

FOOD STATIONS

Replenished food stations 1.5 hour service, additional hour +\$20 per person

SUSHI STATION \$50 per person

+350 Chef attendant fee / *min of 35 per guests

Unlimited Sushi Station Features Basic Rolls, Seasonal Special Roll and Seasonal Sashimi

OMAKASE SUSHI STATION \$100 per person

+350 Chef attendant fee / *min of 35 per guests

Unlimited Sushi Station Features Basic Rolls, Seasonal Special Roll, Seasonal Sashimi, Toro, Truffle & Caviar

SEAFOOD STATION \$50 per guest

Local Oysters, Crab Clams, Mussels, Poached Shrimp

+\$19 add Lobster Tail

+\$19 add King Crab

sides: lemon wedges, hot sauce, cocktail sauce, cucumber mignonette

ANTIPASTO STATION \$40 per guest

Italian Cured Meats & Cheese

Marinated Vegetables

served with quince paste, marinated olives, whole grain mustard, dried fruit, nuts, local honey, grissini, artisanal bread & crackers

SLIDERS STATION \$40 per guest

Crispy Chicken, Aioli, Potato Bun, Slaw

Wagyu Beef, American Cheese, Potato Bun

Falafel Fritter, Tzatziki, Potato Bun

Pulled Pork, Slaw, Potato Bun

Add-on sides \$10 per person

French Fry Cones

Sweet Potato Fries

Tater Tots

TACO STATION \$40 per guest

Chicken Tinga

Slow Roasted Pork Carnitas

Battered Crispy Cod

Sauteed Vegetable

served with soft corn tortillas, corn tortilla chips, cotija, guacamole, sour cream, cilantro, pickled red onions, pico de gallo, salsa verde, salsa roja

VEGETARIAN STATION \$35 per guest

Vegan Dumplings, Shiitake Spring Rolls,

Vegetable Crudité (Dip & Green Goddess Dips)

Whipped Ricotta, Hummus

Seasonal Salad

served assorted pita & crackers

ASIAN STREET FOOD STATION \$40 per guest

Shiitake Spring Rolls, Chicken Lo Mein Noodles, Spicy Pork

Fried Rice, Vegan Dumpling, Teriyaki Chicken

MEDITERRANEAN STATION \$35 per guest

Seasonal Hummus, Eggplant Dip

Grilled Chicken Kabob & Shrimp

Falafel, Grilled Vegetables

Salad, Feta, Olives, Tomato & Cucumber

served assorted pita & crackers

BBQ STATION \$40 per guest

BBQ Ribs, Pulled Pork, Buffalo Chicken Wings,

Beef Brisket

served with cornbread, potato bread, assorted BBQ sauces

POPCORN CART \$350

DESSERT STATION \$25 per person

Assorted Macarons, Citrus Tart, Seasonal Cheesecake,

Matcha Tiramisu

CANDY BAR \$15 per guest

Candy available as Take Away box or bag

PLATTERS

SHARED PLATTERS

Choice of 4

1 Hour \$40 per person || 2 hour \$50 per person || 3 Hour \$60 per person

CHEESE & CHARCUTERIE

Variety of Local Sheep, Goat & Cow Cheeses three types

Local Cured Meats three types

GUACAMOLE

Tortilla Chips

DUMPLINGS

Vegetarian Dumpling

MUSHROOM ARANCINI

SHIITAKE SPRING ROLL

FALAFEL FRITTER

Hummus, Zaatar

MAC-N-CHEESE FRITTERS

WAGYU BEEF SLIDERS

EMPANADAS

Chicken & Beef

LOBSTER ROLL

Maine Style Lobster Roll

TACO

Chicken & Fish

TAQUITO

Chicken & Steak

COCONUT SHRIMP

House Cocktail Sauce

CRAB CAKES

Old Bay Aioli

FOCACCIA PIZZA

Tomato, Mozzarella, Basil