



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

**Butler Style Passed Hors D'oeuvres**

<i>Peppered Chevre with Wine Poached Pears</i>	3
<i>Roasted Butternut Squash Soup "Shots" with Kurobuta Pork Belly &amp; Applejack</i>	3
<i>Dungeness Crab Stuffed Mushrooms</i>	4
<i>American Kobe Beef Sliders</i>	5
<i>Fresh Oysters on the Half Shell</i>	5
<i>Ahi Tuna Tartar with Wasabi &amp; Pickled Ginger</i>	7
<i>Maine Lobster Lollipops</i>	7

**Staged Hors D'oeuvres**

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

<i>Charcuterie Platter</i>	
<i>A Variety of Smoked &amp; Cured Meats with Traditional Accoutrements</i>	11
<i>Cheese Display</i>	
<i>Artisan, Farmstead, &amp; Imported Cheeses with Fruit &amp; Classic Accompaniments</i>	9
<i>Chilled Shellfish Platter</i>	
<i>1/2 Shell Oysters, Dungeness Crab, Snow Crab Claws, Jumbo Prawns, Bay Shrimp, Mussels, and Smoked Salmon</i>	
<i>Small 35 ~ Medium 70 ~ Large 95</i>	

