



ONE TABLE - PRIVATE EVENTS EXPERIENCES

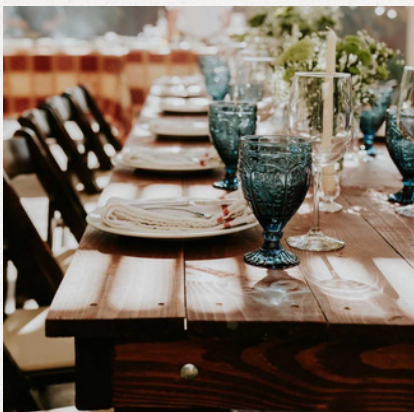
Curated menus designed to share moments
around the fire.

SIGNATURE GATHERING

*A refined selection for
intimate celebrations
and gatherings*

- Choice of grilled protein
- Seasonal seafood preparation
- Two composed sides
- Fresh salad
- Artisan bread & sauces

Starting at \$45 per guest



CHEF'S EXPERIENCE

*An elevated menu
perfect for weddings
and special events.*

- Premium grilled meats
- Seasonal catches
- Elegant appetizers & sides
- Fresh salad or pasta station
- Local artisan chorizos
- Artisan bread & condiments

Starting at \$65 per guest



LUXURY FIRE COASTAL FEAST

*A lavish spread for the
ultimate culinary experience*

- Raw bar or lobster
- Prime meats expertly carved
- Whole Hog
- Whole grilled fish
- Gourmet sides & salads
- Artisan bread & butters
- Cheeseboards & charcuterie

Starting at \$85 per guest



Custom menu available upon request



ONE TABLE - PRIVATE EVENTS EXPERIENCES

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SIGNATURE GATHERING

*A refined selection for
intimate celebrations
and gatherings*

Guest choose:

- 2 Protein
- 2 Sides
- 2 Salad
- Bread & Sauces

Proteins (Choose 2)

- Whole chicken
- Tri-Tip
- Local chorizo
- Pork loin
- Porchetta
- Choripan

Sides (Choose 2)

- Roasted potatoes
- Rice (*fire-style/paella-style*)
- Lentil Cassoulet
- *Seasonal grilled vegetables*

Salads (Choose 1)

- Seasonal Salad
- Grilled Caesar Salad

CHEF'S EXPERIENCE

*An elevated menu
perfect for weddings
and special events.*

Guest choose:

- 2 Protein
- 3 Sides
- 2 Salads
- 1 Board or appetizer
- Bread & sauces

Proteins (Choose 2)

- Ribeye
- NY Strip
- Picanha
- Whole Quail
- Lamb Racks

Sides (Choose 3)

- Risotto
- Fideua
- Pasta
- Seasonal grilled vegetables
- Roasted Potatoes
- Chorizo & Bean Cassoulet

Board / Appetizer(Choose 1)

- Cheese board / charcuterie
- Grazing board
- Grilled brie
- Flat bread w/ Hummus

LUXURY FIRE COASTAL FEAST

Fire, sea and spectacle

Guest choose:

- 2 Premium proteins
- Raw bar or Seafood station
- 3 Sides
- 1 Board or appetizer

Premium Proteins (Choose 2)

- Whole hog
- Whole Duck
- Whole lamb
- Leg of lamb
- Whole seasonal grilled fish
- Lobster
- Prime rib

Sides (Choose 3)

- Risotto
- Fideua
- Pasta
- Rice (*fire-style/paella-style*)
- *Local chorizos*

Board / Appetizer(Choose 1)

- Luxury cheese board / charcuterie
- Grazing board
- Grilled brie
- Argentinan Chorizo / Choripan
- Tuetano



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Optional Add Ons (All packages)

- Protein
- Side
- Salad
- Board / appetizer
- Bread & sauces
- Extra Pasta station
- Oyster Bar
- Dessert Course
- Whole protein
- Extra Seafood station
- Bartending services
- Tablescaping services

Explore our Instagram for a visual preview of our cuisine, presentation, and signature dishes.

@ONETABLESOCIAL