



SAMPLE PLATED MEAL EVENT

All Menus are Seasonal & Customizable

Passed Canapes

Bouchon Brioche, Whipped Crème Fraiche, Passmore Ranch Caviar, Chives

\$72 Per Dozen

Ricotta Crostini, Olive Oil Poached Cherry Tomatoes, Basil, Maldon Salt

\$48 Per Dozen

Add as many canape selections as you like. We suggest 6-8 pieces per person for a 1 hr Cocktail Reception

First Course

Little Gems

Crispy Bacon, Fine Herbs, Pulled Croutons, Caesar Vinaigrette

Main Course

Kurobuta Pork Chop

Buttered Spätzle, Apple & Fig Chutney, Thyme Jus

Sweet

Apple Tarte Tatin

Fresh Churned Goat Cheese Yogurt Sorbet, Honey, Lavender

3 Course - \$85 Per Person

4 Course - \$105 Per Person

5 course - \$125 Per Person

Adding additional choices per course is \$15 per person, per course

All prices are subject to 20% service charge and 7.75% sales tax. All prices and items subject to change.