



# PRIX FIXE MENU

Three Courses | \$82/Person  
Minimum of 20 People

## FIRST COURSE / APPETIZER CHOICE OF ONE

### GOOD OL' BREAD

Mozzarella + Herbs de Provence +  
Whipped Ricotta + White Truffle Oil

### LOBSTER TACOS

Chunks of Lobster + Wonton Crisp + Grapefruit +  
Spicy Aioli + Avocado + Tobiko + Cilantro + Togarashi

### BURRATA SALAD

Rocket Arugula + Marcona Almonds + Burrata Cheese +  
Apricot Agrodolce + Saba + Aleppo + Pain de Mie

### BLUEBERRY ROCKET SALAD

Cucumber + Avocado + Red Onion + Romanesco +  
Feta + Spiced Sunflower Seeds + Cilantro +  
Calamansi Basil Vinaigrette

### CAESAR SALAD

Romaine + Parmesan + Crouton +  
Creamy Caesar Dressing

### SHRIMP COCKTAIL

Five Dill Marinated Jumbo Shrimp +  
Spicy Cocktail Sauce + Lemon + Remoulade

## SECOND COURSE / ENTRÉE CHOICE OF ONE

### PRIME FILET

Prime 6oz. Filet + Pommes Puree +  
Grilled Asparagus + Compound Butter +  
Red Wine Sauce

### BRAISED SHORT RIB PAPPARDELLE

Twelve Hour Braised Short Rib + Whipped Ricotta +  
Basil + Parmesan

### MACADAMIA CRUSTED HALIBUT

Pea Nage + Sweet Spiced Forbidden Rice +  
Fresno Chiles + Thai Basil

### ADOBO RUBBED CHICKEN

Grilled Thighs + Pickled Red Onion + Fresno +  
Castelvetrano Olives + Cilantro + Crispy Shallots

## THIRD COURSE / DESSERT CHOICE OF ONE

### TOFFEE BREAD PUDDING

Sticky Toffee Sauce + Vanilla Ice Cream

### CHURRO SPICED FUNNEL CAKE

Horchata Ice Cream + Dulce de  
Leche + Macerated Strawberries

### DULCE DE LECHE CHEESECAKE

Neapolitan Ice Cream + Meringue +  
Grand Marnier

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# TASTING MENU

Three Courses | \$90/Person.  
Minimum of 20 People.

## FIRST COURSE / APPETIZER CHOICE OF ONE

### GOOD OL' BREAD

Mozzarella + Herbs de Provence +  
Whipped Ricotta + White Truffle Oil

### LOBSTER TACOS

Chunks of Lobster + Wonton Crisp + Grapefruit +  
Spicy Aioli + Avocado + Tobiko + Cilantro + Togarashi

### BURRATA SALAD

Rocket Arugula + Marcona Almonds + Burrata Cheese +  
Apricot Agrodolce + Saba + Aleppo + Pain de Mie

### BLUEBERRY ROCKET SALAD

Cucumber + Avocado + Red Onion + Romanesco +  
Feta + Spiced Sunflower Seeds + Cilantro +  
Calamansi Basil Vinaigrette

### CAESAR SALAD

Romaine + Parmesan + Crouton +  
Creamy Caesar Dressing

### SHRIMP COCKTAIL

Five Dill Marinated Jumbo Shrimp +  
Spicy Cocktail Sauce + Lemon + Remoulade

## SECOND COURSE / ENTRÉE CHOICE OF ONE

### PRIME FILET

Prime 6oz. Filet + Pommes Puree +  
Grilled Asparagus + Compound Butter +  
Red Wine Sauce

### BRAISED SHORT RIB PAPPARDELLE

Twelve Hour Braised Short Rib + Whipped Ricotta +  
Basil + Parmesan

### MACADAMIA CRUSTED HALIBUT

Pea Nage + Sweet Spiced Forbidden Rice +  
Fresno Chiles + Thai Basil

### ADOBO RUBBED CHICKEN

Grilled Thighs + Pickled Red Onion + Fresno +  
Castelvetrano Olives + Cilantro + Crispy Shallots

