



EVENTS PASSED APPS & PLATTER MENU

Each passed and dessert item is a minimum of 40 pieces. Additional quantities purchased in increments of 10. A minimum of 2 unique items to book a passed event.

PASSED APPETIZERS Prices are per piece

Impossible Burger Sliders **v** | 6

Impossible patty, American cheese, bibb lettuce, tomato, onion, pickle, secret sauce

Stuffed Cremini Mushroom **v** | 3

braised cremini cap, pesto risotto, lemon confit

Angus Burger Sliders* | 6

ground beef, American cheese, caramelized red onion, special sauce, pickle, lettuce, tomato, brioche bun

Green Goddess Turkey Sliders | 6

avocado, smoked gouda spread, arugula, cucumber, green goddess aioli, garlic toasted brioche bun

Roasted Beet "Tuna" Rice **v** | 4

roasted red beet, seared sushi rice, spicy aioli, jalapeño, scallion

Spicy Tuna on Crispy Rice* | 5

seared tuna rice, spicy aioli, jalapeño, scallion, tobiko, wasabi, low-sodium soy sauce, teriyaki glaze
also available as lettuce cups

Tofu Tea Sandwich **v** | 5

sesame marinated grilled tofu, cucumber ribbon, caramelized red onion, gochujang aioli, brioche

PLATTERS Serves ± 15

Charcuterie | 140

assorted cured meats, 3 selections (chef's choice), 2 seasonal accompaniments, crostini

Cheese | 130

assorted specialty cheeses, 3 selections (chef's choice), 2 seasonal accompaniments, crostini

DESSERTS Prices are per piece

Mini Chocolate Chip Toffee Cookies **v** | 3

chocolate chip, heath toffee bits

Panna Cotta with Berries **v** | 4

vanilla, balsamic strawberry, mint

Oatmeal Cream Pie **v** | 4

oatmeal cookie, buttercream filling

Blackened Shrimp Cucumber Bites | 6

shrimp, cajun seasoning, garlic aioli, caramelized red onion, chive

Sesame Pineapple Shrimp Skewer | 6

sweet shrimp, pineapple, fresno, sesame miso glaze

Salmon Wonton | 5

miso glaze, scallion, ginger wild mushroom, crispy wonton, scallion-wasabi vinaigrette

Burrata Crostini **v** | 4

burrata, roasted tomato, arugula, white balsamic vinaigrette

Tandoori Chicken Skewers | 5

cumin-yogurt marinade, seasonal vegetables, served with cilantro-lime crema

Filet Mignon Skewers* | 8

grilled beef tenderloin, cabernet sauvignon reduction, scallion

Cucumber Hummus Bites **v** | 3

hummus, roasted red pepper relish, extra virgin olive oil, basil, cucumber

Miso Tahini Brussels Sprouts **v** | 4

crispy sprouts, miso-tahini dressing, fuji apple, parmesan

Fruit **v** | 110

assorted seasonal fruit, 4 selections (chef's choice)

Vegetable **v** | 100

assorted seasonal prepared vegetables, 4 selections (chef's choice)

Chocolate Cake Bites | 4

chocolate sponge, chocolate mousse, whipped cream, chocolate pearls

Rose Truffles | 5

dark chocolate ganache, cocoa powder, rose extract

v: vegetarian

v: vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE SERVED RAW/UNDERCOOKED OR WILL BE COOKED TO ORDER. While we take steps to minimize the risk of cross contact, we cannot guarantee that any of our products are safe to consume for people with food allergies. If you have any food allergies, please notify your server.

Price does not include sales tax or gratuity.



BEVERAGE PACKAGES

For events with 50 or more guests, selecting a beverage package is required to ensure seamless service and exceptional guest experience. Does not include doubles, martinis or energy drinks.

CLASSIC PACKAGE (Per Hour: \$30 per person)

Wine:

one white + one red sommelier selection

Hard Seltzer:

High Noon Sun Sips™

Beer:

select bottles & 16oz drafts

Unlimited Non-Alcoholic Beverages:

iced tea, fountain drinks, coffee + tea service

SIGNATURE PACKAGE (Per Hour: \$35 per person)

Wine:

two white + two red sommelier selection

Hard Seltzer:

High Noon Sun Sips™

Cocktails:

Norma Jeane, Spiced Pear and Ginger Mule, Citrus Gin Sour, Margarita, Old Fashioned

Spirits:

New Amsterdam Vodka and Gin, Camarena Tequila, Don Q Rum, Evan Williams Bourbon, Dewar's Scotch

Beer:

select bottles & 16oz drafts

Unlimited Non-Alcoholic Beverages:

iced tea, fountain drinks, coffee + tea service

LUXE PACKAGE (Per Hour: \$40 per person)

Wine:

two white + two red sommelier selection

Hard Seltzer:

High Noon Sun Sips™

Cocktails:

Norma Jeane, Spiced Pear and Ginger Mule, Citrus Gin Sour, Margarita, Old Fashioned

Spirits:

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, JW Black Scotch, Don Q Rum, Casamigos Blanco and Reposado

Beer:

any from draft or bottled beer selection

Unlimited Non-Alcoholic Beverages:

iced tea, fountain drinks, coffee + tea service

TICKETED BEVERAGE OPTION

Classic:

\$12 per ticket

Signature:

\$15 per ticket

UNLIMITED NON-ALCOHOLIC

(Per Hour: \$6 per person)

iced tea, fountain drinks, coffee + tea service

BOTTLED WATER (still or sparkling)

Evian 330ml \$5 per bottle

Evian 750ml \$9.50 per bottle

Price does not include sales tax or gratuity.