



## PRIVATE DINING MENU RECEPTION SERVICE

Executive Chef Craig Strong and General Manager Fabien Riviere along with the award-winning Studio Team are honored to have you as our guests. Every event can be tailored according to your preferences and takes advantage of the diverse and intimate spaces within the restaurant, each featuring a different angle of the expansive ocean beneath the bluff. Chef Strong's modern French cuisine finds perfect compliments among the restaurant's extensive 2,500-bottle wine collection. Our sommelier team is available to offer wine pairings by the course or suggest selections for the entire menu. It would also be our pleasure to assist by personalizing the event with special touches such as floral arrangements, decorative adornments, live entertainment, or signature gifts to fit your vision.

□ Private Event Specialists can be reached by calling (949) 715-6128 □

# RECEPTION OPTIONS

## HORS D' OEUVRES

CHEF'S SELECTION OF BUTLER PASSED HORS D' OEUVRES

a beautiful variety is created for the evening inspired by seasonal ingredients

*\$55 per person for Thirty Minute Reception (4 Pieces per Guest)*

*\$65 per person for One Hour Reception (6 Pieces per Guest)*

## CHEESE DISPLAY

INTERACTIVE ARTISAN CHEESE GALLERY

a collection of rare, classic, artisanal farm cheeses from around the world

marcona almonds, honey comb, raisin-pecan bread, lahvosh, baguettes

fruit compotes and jams

*\$40 per person*

## SEAFOOD DISPLAY

*items may vary depending on availability*

littleneck clams, mirepoix vinaigrette, prince edward island mussels, saffron aioli, dungeness crab filets,

chilled gulf shrimp, habenero cocktail sauce, lobster salad, celery, lemon pepper, oysters on the half

shell, mignonette

*\$65 per person*

## VEGETABLE STATION

GRILLED CRUDITÉS

heirloom baby carrots, asparagus, pearl onions and sun sugar tomatoes, cauliflower

citrus aioli, roasted cipollini crème fraîche and coarse mustard vinaigrette

*\$20 per person*

*One Chef per 50 guests*

*Chef Attendants at \$150 per Chef for up to two hours*

*Maitre de Fromage Fee at \$200.00 for up to two hours*