

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.



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

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
- Deville 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



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FOOD BARS

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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



SWEETS

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

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

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

Gluten 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.

