



PLATED STYLE

\$120++ / GUEST

Appetizers (passed)

CHARCUTERIE GRAZING TABLE

SHORT RIB CROSTINI

MINI CRAB CAKES

SHRIMP COCKTAIL

ROASTED RED PEPPER AIOLI

COCKTAIL SAUCE

PEPPERED AHI TUNA

SPICY MAYO | WONTON CRISPS

Salad

MIXED GREENS | RED ONION | CUCUMBER | TOMATO

BALSAMIC VINAIGRETTE

Main

(PRE-ORDERED CHOICE)

ALL ENTREES SERVED WITH LEMON PARMESAN GREEN BEANS & ROASTED RED POTATOES

SLICED BISTRO STEAK

CRAB CAKE

TRUFFLE COMPOUND BUTTER

ROASTED RED PEPPER AIOLI

ROASTED VEGETABLE COUS COUS

TRUFFLE BASIL OIL

Dessert (stationed)

TIRAMISU CUPS

CHOCOLATE COVERED STRAWBERRIES

MINI PAVLOVAS W/ SEASONAL FRUIT

COFFEE STATION

Late Night

BURRITOS

CHICKEN & VEGETABLE

++ REFERS TO 6% TAX AND 22% SERVICE CHARGE | RENTALS INCLUDED UP TO 100 GUESTS