



Private Dining Reception Menu
Prices are per piece, there is a minimum of 16 pieces per item

Butler Style Passed Hors D'oeuvres

Peppered Chevre with Wine Poached Pears

3

Butternut Squash Soup & Duck Confit "Shots"

3

Dungeness Crab Stuffed Mushrooms

4

American Kobe Beef Sliders

5

Fresh Oysters on the Half Shell

5

Ahi Tuna Tartar with Wasabi & Pickled Ginger

7

Maine Lobster Lollipops

7

Staged Hors D'oeuvres

Prices are per person, a tray for 16 people is the minimum

Charcuterie Platter

A Variety of Smoked & Cured Meats with Traditional Accoutrements

11

Cheese Display

Artisan, Farmstead, & Imported Cheeses with Fruit & Classic Accompaniments

9

Chilled Shellfish Platter

1/2 Shell Oysters, Dungeness Crab, Snow Crab Claws, Jumbo Prawns,

Bay Shrimp, Mussels, and Smoked Salmon

Small 35 ~ Medium 70 ~ Large 95

Petit Fours

Hors d'oeuvres Sized Desserts

Pick 2 for 6 ~ Pick 3 for 8