



## RECEPTION MENU

### CHIPS & SPREADS DISPLAY

1 HOUR / \$20 PER GUEST     2 HOURS / \$22 PER GUEST     3 HOURS / \$26 PER GUEST

*A display of the following during your reception*

**SALTED AND SPICY EDAMAME**  
**HOUSE MADE YUZU GUACAMOLE**  
**EDAMAME HUMMUS**

**TOMATILLO-AVOCADO CRAB DIP**  
**ROASTED TOMATO & CHIPOTLE SALSA**  
**WONTON & TORTILLA CHIPS**

### HAND PASSED BOTANAS

**LIGHT - PLEASE CHOOSE FOUR**

1 HOUR / \$25 PER GUEST     2 HOURS / \$31 PER GUEST     3 HOURS / \$38 PER GUEST

**HEAVY - PLEASE CHOOSE SIX**

1 HOUR / \$32 PER GUEST     2 HOURS / \$40 PER GUEST     3 HOURS / \$48 PER GUEST

**PORK BELLY STEAM BUNS**

achiote / pineapple sambal  
cilantro / serrano chili

**CRISPY FRIED TOFU**

sautéed spinach / sweet & spicy chili sacue

**ANGUS BEEF & PORK MEATBALLS**

cotija cheese / scallion  
smoked tomato yuzu sauce

**KOREAN GRILLED HANGER STEAK SKEWERS**

bok choy kimchi / black sesame  
bean sprout guajillo / red miso

**YUCCA FRIES**

chimichurri / garlic oil / citrus aioli

**TUNA SASHIMI FLATBREAD**

wasabi aioli / arugula / capers / yuzu / red onion

**PENNSYLVANIA MUSHROOM FLATBREAD**

oaxaca cheese / piquillo pepper  
avocado / pickled fresno

**CRISPY CHICKEN WINGS**

garlic chive / teriyaki / sambal

**PROSCIUTTO FLATBREAD**

goat cheese / dried red chili / guava  
cilantro / oaxaca cheese





## TASTE OF SUSHI DISPLAY

1 HOUR / \$20 PER GUEST

2 HOURS / \$26 PER GUEST

3 HOURS / \$32 PER GUEST

*A display of the following during your reception*

**TUNA KIMCHI ROLL**

cucumber / kimchi /  
tempura / avocado /  
yuzu kosho

**SPICY PEANUT ROLL**

sunflower / cucumber / sweet  
chili

**COCONUT SHRIMP ROLL**

charred pineapple / pickled  
challot / cocout flake / tobiko

## DESSERT TASTING

**CHEF'S SELECTION OF DESSERTS - \$6 PER GUEST**