

Party Time

Upon Arrival

Each platter serves 10 people

Cheese Board \$140
Selection of local and imported cheeses, housemade preserves, assorted crackers, and crostini

Charcuterie Board \$140
Variety of local and imported cured meats, whole grain mustard, house pickles, preserved vegetables, olives, crackers, and crostini.

Crudité Platter \$80
Seasonal market vegetables served with herbed ranch, classic hummus, and red pepper-feta dip.

Seafood and Caviar

Shrimp Cocktail \$80
Serves 10 people
Chilled shrimp and cocktail sauce

Oysters by the dozen market price

Sicilian Sashimi Platter \$55pp

Caviar Service

Includes mini blinis, crème fraîche, shallot, egg yolk/whites, chives, lemon

Kaluga Hybrid Caviar \$185/ounce
+ \$50 service fee

Smoked Trout Roe \$54/ounce

Stationary Bar

Passed additional \$10 per person
Choose 3 \$35 per person
Each additional \$10 per person

Whipped Brie Tartlets ^V
Preserved fruit, hazelnut dukkah

Deviled Eggs
Bacon, chive, smoked paprika

Chicken Pot Pie Croquettes
Peas, carrot, tarragon

Fried Oyster Mushroom Sliders ^{VG}
Spicy vegan aioli, pickled cabbage

Fried Chicken Sliders
Comeback sauce, creamy coleslaw

Pork Belly Bao Buns
Hoisin glaze, kimchi, cucumber

Crispy Tofu Bao Buns ^{VG}
Hoisin glaze, vegan kimchi, cucumber

Bahn Mi Style Pork Hoisin
Daikon pickle, cilantro

Caprese Arancini ^V
Tomato, Basil, Mozzarella

Mini Beef Hardshell Tacos
Shredded lettuce, hot sauce, quesillo

Charred Sweet Potato Tostadas ^V
Salsa macha, crema, queso fresco

Mini Crab Cakes
Old bay tartar sauce

Oregon Bay Shrimp Rolls
Served on hawaiian rolls with brown butter aioli

Sweet Stuff

\$30 per dozen
Minimum 1 dozen each

Mini Churros

Mini Fresh Fruit Tart

Gluten-Free Brownies

Dulce de Leche Blondie

Fresh-Baked Chocolate Chip Cookies

