

EST.  1941

THE MARINE ROOM



2024 Catering Menu

Catering Menu



TRAY PASSED HORS D'OEUVRES

CHILLED SELECTIONS

\$12 per piece

SALMON TOAST King Salmon, Avocado Mousse, Fried Capers, Pickled Red Onion, Parsley Pesto

TUNA TARTARE CORNET Local Tuna, Serrano Soy, Lemon Oil, Togarashi

BEEF TARTARE Caperberries, Garlic, Quail Egg, Grilled Baguette

SHRIMP TOAST Grilled Shrimp, Sundried Tomato Jam

WARM SELECTIONS

\$12 per piece

WILD MUSHROOM TART Truffle Cream Cheese, Wild Mushroom, Puff Pastry

DIVER SCALLOP Nueske's Bacon, Brown Butter, Chive

MINI CRAB CAKE Jumbo Lump Crab, Red Pepper Sauce

BEEF TENDERLOIN SATAY Brazilian Pico, Cilantro Pesto, Pink Peppercorn Crust

CHICKEN SATAY Peanut Butter, Soy, Ginger

VEGETARIAN SELECTIONS

\$12 per piece

WILD MUSHROOM TORTE Red Watercress, White Truffle Oil

LEMON THYME TEMPURA AVOCADO BEIGNET Ancho Chile Dip

GOAT CHEESE PUFF Date Compote, Maple Sherry Reduction

MISO KALBI GLAZED EGGPLANT Kabocha, Togarashi, Kumquat Confit, Sesame

BLUE CHEESE TRUFFLE Sultana Raisin, Red Walnuts

VEGAN SELECTIONS

\$12 per piece

BEEF TARTARE Sweet Potato Chips, Seaweed

DECONSTRUCTED BABY CORN Avo Balm, Peruvian Pepper, Black Lemon, Bean

SEAFOOD CORNETS

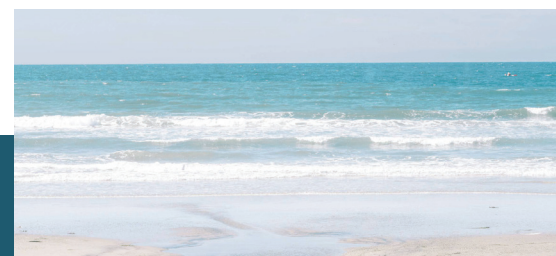
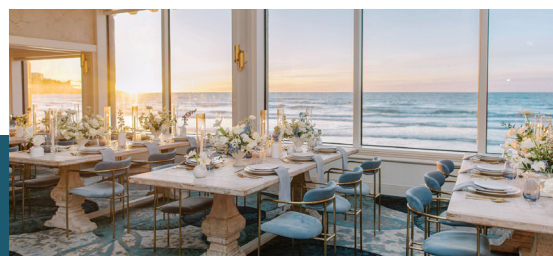
\$15 per piece

SALMON King Salmon, Yuzu, Serrano, Lemon

TUNA Local Bluefin, Serrano Soy, Togarashi, Lemon Oil

UNI SANTA BARBARA Uni, Cognac Uni Mousse, Chive

HAMACHI Truffle, Chive, Jalapeño



Catering Menu



STATIONED HORS D'OEUVRES

Farmers Market Crudité

\$18 per person

LIPSTICK PEPPERS, EGGPLANT, BABY CARROTS, ZUCCHINI, CREMINI, ASPARAGUS, TEARDROP TOMATOES, HERB OLIVES, CREAMY PESTO DRESSING, ESPELETTE MAUI ONION DIP

Artisanal Cheese & Charcuterie Board

\$28 per person

WALNUTS, PRESERVED FRUITS, GRAPES, HONEYCOMB, BASKET OF CROSTINI, QUINCE PASTE

Oyster on the Half Shell

*\$156 per dozen
5 dozen minimum*

HORSERADISH SAUCE, MIGNONETTE

Baja Style Sea Bass Ceviche

\$26 per person

PASSION FRUIT, JICAMA, CUCUMBER, AVOCADO, COCONUT, PEPITAS, CORIANDER SPROUTS, GREEN TOMATO



Catering Menu



PLATED DINNER \$140 Per Person

Appetizers

Select One

GRILLED SHRIMP KALE CAESAR Lemon Preserve, Garlic Chips, Cheese Croutons

LOBSTER BISQUE Claw Meat, Cheddar Biscuit

AHI TUNA CORNETS Local Tuna, Serrano Soy, Caviar

BLACK TRUFFLE BEEF TARTARE Tenderloin, Quail Eggs, Truffle

Entrées

Select 2 Proteins
+ 1 Vegetarian/Vegan

Guests must preselect their
entrée 5 business days prior
to the event.

PAN SEARED SHRIMP & SCALLOPS Butternut Squash Puree,
Pork Belly Lardons, Corn

SAUCE SEARED DUCK BREAST Balsamic Maple Syrup, Butternut Squash Puree,
Pomegranate Reduction, Orange Fennel Slaw

PAN SEARED SEA BASS Ancho Butter Sauce, Seared Greens, Quinoa

CREEKSTONE FARMS TENDERLOIN Truffle Potato, Blue Butter

TRUFFLE RISOTTO Black Truffle, Porcini Mushrooms, Grana Padano (vegetarian)

WOK SEARED SZECHUAN TOFU Peppers, Onions, Garlic, Mushrooms, Celery,
Garlic Greens, Szechuan Pepper Corn Sauce (vegan)

Upgrade: Lobster Tail – additional \$64 per person

Desserts

Select One

LEMON LAVENDER CAKE Wildflower Gelato, Candy Crystals

CHOCOLATE LAVA CAKE Vanilla Ice Cream, Strawberry Compote, Whipped
Cream

CHOCOLATE GINGER DACQUOISE Pineapple Confit, Meringue,
Star Anise (vegetarian)

STRAWBERRY CHEESECAKE White Chocolate Sauce

SORBET TRILOGY Cactus Pear, Blood Orange, Coconut, Thyme Biscotti (vegan)

