



Private Events

RECEPTION MENU

**Selections & quantity must be finalized 3-business days prior of the event*

**On the lighter side: 4-6 pieces per person / more filling: 6-8 pieces*

CHEESE & CHARCUTERIE \$15 per person

imported & domestic cheeses, cured meats, served with seasonal jams, mustards & bread crostinis

VEGETARIAN SLIDER \$7 per piece

herbed house-made pinto bean patty, avocado, spanish pepper aioli, bean sprouts, pickle chips

KOBE BEEF TATAKI \$8 per piece

charred kobe beef wrapped around compressed melon, enoki mushroom, daikon sprouts

BEEF FILET SLIDER \$10 per piece

brioche bun, melted blue cheese crumbles, house-made barbecue sauce, crispy onions

SMOKED CRAB & TOMATO BISQUE \$9 per piece

served with mini aged cheddar cheese grilled sandwich

MINI MAINE LOBSTER ROLL \$9 per piece

poppy seed roll , stone ground mustard dressing, sliced green grapes, tobiko

BEER BATTERED SHRIMP TACO \$7 per piece

purple corn tortillas, chipotle aioli, pico de gallo, pickled fresno peppers

CUSTOM CAKE pricing varies

72-hour advance notice required