artichoke Spinach Dip Served with Artisan Sourdough

\$18 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce

\$12 per piece | minimum 25 pieces

Platter Service

Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

STARTERS + STATIONS



STATIONS

Antipasti Station

\$38 per guest

Imported and Domestic Artisan Display
with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Toasted Crostinis with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers,
Olives, and Capers

Mozzarella, Tomatoes, Fresh Basil, Roasted
Garlic, Olive Oil, and Balsamic Vinegar

Charcuterie Platter of Imported Cured Meats,
Mediterranean Olives, and Mustard with
Rustic Breads and Gourmet Crackers

Pickled Vegetables in Red Wine Vinaigrette

Nacho Bar

\$28 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

Two Salsas, Guacamole, Warm Chili
Con Queso, Black Beans, Diced
Tomatoes, and Pickled Jalapeños

House-Made Corn Tortilla Chips

Rice Bowl Station

\$28 per guest for two ♦ | \$32 per guest for three ♦

Choice of Two Starches:

White Rice, Quinoa, Mixed Greens, or
Cauliflower Rice

Choice of Two or Three Proteins:

Korean BBQ Beef, Fried Chicken, Roasted Mushrooms,
Togarashi + Chili Lime Shrimp, Hawaiian Tuna Poke or
Cold Smoked Salmon

Assorted Toppings:

Banh Mi Pickles, Pickled Ginger, Radish, Jalapeños,
Pineapple, Edamame, Scallions, Sambal Chili Paste,
Soy Sesame Vinaigrette, Sesame Jalapeño Aioli,
Furikake and Sesame Seeds

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Slider Station

served on King's Hawaiian Rolls

\$12 each a la carte | minimum 25 per selection

\$28 per guest for two ♦ | \$32 per guest for three ♦

Angus Beef Sliders with Cheddar, Pickle
Chips, and Chipotle Ketchup

Fried Chicken Sliders, Pickled
Vegetables, and Togarashi Aioli

BBQ Pork Sliders with Dill Pickle, and Carolina Coleslaw

Turkey Sliders with Provolone Cheese,
Bacon Aioli, and Cured Tomatoes

Vegetable Grain with Red Pepper Hummus

Street Taco Station

\$32 per guest for two ♦ | \$36 per guest for three ♦

Marinated Shredded Chicken

Pork Carnitas

Chili Lime Shrimp

Seasonal White Fish

Carne Asada

Flour Tortillas (*Corn Available on Request*)

Assorted Toppings:

Shredded Lettuce, Cotija Cheese, Fire-Roasted Red
Salsa, Avocado Salsa Verde, and Baja Sauce

Pasta Station

\$28 per guest for two ♦ | \$32 per guest for three ♦

Cheese Tortellini with Roasted Tomatoes in Basil Pesto
Cream Sauce

Carbonara with Smoked Bacon, Cracked Pepper,
Parmesan and Peas

Shrimp and Chorizo Orecchiette Pasta with
Moroccan Cream, Scallion, and Cherry Tomatoes

Baked Ziti with Bolognese and Mozzarella

Three Cheese and Vegetable Mostaccioli with
Mushroom, Spinach, Zucchini, Provolone, Mozzarella,
and Parmesan

Fresh-Grated Parmesan and Sliced Focaccia

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Sushi Station

\$8 per piece | **maki roll consists of seven pieces per roll.** Minimum 14 pieces per selection.

\$500 fee for sushi to be made at station*

\$200 fee for attendant at station cutting and serving rolls

orders must be finalized 72 hours in advance

15% surcharge applies for orders within 72 hours

Maki (Roll) Sushi

Spider Roll | Softshell Crab, Tempura Mix, Spicy Mayo, Avocado, Cucumber, Green Onion, Masago, and Sesame Seeds

Spicy Tuna Roll | Tuna, Masago, Spicy Mayo, Green Onion, Seven Spices, Avocado, Cucumber, and Sesame Seeds

Caterpillar Roll | Eel, Avocado, Cucumber, and Eel Sauce

Tempura Shrimp Roll | Shrimp, Avocado, Spicy Mayo, Fried Onion, Pickel Radish, and Sesame Seeds

Vegetable Roll | Pickel Radish, Avocado, Cucumber, and Sesame Seeds

Philly Roll | Salmon, Cream Cheese, Cucumber, and Sesame Seeds

Spicy Shrimp Roll | Shrimp, Avocado, Cucumber, Spicy Mayo, and Sesame Seeds

Eel Roll | Eel, Avocado, and Sesame Seeds

Nigiri Sushi

Yellow Tail

Shrimp

Eel (Fresh Water)

Uni

Octopus (cooked)

Tuna

Salmon

Accompaniments:

Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks

Chef-Carver Stations

Roasted Vegetable and Portobello Mushroom Strudel with Red Pepper Coulis and Balsamic Glaze
\$250 | serves 20 guests*

Roasted Breast of Turkey with Cranberry Relish, Pesto and Parker House Rolls
\$350 | serves 20 guests*

Black Pepper Crusted Tenderloin of Beef with Cippolini Onion Jus and Parker House Rolls
\$450 | serves 20 guests*

Chili Lime Rubbed Pork Loin with Jalapeño Cornbread Muffins and Pineapple Jalapeño Salsa
\$400 | serves 20 guests*

Herb Crusted Prime Rib of Beef with Au Jus, Horseradish Cream, and Parker House Rolls
\$600 | serves 20 guests*

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count. Minimum of two stations for reception. Based on a minimum of 25 guests, \$150 charge applies if under minimum. Gluten-free options available upon request.

***chef fee | \$200 per 75 guests**

◆attendant fee | \$75 each

◇chef fee applies or set as station

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DESSERT STATIONS

Dessert Shooters

\$8 each | minimum two dozen per item

Lemon Meringue, Banana Crème, Chocolate Mousse, Key Lime, Strawberry Panna Cotta, Blood Orange Passion Fruit or Berry Tart Inspiration

Pie Station

\$22 per guest | select three

Lemon, Banana, Key Lime, Summer Berry, Derby, Cheesecake or Cherry

Sundae + Float Station

\$24 per guest ♦ | minimum 25 guests

Vanilla Bean Ice Cream

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Root Beer and Orange Soda

Ice Cream Sandwich Station

\$22 per guest ♦ | minimum 25 guests

Assorted Cookies and Ice Cream Flavors

Assorted Toppings:

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count and must be ordered in combination with additional menu items.

Gluten-free options available upon request.

♦attendant fee | \$75

Dessert Platters

\$60 per dozen | minimum two dozen per item

Flourless Chocolate Cake Bites, Mini Cheesecakes, Crème Puffs, Macarons, Chocolate Dipped Strawberries, Berry Tarts, Assorted Truffles or Eclairs

Mini Cupcake Treats

\$58 per dozen | minimum two dozen per flavor

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing, Meyer Lemon with Toasted Meringue, Red Velvet with Cream Cheese Frosting, or Brown Butter with Praline Frosting

Coffee Station

\$102 per gallon | \$65 per half-gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Upon Request)

Deluxe Coffee Station

\$120 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Chocolate Covered

Espresso Beans, Shaved Chocolate, Honey, Assorted Syrups, and Whipped Cream

Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Upon Request)

Dessert Service

Per-person menus will be charged on full guest count.

Gluten-free options available upon request.

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