

RECEPTION ONLY A LA CARTE MENU

PASSED HORS D'OEUVRES

Priced per piece. We recommend 1-2 pieces per person per choice for a one-hour reception. We recommend 3 selections for a one-hour reception (4+ for longer receptions). For hors d'oeuvre only receptions, we recommend 5-7 selections. Passed hors d'oeuvres can be made to be stationed (rentals expected).

GRASS-FED BEEF SLIDER \$4.50 Heirloom tomato jam, white cheddar, garden herb aioli, house made dilly pickle

TRUFFLED POMME FRITES \$4.00 *parmesan, fresh Herbs* **GF*

GARDEN TOMATO BASIL TARTLETS \$3.50 Slow roasted tomato, fresh basil pesto *V

SMOKED SALMON CRISP \$3.50 Smoked salmon, whipped crème fraiche, crisp cucumber, preserved lemon, fresh dill

CHILLED POACHED JUMBO PRAWNS \$3.50 Lemon dill remoulade & house made cocktail sauce *GF

SPICY TUNA CORNETTE \$4.00 Marinated Ahi tuna, whipped avocado, black sesame cone, micro cilantro

MINI GOURMET GRILLED CHEESE \$3.50 asiago bread, melted white cheddar

MINI QUICHE \$3.25 Seasonal quiche, roasted red pepper sauce, fresh herbs

CAPRESE SKEWERS \$3.50 Marinated tomato and mozzarella, garden basil, aged balsamic reduction *GF

SOUP SHOOTER \$3.00 Tomato basil soup, fresh basil, evoo

CROSTINI \$3.50 Roasted grapes, aged balsamic, whipped farmers cheese

BRUSCHETTA \$3.50 Fresh garden tomato and basil

STATIONED HORS D'OEUVRES (PER PERSON)

CHARCUTERIE PLATTER \$10 pp Chef's curated meat and cheese presentation, marinated olives, stone ground mustard, artisanal crostini

CRUDITE PLATTER \$8 pp Seasonal farmers market vegetables, house-made dip trio (sour cream and onion, green goddess, buttermilk ranch)

FRUIT PLATTER \$10 pp Best of season farmer's market fruit, honey yogurt dip, mixed nuts

MEDITERRANIAN STATION \$12 pp House made hummus, tzatziki, pitas, marinated olives, feta cheese

PASSED OR STATIONED SWEETS (PER PIECE)

MINI LEMON TART BITES \$3.50 Lavender whipped cream

FLOURLESS CHOCOLATE TORTE BITES \$3.50 Fresh berry sauce

MINI CHOCOLATE MILKSHAKE \$4.00 Chocolate milkshake, house-made whipped cream

MINI STRAWBERRY MILKSHAKE \$4.00 Strawberry milkshake, house-made whipped cream

MINI ALMOND COOKIES \$2.00 Housemade toasted almond shortbread cookie, powdered sugar dust

STANDARD BAR

Priced per person. Includes house red wine, house white wine, and house sparkling wine. Includes selection of 3 beers/alcoholic beverages and non alcoholic beverage selection (sodas, sparkling water). Includes bar service and table wine service. 1HR COCKTAIL RECEPTION \$15.00 ADDITIONAL HOURS \$9.00

PREMIUM BAR

Priced per person. Includes selection of red wine, white wine, rose, and sparkling (see list below). Includes selection of 4 beers/alcoholic beverages as well as non alcoholic beverage selection (sodas, sparkling water). Includes bar service and table wine service. 1HR COCKTAIL RECEPTION \$18.00 ADDITIONAL HOURS \$12.00

WINE LIST

Please note selections may change to include a comparable substitute as the industry is affected by shortages and/or distribution issues.

WHITE WINE

Excelsior, South Africa, Chardonnay (House) Pighin, Fruili Grave Italy, Pinot Grigio (Premium Choice) Pine Ridge, Napa Valley, Chenin Blanc Viognier (Premium Choice) Mer Soleil, Santa Lucia Highlands California, Chardonnay (Premium Choice) Craggy Range, New Zealand, Sauvignon Blanc (Premium Choice)

ROSE WINE

Daou, Paso Robles California, Rose

RED WINE

Spellbound, California, Cabernet Sauvignon (House) Raeburn, Russian River Valley California, Pinot Noir (Premium Choice) Alexander Valley, Sonoma California, Merlot (Premium Choice)

SPARKLING

Villa Sandi, Italy (House) NV Bouvet Brut, France (Premium) NV Bouvet Brut Rose, France (Premium)

BEER LIST

Subject to change based on availability / industry shortages and distribution issues

Modelo Especial Firesone 805 Blonde Ale Firestone Blood Orange Cali Squeeze German Wheat Lagunitas IPA Odell Sippin Pretty Fruit Sour Ale Press Blackberry Hibiscus Hard Seltzer Crook & Marker Hard Lemonade Crook & Marker Grapefruit Lime Paloma Flying Embers Orange Passion Mimosa Hard Kombucha Flying Embers Watermelon Basil Hard Kombucha