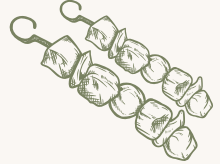




RECEPTION MENU

Offered for up to 60 minutes.
Minimum of two stations required

STATIONS



TACO BAR

\$38 PP

Adobo Chicken, Citrus Marinade Carne Asada, Shrimp Diablo, Calabacita & Corn Rajas, Pico de Gallo, Guacamole, Salsa, Onion, Cilantro, Radishes, Jalapeños, Corn and Flour Tortillas

SLIDERS

\$38PP

Stone Fruit Braised Bbq Pork with Pineapple Slaw, Brioche Bun
Wagyu Beef Sliders with Cheddar, Secret Sauce, Brioche
Mahi Mahi with Cilantro Slaw, Sriracha Aioli, Hawaiian Bun

FARMERS MARKET VEGETABLES

\$27PP

Hummus, Green Goddess, Romesco

ARTISAN CHEESE BOARD

\$32PP

Local and Imported Cheeses, Whole Grain Mustard, Jams, Nuts, Dried Fruit, Caperberries, Lavosh, Assorted Breads, Crackers

CHARCUTERIE BOARD

\$32PP

Local and Imported Meats from France, Spain, and the US. Balsamic, Whole Grain Mustard, Jams, Nuts, Dried Fruit, Caperberries, Lavosh, Assorted Breads, Crackers

CHEFS SKEWER STATION

\$45PP

Gold River Salmon with Sweet and Spicy Sambal Glaze, Sesame
Jidori Chicken with Tzatziki, Dill
Harissa Steak with Chimichurri Sauce, Cilantro

LITTLE TOKYO SUSHI BAR

\$48PP

Assorted Handrolls & Sashimi
Served with Wasabi, Soy, Pickled Ginger

DESSERTS



CHEF'S FAVORITE SWEETS

\$42PP

Assorted Mini Desserts, Tiramisu Cake, New York Cheesecake, Macerated Berries



Additional fees applicable on Friday night, Saturday night & Sunday Brunch | Pre-fixed menu selected and provided to kitchen 72 hours in advance. | A 10% deposit of estimated revenue is required. Entire billing must be on one check. | Gratuity is automatically added. | Substitutions can be made with price differences. Please also inquire about a full buyout of the venue.

* PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS. CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS, OR OTHER REPRODUCTIVE HARM. EATING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. ALSO, PLEASE NOTE THAT WHILE INFREQUENT, THERE COULD BE PIECES OF SHELL OR BONE-IN OUR FISH AND SHELLFISH. *