



Passed Hors D'Oeuvres List

\$29 per person for Half hour | Choice of 4

\$54 per person for one hour | choice of 6

\$79 per person for an hour & half | choice of 8

\$99 per person for 2 hours | choice of 8

- **Smoked salmon tartare, pickled ginger emulsion, corn tortilla**
- **Duck rilette, crostini**
- **Mussel escabeche, crostini**
- **Corn beignets, honey**
- **Avocado toasts**
- **Fried oysters, smoked lemon aioli**
- **Watermelon and heirloom tomato skewers**
- **Grilled pork belly and mango skewer, kimchi emulsion**
- **Vegetable spring rolls, kimchi emulsion**
- **Pigs in a blanket**

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- **Hanger steak, crostini, basil mayo | Supplement | 7**
- **Truffle risotto arancini | Supplement | 5**
- **Chilled shrimp, sweet and spicy mustard | Supplement | 7**



Station Platters

- Cheese board, 3 cheeses and accouterments | 79
- Salami board, 3 meats and accouterments | 89
- Spanakopita | 55
- Cheeseburger sliders | 55
- Chicken Bahn Mi | 49
- OHS Grand tower | 125

double oyster sampler, 1/2 dozen clams, King crab piece x 4, shrimp cocktail x 4, ceviche x 1 portion, scallop crudo x 1 portion

- OHS Petite Platter | 85

single oyster sampler, 1/2 dozen clams, King crab piece x 2, shrimp cocktail x 2, ceviche x 1 portion, scallop crudo x 1 portion

 *Our chef creates a new menu every season thus these selections could be subject to change.*