## THIRD COURSE / DESSERT CHOICE OF ONE

### TOFFEE BREAD PUDDING

Sticky Toffee Sauce + Vanilla Ice Cream

### CHURRO SPICED FUNNEL CAKE

Horchata Ice Cream + Dulce de  
Leche + Macerated Strawberries

### DULCE DE LECHE CHEESECAKE

Neapolitan Ice Cream + Meringue +  
Grand Marnier

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# RECEPTION

Offered Up To 60 Minutes.  
Minimum of Two Stations Required.  
Minimum of 20 People.

## STATIONS

### TACO BAR

**\$49 PER PERSON**

**(\$275 PER CHEF ATTENDANT)**

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

### SLIDERS

**\$38 PER PERSON**

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

### FARMERS' MARKET VEGETABLES

**\$29 PER PERSON**

Hummus, Green Goddess, Romesco

### ARTISAN CHEESE BOARD

**\$34 PER PERSON**

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

### CHARCUTERIE BOARD

**\$38 PER PERSON**

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

### CHEF'S SKEWER STATION

**\$45 PER PERSON**

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

### LITTLE TOKYO SUSHI BAR

**\$60 PER PERSON**

**(\$275 PER CHEF ATTENDANT)**

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

## DESSERTS

### CHEF'S FAVORITE SWEETS

**\$42 PER PERSON**

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

### SPECIALTY SWEETS

**\$42 PER PERSON**

Flan, Churros, Assorted Cookies

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# A LA CARTE

A Minimum of 50 Pieces Per  
Hors D'oeuvre's Selection.  
Tray Pass Included.

## HORS D'OEUVRES

### COLD TRAY PASSED

**\$9 PER PIECE**

#### **Tuna Tartare**

Sesame + Coriander + Scallions + Sriracha Aioli

#### **Dungeness Crab Cake**

Squid Ink + Chives + Pickled Fresno Chili

#### **Dill Burrata Crostini**

Cherry Tomato + Rosemary + Balsamic Glaze

#### **Wiser Farms Melon**

Prosciutto + Basil

#### **Shrimp Cocktail**

Spicy Cocktail Sauce + Dill

#### **Caponata Crostini**

Basil + Apricot Chutney

### HOT TRAY PASSED

**\$11 PER PIECE**

#### **Petite Beef Wellington**

#### **Shrimp in a Blanket**

Sweet Chili Sauce

#### **Fig & Mascarpone**

Phyllo + Tart

#### **Vegetable Spring Rolls**

Sweet Chili Sauce

#### **Yakitori Chicken**

Sweet Soy + Sesame + Chives

#### **Shrimp Wrapped in Bacon**

Basil

#### **Mini Wagyu Beef Sliders**

Cheddar + Secret Sauce

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# FROM THE BAR

## COCKTAILS

### **PISTACHIO MARTINI \$18**

Vanilla Vodka + Amaretto +  
Irish Cream + Blue Curacao +  
Flower Garnish

### **PEACH SUNSET SPRITZ \$18**

Titos Vodka + Muddle Peach +  
Peach Schnapps + Prosecco +  
Peach Slice

### **NEGRONI DOS MAGOS \$17**

Gin + Brandy + Sweet Vermouth +  
Chocolate Bitters +  
Dehydrated Orange Slice

### **ESPRESSO MARTINI \$18**

Titos' + Coffee Liqueur +  
Espresso Coffee + Espresso Beans

### **NEW YORK SOUR \$17**

Jim Beam + Lemon Juice +  
Simple Syrup + Red Wine Floater +  
Cherry & Orange Twist

### **ELDERFLOWER SPANISH GIN & TONIC \$19**

Empress Gin + Fever Tree Elderflower  
Tonic Water + Grapefruit +  
Juniper Berries + Rosemary

