

### **PLATTERS & BOWLS**

prices are per person

## Snacks - \$2 per person

Roasted Mixed Nuts Baked Pretzel Chips 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 & Lavosh Crackers

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

# Vegetable Platters - \$2.50 per person

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

GRILLED VEGETABLE SKEWERS: Miso and Soy, Rosemary and Balsamic, OR Tandoori Spice and Tamarind

**MEZE PLATTER:** House Made Hummus, & Tatziki Dip , Roast Red Peppers, Marinated Olives, Cucumber, Feta Cheese, Grilled Pita

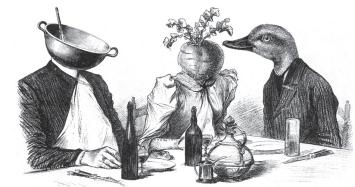
# Seafood Platters

**SMOKED SEAFOODS:** Sliced Cold Smoked Salmon, Hot Smoked Salmon Pate, Smoked Sturgeon Salad, Smoked Clam Dip, Marinated Smoked Mussels. With Crostini, Crispy Potato Cakes and Traditional Accompaniments \$M.P.

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.





#### **BITES**

prices are per piece

# Vegetables

Roasted Beet and Farro Salad, Pickled Oyster Mushrooms, Sage, Orange Reduction (V,GF) 1.5 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 1.5

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) 2

Braised Octopus, Paella Rice Cake (GF) 2.5

Dungeness Crab Cakes-Lemon Aioli 2.5

Grilled Albacore Tuna, Green Tomato Marmalade, Crostini 2

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 Creme Fraiche (GF) 2

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 2.25

House Made Lamb Sausage Fritter with Fried Sage 1.75

Croque Monsieur, Whole Grain Mustard, Cheddar, Ham, Arugula-Hazelnut Pistou, Brioche 2.5

Roasted Beef Loin, Pickled Carrot, Blue Cheese Mousse (GF) 2.25

Braised Beef Short Rib and King Oyster Mushroom Skewer, Garlic Chip, Chives (GF) 2

Wild Boar Sloppy Joe, Onion-Sage Crumble & Gougere Bun 2.5

## Sliders

Crispy Fried Chicken, Southern Slaw and Spicy Sauce 3.25

BBQ Pork, Pickled Vegetable Chow Chow, Sour Cucumber Pickles & Potato Roll 3.25

Beef Burger, Bacon & Red Onion Marmalade, Mayo & Brioche Bun 3.5

Slow Cooked Lamb Leg, Smoked Eggplant Puree, Pickled Red Onions & Herb Roll 4

Oyster Poboy, Sauce Remoulade, Tomato, Lettuce & Potato Roll 3.25

Sage Falafel in Mini Pita with Tatziki, Feta and Roast Tomato 2.5

Duck Confit Mini Taco, Cilantro Slaw, Pickled Onion, Chipolte Mayo 3.25





#### **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
Maple 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
Maple Bacon & Cured Ham
Coffee & Juice

#### LUNCH

## Sandwich Bar \$14

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 Chciken Panini with Roast Red Peppers, Arugula Pesto & Gruyere
Mediterean Hummus Panini with Feta, Cucumber and Roast Tomato

# Family Style Lunch \$28

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





#### **FOOD BARS**

served buffet style; prices are per person

### Slider Bar \$15

Beef Burger, Bacon & Red Onion Marmalade, Mayo & Brioche Bun BBQ Pork, Pickled Vegetable Chow Chow, Sour Cucumber Pickles & Potato Roll Grilled Cheese, Beechers Flagship Cheese, Creamy Dijon Cones of Fresh French Fries Tempura Seasonal Vegetable Cup with Spicy Dippins

### Biscuit Bar \$12

House made Buttermilk Biscuits
Whipped Salted Butter, Seasonal Jam, Wildflower Honey
Sausage Gravy
Stewed Seasonal Fruit
Zoe Meats Honey Baked Ham
Herbed Goat Cheese

### Taco Bar \$18

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

# Barbeque Country \$20

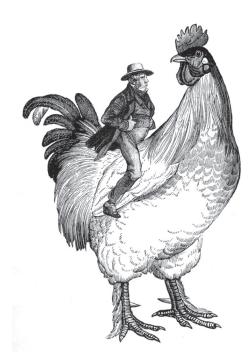
Served with Potato Rolls and Cornbread
Pulled BBQ Pork Sandwiches with Vegetable Chow Chow
Baked Beans
Potato Salad
Blackened Chicken Breast
Braised Collard Greens with Bacon

## Raw Bar \$16

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



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



### **SWEETS**

Individually plated desserts - additional flavors available by consultation with our pastry chef

Minimum order of bites is one dozen, Price is per dozen

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### Bites

French Almond Macaroons filled w/ Caramel, White or Dark Chocolate Ganache, or Vanilla Butter Cream 15/dz Assorted Cookies by the dozen- Pecan Sandies, Cocoa Nib & Black Pepper, Chocolate Chip w/Sea Salt, Pinenut Cookies, Chocolate Crackles, Molasses Cookies 12/dz

Mini Cupcakes: Chocolate or Vanilla Cake w/ Salted Caramel, Chocolate, Vanilla, or Lemon Butter Cream Frosting 18/dz

Lemon-Lime Bars 20/dz

Mini Tarts- Chocolate Ganache, Lemon Curd, Vanilla Cream or Seasonal Fruit Flavors 24/dz

Chocolate Hazelnut Bars 20/dz

Salted Caramel Shortbread Bars 20/dz

## Iluten Free Bites

French Almond Macaroons 15/dz

Brownie Bites 18/dz Almond Toffee 12/dz Pine Nut Cookies 12/dz

### Cake

6" Celebration Cake 45

- -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.

