



*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  
*Fresh Oysters on the Half Shell*  
3  
*Spring Pea Soup "Shots" with Lobster Gnocchi, Grape Tomato Confit and Basil Oil*  
4  
*Dungeness Crab Stuffed Mushrooms*  
5  
*American Kobe Beef Sliders*  
6  
*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*