### **SPICY GRAPEFRUIT GINGER MULE \$19**

Casa Amigos Blanco + Grapefruit Juice +  
Fever Tree Ginger Beer +  
Slice Jalapenos + Lime Juice +  
Dehydrated Grapefruit & Rosemary

### **HABANERO MANGO MAGARITA \$18**

Casa Amigos Blanco + Fresh Lime Juice +  
Fresh Lemon Juice + Cointreau + Simple Syrup  
+ Tajin Rim + Lime

### **MEZCALRITA \$18**

Mezcal + Triple Sec + Pineapple Juice +  
Passion Fruit Juice + Fresh Lime Juice +  
Fresh Lemon Juice + Dehydrated Fruit +  
Kosher Salt

### **CLASSIC**

#### **OLD FASHIONED \$18**

Bulleit Rye + Simple Syrup +  
Dashes Angostura Bitters +  
Orange Peel + Luxardo Cherry

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# HOST BAR

A Bartender Fee of \$250 Per Bar  
Will Apply To Each Bar  
With Less Than \$700 in Revenue.

## SPIRITS + MORE

### WELL \$13

Seagram's Gin, Bacardi Light Rum,  
Sauza Tequila, Grants Scotch,  
Jim Beam Bourbon

### PREMIUM \$16

Tito's and Ketel One Vodka,  
Bombay Sapphire Gin,  
Johnny Walker Black Label Scotch,  
Captain Morgan Rum, 1800 Tequila,  
Jameson Irish Whiskey, Hennessey VS,  
Crown Royal Whiskey

### SUPER PREMIUM \$16

Maker's Mark Bourbon, Grey Goose Vodka,  
Glenlivet 12 Year, Hendrick's Gin,  
Patron Silver

### HOUSE WINE OR HOUSE CHAMPAGNE \$11

Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet, Sparkling Wine

### PREMIUM WINE OR SPARKLING SELECTION \$18

Upon Request

### CORDIALS \$18

Kahlua, Baileys, Amaretto, Gran Marnier

### SUPER PREMIUM COGNAC \$20

Courvoisier VSOP, Remy Martin VSOP

### MARTINIS \$22

Classic, Cosmopolitan, Appletini

### PREMIUM BEERS \$9

Michelob Ultra, Heineken 0.0 (nonalcoholic)  
Modelo, 805 IPA, Heineken, Angry Orchard

### SOFT DRINKS, BOTTLED WATERS & JUICES \$7

### MINERAL WATER \$8

Pellegrino

ADDITIONAL SELECTIONS UPON REQUEST

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# CASH BAR

A Bartender Fee of \$250 Per Bar  
Will Apply To Each Bar  
With Less Than \$700 in Revenue.

## SPIRITS + MORE

### WELL \$15

Seagram's Gin, Bacardi Light Rum,  
Sauza Tequila, Grants Scotch,  
Jim Beam Bourbon

### PREMIUM \$18

Tito's and Ketel One Vodka,  
Bombay Sapphire Gin,  
Johnny Walker Black Label Scotch,  
Captain Morgan Rum, 1800 Tequila,  
Jameson Irish Whiskey, Hennessey VS,  
Crown Royal Whiskey

### SUPER PREMIUM \$18

Maker's Mark Bourbon, Grey Goose Vodka,  
Glenlivet 12 Year, Hendrick's Gin,  
Patron Silver

### HOUSE WINE OR HOUSE CHAMPAGNE \$13

Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet, Sparkling Wine

### PREMIUM WINE OR SPARKLING SELECTION \$22

Upon Request

### CORDIALS \$19

Kahlua, Baileys, Amaretto, Gran Marnier

### SUPER PREMIUM COGNAC \$23

Courvoisier VSOP, Remy Martin VSOP

### MARTINIS \$24

Classic, Cosmopolitan, Appletini

### PREMIUM BEERS \$10

Michelob Ultra, Heineken 0.0 (nonalcoholic)  
Modelo, 805 IPA, Heineken, Angry Orchard

### SOFT DRINKS, BOTTLED WATERS & JUICES \$7

### MINERAL WATER \$8

Pellegrino

ADDITIONAL SELECTIONS UPON REQUEST

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# WINE & MORE

\$700 Minimum, Per Bar.  
Includes Full Bar Setup. One Bartender \$250.  
Additional Bar Setups \$250.

