

SPRING SUMMER  
2025



San Francisco, Cal

*Menus subject to change based on seasonality*

RECEPTION  
MENU

## STATIONARY BOARD

EACH BOARD SERVES 15 PEOPLE

### CHEESE BOARD | \$100

selection of three artisanal cheeses, with fresh fruits,  
mixed nuts, preserves

### CHARCUTERIE BOARD | \$120

assortment of cured meats and pickles

### CRUDITE BOARD | \$100

Blanched Mixed garden vegetables, tarragon ranch

*Charcuterie & Cheese boards are (gf) served with bread on the  
side Crudite is Vegan, with the exception of tarragon ranch*

## RAW BAR

### ONE DOZEN OYSTERS | \$53

east coast and west coast oysters on the half shell

### WHITE GULF SHRIMP COCKTAIL | \$56

(serves up to 12 guests) cocktail sauce, charred lemon

### PLATEAU DE FRUITS DE MER

oysters, lobster, shrimp cocktail, Dungeness crab

### ADD A WHOLE LOBSTER FOR | \$53

**PETITE PLATEAU \$165** | serves 8 people

**GRAND PLATEAU \$280** | serves 14 people

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness, especially if you have a medical condition.*

## CAVIAR SERVICE

*Stationary display & passed options.  
prices on request, based on qty & service style*

ROYAL WHITE STURGEON  
KALUGA HYBRID  
GOLDEN OSETRA

## STATIONARY SNACKS

**CRISPY POTATO CHIPS \$15 10oz (v)**

**POPOVERS \$2 EACH (V)**

**DEVEILED EGGS \$4 EACH gf**

**TAVERN BURGER SLIDER \$9 EACH**

**VEGETARIAN SLIDERS \$9 EACH (V)**

## PASSED CANAPES

*PER-PIECE PRICING// MINIMUM ORDER 20*

### CASSOULET CROQUET \$4

confit duck, lardon, Meyer lemon ailoli

### BEET & STRAWBERRY TART \$4

whipped burrata, shiso, sesame (V)

### SMOKED SALMON GOUGERES \$4

creme fraiche

### CHICKEN LIVER PARFAIT \$5

pickled green strawberry, brioche

### SMOKED CARROT LOX \$4

cashew creme fraiche, cucumber and everything bagel spice  
(Vg, GF)

### ROASTED PORK BELLY \$4

apple butter mostarda, buttermilk biscuit

### POMMES MACAIRE \$5

creme fraiche, caviar

### MINI BEEF WELLINGTON \$6

shaved truffle

### SHRIMP LOUIS \$5

shaved asparagus, preserved lemon, olive lavash (GF)

### SCALLOP CORN BLINI \$5

pickled ramp, bay scallops (GF)

(V) = Vegetarian (gf) = Gluten Free (Vg = Vegan)

For a reception we recommend 4 - 8 canapes per person, per hour. (Minimum order is 20 of each selection)

ALL MENUS ARE SUBJECT TO Admin Fee %22 HCSC%6 Prices are listed before fee's

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**HOLIDAY  
SPECIALS**

### **Holiday Add-Ons**

#### **DELUXE HOLIDAY CHEESE & CHARCUTERIE BOARD**

Price: \$400 | Serves: 30

5 Gourmet Cheeses: A curated selection of creamy, aged, and bold cheeses.

5 Assorted Cured Meats: An array of premium, artisan-cured meats.

Seasonal varieté, and freshen bouch of holiday sweetness.

#### **HOLIDAY COOKIES**

Price: \$45 per box (Minimum - Order 10)

Assorted Cookie & Chocolate Selection

Ginger Molasses Cookies (4)

Classic Chocolate Chip Cookies (4)

Cherry Thumbprint Cookies, rolled in Rosemary Sugar (4)

Coconut Macaroons (4)

Handmade Chocolate Caramels (4)

#### **WELCOME TOAST**

\$12 per guest

Prosecco

#### **HOT CHOCOLATE**

\$10 per guest

#### **HOT APPLE CIDER**

\$10 per guest

Add Bourbon +\$16 per guest

#### **ADD CAVIAR**

\$7 per item

Add caviar to any canapé for an extra touch of luxury

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