

Catering



TRAY PASSED HORS D'OEUVRES

Cold Selections

\$14 per piece

Beef Tartare
Potato Pavé, Kaluga Caviar, Herb Crème Fraîche

Bluefin Tuna Tartare
Crispy Sushi Rice, Green Onion Chermoula

Prosciutto Tart
Blue Cheese Mousse, Tomato Jam, Garlic Confit

Sea Trout Cornet
Yuzu, Scallion, White Shoyu

Cold Selections

\$12 per piece

Smoked Salmon Mille-Feuille
Dill Cream Cheese, Crêpe, Trout Roe

Crab Salad
Cucumber Cup, Avocado Mousse, Preserved Lemon

Cauliflower Ceviche (VG)
Corn Tortilla, Avocado, Micro Cilantro

Salt-Roasted Beet (VG)
Pistachio Pesto, Tapioca Crisp, Blood Orange Gel

Warm Selections

\$14 per piece

Lamb Lollipops
Mint Chimichurri

Mini Crab Cake
Jumbo Lump Crab, Remoulade, Micro Cress

Short Rib Croquet
Sauce Gribiche, Pickled Radish

Oyster Rockefeller
Creamed Spinach, Neuskies Bacon, Chives

Warm Selections

\$12 per piece

Thai Coconut Chicken Satay
Lemon Grass, Lime, Chile Aioli

Gougere (V)
Truffle Mornay, Parmesan Reggiano, Savory Pate Choux

Mushroom Latte, Madeira Chantilly, Porcini Powder (V)

Poblano Arancini (V)
Oaxaca Cheese, Chile-Lime Aioli

STATIONED HORS D'OEUVRES

Artisanal Cheese & Charcuterie Board

\$38 per person

Contains: Pork, Dairy, Gluten, Walnuts
Walnuts, Preserved Fruits, Preserves, Honeycomb, Dried
Fruits, Berries, Assortment of Crackers
Contains: Pork, Dairy, Gluten

Grilled Vegetable Platter

\$24 per person

Vegetarian, Contains: Dairy
Seasonal Grilled Vegetables Served Over Citrus Labneh
and Romesco Spread, Lipstick Peppers, Eggplant, Baby
Carrots, Zucchini, Portobello Mushroom, Asparagus
Vegetarian | Contains: Dairy

Chilled Seafood Platter

Served with Cocktail Sauce, Tabasco, Grilled Lemons,
Tequila Mignonette

- Poached Jumbo Shrimp: \$10
- Snow Crab Cake: \$12
- Half Lobster Tail: \$18 each
- Oyster on the Half Shell: \$156 per dozen

Contains: Shellfish

PLATED DINNER

The Shores

\$160 PER PERSON | 3 COURSE

APPETIZERS

Select One

Classic Caesar Salad

Chopped Romaine Hearts, Parmesan Frico, Garlic Croutons, Preserved Lemon

Contains: Finfish, Dairy, Gluten, Egg

Heirloom Vegetable Salad (VG)

Beets, Radish, and Petite Carrots, Mesclun Greens, Citrus Vinaigrette

Signature Lobster Bisque

Maine Lobster Claw, Anisette Chantilly

Contains: Shellfish, Dairy, Gluten

ENTRÉES

Select 2 Proteins + 1 Vegetarian/Vegan

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

Tasmanian Trout

Charred Broccolini, Coconut Salsa Macha, Red Chile Maitake, Cassis Chayote

Contains: Finfish, Tree Nuts

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables, Green Sichuan Peppercorn Demi

Contains: Dairy

Romanesco Cauliflower Steak (VG)

Sunchoke Purée, Roasted Carrots, Salsa Macha, Chimichurri

Contains: Tree Nuts

Enhance: Lobster Tail

Additional \$65 Per Person | Contains: Shellfish

DESSERTS

Select One

Cheesecake

Graham Cracker, Seasonal Macerated Fruit

Contains: Gluten, Dairy, Egg

Chocolate Espresso Tart (GF)

Chocolate Shortbread Cookie Dough, Coffee Cake, Espresso Cream, Chocolate Ganache

Contains: Dairy, Egg

PLATED DINNER

The Cove

\$195 PER PERSON | 3 COURSE

APPETIZERS

Select One

Peruvian Crudo

Local Blue Fin Tuna, Aji Amarillo Agua Chile, Mint, Cucumber, Boba Crisp

Contains: Finfish

Beef Carpaccio

Truffle Vinaigrette, Whipped Yolk, Red Mustard Greens, Purple Ninja Radish, Marble Potato Chip

