

ADD ONS + DESSERTS

PASSED APPETIZERS

priced by the dozen

brie + bacon jam toast	36	vegan melon balls	32
salmon gravlax	40	teriyaki bites	40
ahi poke	48	bruschetta	32
spicy meatballs	40	lollipop lamb chops	65
prosciutto-wrapped asparagus	36	steak tartare	45
caprese crostini	36	roasted grape tartine	36
duck mousse canapé	42	watermelon tartare	32

DISPLAYED APPETIZERS

priced by the dozen

oysters on the half shell	48
prawn cocktail	72

priced per person, minimum 12

cheeseboard	14
charcuterie board	12

RECEPTION DESSERTS

priced by the dozen

fudgy chocolate brownies	40	berry and cream trifle	42
belgian dark chocolate		layers of white chocolate sponge cake, mixed berries, vanilla pastry cream	
chocolate mousse cups	40	chewy chocolate chip cookie	36
grand marnier, dark chocolate mousse, whipped cream		lemon cake cookie	36
mixed berry cobbler	40	cinnamon sugar snickerdoodle cookie	36
apple, blackberry, rhubarb, strawberry, lavender crumble crust			

Please inform your server of any allergies and or dietary restrictions.

While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.