



SAMPLE SUMMER RECEPTION MENU

SEA

CROSTINI

roasted prawns, olive oil
poached tomato DF

DUNGENESS CRAB SALAD

mild curry, creamy yogurt,
fuji apple GF

MINI WONTON CONES

ahi tuna tartar,
pickled ginger, ponzu,
tobiko wasabi DF

LAND

CHICKEN & WAFFLES

buttermilk-fried chicken,
mini waffle, vermont maple

GRILLED BEEF HANGER STEAK

garlic, mild chile, avocado,
salsa verde DF

GOLDEN POTATOES

bacon, crème fraîche,
poached leeks GF

EARTH

STONE FRUIT & HUMBOLDT FOG GOAT CHEESE TARTINE

micro mint V

WATERMELON RADISH

baby heirloom tomatoes,
lemon oil, smoked salt,
chive PB, DF, GF

CHICKPEA FALAFEL

creamy hummus, pickled
pink onions, cucumber,
soft pita V, DF

V = vegetarian PB = plant-based (vegan) GF = made without gluten DF = made without dairy



TOSTADA STATION

house-made salsas, fresh tortilla chips DF, PB, GF

MAHI-MAHI

lime ceviche, red onion, chipotle cream GF, DF

SKIRT STEAK

grilled red onions, black bean & ancho chili corn salsa GF, DF

AL PASTOR CAULIFLOWER

pineapple, lime-chipotle aioli PB, DF, GF

ITALIAN SUMMER STATION

CACIO E PEPE

made to order, half pecorino-romano wheel, black pepper, butter V

ANTIPASTI

artichokes, asparagus, hearts of palm, grilled zucchini, eggplant PB, DF, GF

ROASTED CHICKEN PIZZA

portobello mushroom, mozzarella, basil pesto

DESSERT STATION

RHUBARB STRAWBERRY TART

sable, brown butter crumble V

ASSORTED ICE CREAM SANDWICHES

freshly baked cookies

S'MORES BARS

graham crackers, toasted marshmallows, milk chocolate V

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