Contains: Egg

Signature Lobster Bisque

Maine Lobster Claw, Anisette Chantilly

Contains: Shellfish, Dairy, Gluten

ENTRÉES

Select 2 Proteins + 1 Vegetarian/Vegan

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

George's Bank Scallops

Pea Purée, Shaved Fennel Salad, Sugar Snap Peas, Blood Orange Vinaigrette

Contains: Shellfish

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables, Green Sichuan Peppercorn Demi

Contains: Dairy

Charred Poblano Risotto (V)

Fire Roasted Corn, Cotija, Foraged Mushrooms

Contains: Dairy

Romanesco Cauliflower Steak (VG)

Sunchoke Purée, Roasted Carrots, Salsa Macha, Chimichurri

Contains: Tree Nuts

Upgrade: Lobster Tail

Additional \$65 per person | Contains: Shellfish

DESSERTS

Select One

Caramelia

Salted Caramel, Milk Chocolate Mousse, Dark Chocolate Crunch, Chocolate Gateau

Contains: Dairy, Gluten, Egg

Cheesecake

Graham Cracker, Seasonal Macerated Fruit

Contains: Dairy, Egg, Gluten

Apple Torte (VG) (GF)

3 Vegan Gluten-Free Vanilla Cake, Diced Apples, Vegan Crumble

PLATED DINNER

The Wave

\$245 PER PERSON | SERVED FAMILY STYLE

APPETIZERS

Select One

Kushi Oysters

Tequila Mignonette, Tabasco Sorbet (2 per guest)

Contains: Shellfish

FIRST COURSE

Select One For All Guests

Classic Caesar Salad

Chopped Romaine Hearts, Parmesan Frico, Garlic Croutons, Preserved Lemon

Contains: Finfish, Dairy, Gluten, Egg

Heirloom Vegetable Salad (VG)

Beets, Radish, and Petite Carrots, Mesclun Greens, Citrus Vinaigrette

Ocean Trout Tartare

Trout Roe, Cilantro, Yuzu Pearls, Chive Oil, Sesame Crisp

Contains: Finfish

Signature Lobster Bisque

Maine Lobster Claw, Anisette Chantilly

Contains: Shellfish, Dairy, Gluten

ENTREES

George's Bank Scallops

Pea Purée, Shaved Fennel Salad, Sugar Snap Peas, Blood Orange Vinaigrette

Contains: Shellfish

Local Bluefin Tuna Tataki

Demi Green Onion Chermoula, Carrot Ginger Purée, Sesame Aioli

Contains: Finfish, Soy, Gluten, Egg

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables, Green Sichuan Peppercorn Demi

Contains: Dairy

Romanesco Cauliflower Steak (VG)

Sunchoke Purée, Roasted Carrots, Salsa Macha, Chimichurri

Contains: Tree Nuts

Upgrade: Lobster Tail

Additional \$65 per person | Contains: Shellfish

SIDES

Chef's Choice of Two Sides Served Family Style

DESSERTS

Select One

Caramelia

Salt Caramel, Milk Chocolate Mousse, Dark Chocolate Crunch, Chocolate Gateau

Contains: Dairy, Egg, Gluten

Cheesecake

Graham Cracker, Seasonal Macerated Fruit

Contains: Dairy, Egg, Gluten

Apple Torte (VG) (GF)

Vegan Gluten-Free Vanilla Cake, Diced Apples, Vegan Crumble

WINE LIST

WHITE WINES | UNITED STATES

SAUVIGNON BLANC

Hill Family \$56
Matanzas Creek \$68

CHENIN BLANC

Foxen \$55

CHARDONNAY

Migration \$72
Hartford Court Four Hearts \$116
Kistler \$164
Pahlmeyer \$280

ITALY

Jermann Pinot Grigio \$67
Pieropna Soave Classico \$83

FRANCE

Riffault 7 Hommes Sancerre \$76
Domaine de La Meuliere Chablis \$66

RED WINES | UNITED STATES

PINOT NOIR

Samsara \$73
Enroute \$90
Foxen \$141
Merry Edwards Olivet \$174

CABERNET SAUVIGNON

Justin \$75
Bella Union \$110
Cru \$130
Cakebread \$181