

DAY & NIGHT

Platters

Serves 10-15 Guests

Antipasti Trio

Marinated Olives, Mixed Nuts, Grissini
\$75 each

Cheese Board

Imported & Domestic Cheeses, Dried Fruits,
Mixed Nuts, Toasted Breads
\$245 each

Charcuterie Board

Cured Selection of Meats, Mustards,
Pickled Market Vegetables, Toasted Breads
\$275 each

Cheese & Charcuterie Board

Imported & Domestic Cheeses, Cured Selection of Meats,
Dried Fruits, Mustards,
Pickled Market Vegetables, Toasted Breads
\$310 each

Raw & Wood Roasted Seasonal Vegetables

Selection of Seasonal Market Vegetables & Dips
\$195 each

Raw Bar

Poached Shrimp, Snow Crab Claws, Local Mussels, Oysters,
With Mignonette, Hot Sauce, Saffron Aioli
\$875 each

Mixed Cookie Board

Assorted Cookies
Chocolate Chip, Double Chocolate (VG),
Snickerdoodle, Peanut Butter (GF)
\$45 each



Stations

\$300.00 MINIMUM

Sibling Smash Burger

\$16 / person | (Minimum 20 guests)
Sliders with Cheddar Cheese, Hot Sauce Aioli, Onion Rings,
& B&B Pickle Relish on a Brioche Bun
Served with Mesquite Bbq Chips

Togarashi Fried Chicken

\$14 / Person | (Minimum 20 guests)
Served with Hot Honey Mustard, Fancy Ranch,
Mesquite BBQ Chips

Flatbread

\$14 / person | (Minimum 20 Guests)

Pomodoro, Smoked Mozzarella, Basil

Eggplant Puree, Sun Dried Tomatoes,
Piquillo Peppers (V)

Nduja, Goat Cheese, Pickled Seasonal Vegetable,
Creme Fraiche



Za'tar Fries

Crispy Fries With Fancy Ranch
\$5 / Person

Seasonal Whole Pies

(Serves 8-12 Guests)
Ask Us About Our Flavors
\$45 each



DAY & NIGHT

PASSED

(Minimum 20 guests)

Select Three | \$19/Hour (Person)

Select Five | \$27/Hour (Person)

Togarashi Fried Chicken Bites
Crispy Chicken, Umami Aioli

Mini Deviled Eggs
Smoked Paprika, Dill

Cheddar Gougere
Filled with Creamy Local Cheese (Add Ham \$2)

Kanpachi Ceviche
Pickled Red Onion, Cilantro, Grapefruit Ponzu,
Crispy Prawn Cracker

Braised Pork
Dijonaise, Tomato Jam, Endive, Mint

Eggplant Hummus
Wood Roasted Eggplant Hummus, Walnut Crumble,
Warm Spices, Mint

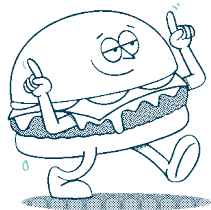
Crudite
Seasonal Market Vegetables, Buttermilk

Breakfast Radishes
Whipped Horseradish Butter, Smoked Salt

Baby Gem
Kale, Caesar, Black Pepper Cured Yolk

Avocado Toast
Cashew Cheese, B&B Fresnos, Sourdough

Smoked Salmon Crostini
Dill Crème Fraiche, Trout Roe



PREMIUM PASSED

(Minimum 20 guests)

Select Three | \$28/Hour (Person)

Select Five | \$36/Hour (Person)

Sibling Smash Burger
Bread & Butter Relish, Local Cheddar, Hot Sauce Aioli,
Crispy Onions, Brioche Bun

Togarashi Fried Chicken Sandwich
Umami Aioli, Baby Gem, Brioche Bun

West Coast Oysters
Fingerlime Mignonette

Crispy Prawn Cracker
Dungeness Crab Salad, Lemon Aioli,
Crispy Crab Cracker

Grilled and Marinated Hangar Steak
Skewer, Chimichurri

Moroccan Flat Bread
Lamb Neck, Mint, Tomato Jam Yogurt

SWEET PASSED

(Minimum 20 guests)

Miniature Cookies
Chocolate Chip, Double Chocolate (VG),
Snickerdoodle, Peanut Butter (GF)
\$4 /Person/Hour

Soft Serve
Dark Chocolate (V), Creamy Vanilla
Assortment of Toppings
\$4 /Person/Hour

Chocolate Truffles
Rum Dark Chocolate, Cocoa Powder
\$6 /Person/Hour

Mini Macarons
Blackberry and Rose
\$6 /Person/Hour

Lokma (VG)
Fried Donut Holes, Caramelized Apple Butter,
Orange Sugar
\$4 /Person/Hour