



OVER 15
VARIETIES
-OF-
OYSTERS

Full Raw Bar Service

ONE BUSHEL OF PACIFIC OYSTERS
120 count, small-medium

VARIOUS ACCOUTREMENTS
see menu below

TWO HOURS OF SERVICE PLUS SET-UP AND DISPOSAL
ALL SERVING UTENSILS

Full Service Catering
\$995



ADDITIONAL PACIFIC OYSTERS

We are happy to bring extras and charge accordingly for only what is used.

FULL SERVICE CATERING
\$77 per quarter bushel, 30 count

DROP OFF OYSTER SERVICE

Sauces and set up included. Oysters can also be pre-dressed, no additional sauces on the side.

DROP OFF CATERING
\$6 each

DROP OFF OYSTERS ON THE HALF SHELL

Delivered shucked, in disposable hotel pans on ice, sauces on the side.

DROP OFF CATERING
\$4 each

SPECIALTY OYSTERS

Beausoleil, Malpeque, PEI, etc.
We offer over 15 varieties of oysters.

FULL SERVICE AND DROP OFF CATERING
\$.50 each, additional

AHI TUNA SASHIMI

Served as a platter with a wasabi-soy dipping sauce and a sriracha-soy dipping sauce.

FULL SERVICE CATERING
\$45 per lb.

CAVIAR

Offered full service with blini, onions, egg or makes a fantastic additional topping to oysters. We offer a range of caviar choices to suit your tastes and budget.

FULL SERVICE AND DROP OFF CATERING
MP per oz.

LOCAL ROCKFISH CEVICH

FULL SERVICE CATERING - DROP OFF CATERING
\$34 per lb. \$28 per lb.

SHRIMP COCKTAIL

FULL SERVICE CATERING - DROP OFF CATERING
\$28 per lb. \$22 per lb.

TUNA POKE

FULL SERVICE CATERING - DROP OFF CATERING
\$40 per lb. \$32 per lb.

ADDITIONAL HOURS OF SERVICE

Per hour over the two hours included.
Includes two servers.

FULL SERVICE CATERING
\$150 per hour

ADDITIONAL SERVERS/SHUCKERS

Per hour, including travel time.

FULL SERVICE CATERING
\$75 per hour

INCLUDED Cyster Accoutrements

TRADITIONAL MIGNONETTE
H&H HOUSE MADE COCKTAIL SAUCE
QUALITY HORSERADISH
LEMONS, HOT SAUCE, FRESH HERBS
ONE CUSTOM TOPPING
complimenting your event's theme

Portion Suggestions

OYSTERS

TASTING = 2 per person
HORS D'OEUVRE = 3-5 pp
SMALL PLATE = 6 pp

CAVIAR

18 oz of caviar is equivalent to 1 bushel of oysters or 15-20 gs per person. For an oyster accoutrement we recommend 4 oz of caviar per bushel of oysters

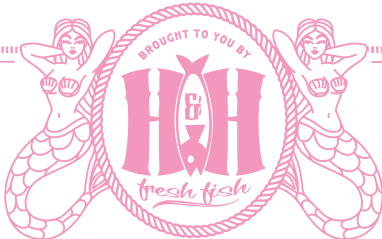
POKE, SASHIMI & CEVICHE

TASTING = 1 OZ pp
HORS D'OEUVRE = 2-3 OZ pp
SMALL PLATE = 4 OZ pp

SHRIMP

Our shrimp is 16-20 count per lb.
TASTING = 2 shrimp
HORS D'OEUVRE = 3-5 shrimp
SMALL PLATE = 6 shrimp

DELIVERY FEE: A delivery fee is charged to all Drop Off events at the rate of 72¢ per mile plus \$75/hr drive time. Full Service events include delivery up to 60 miles round trip. 72¢ per mile for mileage over 60 & \$75/hr over one hour total drive time.



CATERING FEE AND LOCAL TAX: A 15% catering fee will be added to all private events and Drop Off totals. Applicable local taxes will be added to all final invoices.

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