## CHAMPAGNE & SPARKLING

## BOTTLE

<b>SPARKLING</b> , Wycliff, California	<b>\$42</b>
<b>PROSECCO</b> , La Marca, Italy	<b>\$54</b>
<b>CHAMPAGNE</b> , Piper Heidsieck, France	<b>\$86</b>
<b>CHAMPAGNE</b> , Moet & Chando, France	<b>\$160</b>

## WHITE & ROSÉ

<b>SAUVIGNON BLANC</b> , KIM CRAWFORD, Marlborough, New Zealand	<b>\$66</b>
<b>PINOT GRIGIO</b> , SAN ANGELO, Tuscany, Italy	<b>\$54</b>
<b>CHARDONNAY</b> , PROVERB, California	<b>\$44</b>
<b>CHARDONNAY</b> , SONOMA CURTER, Russian River, California	<b>\$62</b>
<b>CHARDONNAY</b> , MER SOLEIL, Santa Lucia Highlands Reserve	<b>\$52</b>
<b>ROSE</b> , LA CREME, Monterey, California	<b>\$52</b>

## RED

<b>PINOT NOIR</b> , THE GREAT OREGON WINE COMPANY, Willamette, Valley, Oregon	<b>\$50</b>
<b>PINOT NOIR</b> , PROVERB, California	<b>\$44</b>
<b>MERLOT</b> , ST FRANCIS, Sonoma County, California	<b>\$50</b>
<b>MERLOT</b> , Proverb, California	<b>\$44</b>
<b>ZINFANDEL</b> , MICHAEL DAVID, Lodi, California	<b>\$50</b>
<b>CABERNET SAUVIGNON</b> , ROBERT HALL, Paso Robles, California	<b>\$50</b>
<b>CABERNET SAUVIGNON</b> , Proverb, California	<b>\$44</b>
<b>CABERNET SAUVIGNON</b> , KENDALL-JACKSON, Sonoma County, California	<b>\$62</b>

ADDITIONAL WINES AVAILABLE.  
PLEASE INQUIRE WITH WINE DIRECTOR.

## STANDARD BAR LIST

## HOUR

## PRICE

<b>JIM BEAN</b> , TANQUERAY	<b>FIRST HOUR</b>	<b>\$27</b>
<b>ABSOLUTE</b> , BACARDI,	<b>SECOND HOUR</b>	<b>\$21</b>
<b>EL CHARRO</b> TEQUILA	<b>THIRD HOUR</b>	<b>\$18</b>
<b>JOHNNIE WALKER</b> RED LABEL	<b>FOURTH HOUR</b>	<b>\$16</b>
<b>JACK DANIELS</b>	<b>FIFTH HOUR</b>	<b>\$14</b>
<b>HOUSE WINES &amp; BEER</b>	<b>TOTAL FIVE HOUR</b>	<b>\$89</b>

## PREMIUM BAR LIST

<b>KETEL ONE</b>	<b>FIRST HOUR</b>	<b>\$32</b>
<b>BOMBAY SAPPHIRE</b>	<b>SECOND HOUR</b>	<b>\$24</b>
<b>CUERVO 1800</b>	<b>THIRD HOUR</b>	<b>\$21</b>
<b>JOHNNIE WALKER</b> BLACK	<b>FOURTH HOUR</b>	<b>\$18</b>
<b>HOUSE WINES</b>	<b>FIFTH HOUR</b>	<b>\$15</b>
<b>IMPORTED BEER</b>	<b>TOTAL FIVE HOUR</b>	<b>\$99</b>

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