



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 Alioli

Gougere (V)

Truffle Mornay, Parmesan Reggiano, Savory Pate Choux

Mushroom Latte (V)

Madeira Chantilly, Porcini Powder

Mushroom 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 Claw | \$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

Little Gem, Crispy Parmesan, Herbed 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 five business days prior to the event.

King Salmon

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

King Trumpet Mushrooms

Red Wine Miso, Kale, Garlic Emulsion, Crispy

Lentils

Enhance: Lobster Tail

Additional \$65 Per Person | Contains: Shellfish

DESSERTS

Select One

Spiced Masala Dream (GF)

Whipped Cheesecake, Honey Spiced Cake

Caramelized Almonds

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

Korean Steak Tartare

Gochujang, Asian Pear, Daikon, Tomato Dusted
Potato Chips

Signature Lobster Bisque

Maine Lobster Claw, Anisette Chantilly
Contains: Shellfish, Dairy, Gluten

ENTRÉES

Select 2 Proteins + 1 Vegetarian/Vegan

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

Scallops

Nettle Pistou, Roasted Corn, Heart of Palm
Butter Dashi
Contains: Shellfish, Dairy

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables, Green
Sichuan Peppercorn Demi
Contains: Dairy

Truffle Risotto (V)

Parmesan, Mascarpone, Burgundy Truffles
Contains: Dairy

King Trumpet Mushrooms

Red Wine Miso, Kale, Garlic Emulsion, Crispy
Lentils

Enhance: Lobster Tail

Additional \$65 per person | Contains: Shellfish

DESSERTS

Select One

Chocolate Silk Turtle Tart

Chocolate Silk Mousse, Roasted Pecans, Dark
Chocolate Ganache, Salted Caramel Sauce

Banana Coffee Caramel Entremet

Banana, Caramel and Coffee Mousses, Toasted
Cinnamon Anglaise, Banana Chip Praline Crunch

Basque Cheesecake

Orange Peel Vanilla Bean Basque Cheesecake,
Honey Tangerine Jam, Amaretti Crisp

PLATED DINNER

The Wave

\$245 PER PERSON | SERVED FAMILY STYLE

APPETIZERS

Kushi Oysters

Tequila Mignonette, Tabasco Sorbet (2 per guest)
Contains: Shellfish

FIRST COURSE

Select 1

Classic Caesar Salad

Little Gem, Crispy Parmesan, Herbed 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

ENTRÉES

Scallops

Nettle Pistou, Roasted Corn, Heart of Palm
Butter Dashi
Contains: Shellfish, Dairy

Swordfish Au Poivre

Matchstick Potatoes, Squashini, Parmesan
Epuma, Green Peppercorn Demi Glace

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables, Green
Sichuan Peppercorn Demi
Contains: Dairy

King Trumpet Mushrooms

Red Wine Miso, Kale, Garlic Empulsion, Crispy
Lentils

Enhance: Lobster Tail

Additional \$65 per person | Contains: Shellfish

SIDES

Chef's Choice of Two Sides Served Family Style

DESSERTS

Select One

Chocolate Silk Turtle Tart

Chocolate Silk Mousse, Roasted Pecans, Dark
Chocolate Ganache, Salted Caramel Sauce

Banana Coffee Caramel Entremet

Banana, Caramel and Coffee Mousses, Toasted
Cinnamon Anglaise, Banana Chip Praline Crunch

Basque Cheesecake

Orange Peel Vanilla Bean Basque Cheesecake,
Honey Tangerine Jam, Amaretti Crisp